

The 
WILBUR
Mansion

Most dietary restrictions can be accommodated upon request.

APPETIZERS

TRUFFLE BURRATA TOAST 21

Truffle Burrata / Asparagus Pesto / NY Sourdough Toast / Salsa Tartufata / White Truffle Oil

SHRIMP COCKTAIL (GF) 15

Cocktail Sauce / Lemon

MEZZE PLATTER 17

House-made Hummus / Baba Ghanoush / Whipped Feta / Olive Tapenade / Seasoned Grilled Pita Bread

MUSHROOM RISOTTO (GF) 21

Butter / Grana Padana Cheese / Truffle Slivers

PAN SEARED SCALLOPS 27

Tabbouleh Salsa / Creamy Cheese Polenta / Roasted Pistachio

CHARCUTERIE BOARD 29

Authentic Italian Meats / Cheeses / Crackers / Toast Points

ROASTED MUSHROOM FLATBREAD 14

Cauliflower Crust / Whipped Ricotta / Roasted Wild Mushrooms / Caramelized Onion / Grana Padano

SALADS AND SOUPS

CAESAR SALAD 15

Fresh Romaine lettuce / House-Made Caesar Dressing / Garlic Croutons / Grana Padano Cheese

WILBUR WEDGE SALAD 15

Iceberg Lettuce / Cherry Tomatoes / Fried Red Onions / Blue Cheese Crumbles / Smoked Bacon / House-made Blue Cheese Dressing / Balsamic Reduction

LEMON CHICKEN AND ORZO 13

Herb Roasted Chicken / Bone Broth / Farm Vegetables / Orzo

ENTRÉES

CRAB CAKE (GF) Single 32 Double 55

Jumbo Lump Crab Cake / Sautéed Broccolini / Roasted Fingerling Potatoes / Herbed Tartar Sauce

PAN SEARED SCALLOPS (GF) 47

Tabbouleh Salsa / Creamy Cheese Polenta / Roasted Pistachio

SEA BASS (GF) 51

Forbidden Rice / Seasonal Ratatouille / White Wine Garlic Sauce

BONE IN PORK CHOP 38

Chili Fennel Purée / Stir Fry Cabbage Medley / Ponzu Pickled Slaw / Sweet Chili Glaze

FLORENTINE CHICKEN 32

Airline Chicken Breast / Spinach / Sun Dried Tomato / Feta Cream / Crispy Prosciutto

BLACKENED MAHI MAHI (GF) 39

Creamy Polenta / Avocado Mousse / Sweet and Spicy Apricot Jam

LOBSTER RAVIOLI ROSA 33

House-made Lobster Ravioli / Ricotta / Cent'anni Old Vodka Sauce / Grana Padano Cheese

FRUITTI DI MARE 38

Seared Scallop / P.E.I Mussels / Garlic Shrimp / Fresh Jumbo Crab / Fresh Fettuccine / Roasted Tomato Broth / Grilled Bread

8oz FILET MIGNON 55

Roasted Fingerling Potatoes / Asparagus / Cabernet Glazed Onion / Cabernet Pan Jus

WilBurger 17

Black Angus Beef Patty / Cheddar Cheese / Bacon Jam / Caramelized Onion / LT0 / Pickles / House Pub Sauce / French Fries

MAHI MAHI TACOS 19

Cajun Spiced Mahi Mahi / Grilled Flour Tortillas / Grilled Pineapple Salsa / Roasted Tomatillo Crème Fraiche

WILBUR STEAK SANDWICH 29

Grilled Seasoned Skirt Steak / Provolone / Sun-dried Tomato / Arugula / Basil Pesto / Ciabatta Steak Roll

GARLIC PARMESAN SALMON 34

Encrusted Salmon / Roasted Garlic / Parmigiano Reggiano / Buttered Couscous / Roasted Brussel / Lemon Caper Cream

CRAFT COCKTAILS

ESPRESSO MARTINI 18

Ketel One Vodka / Espresso / Brown Sugar / Kahluha, Chocolate Bitters (Sweet, Rich)

MANHATTAN NOIR 17

Rittenhouse Rye / Averna / Cabernet Sauvignon, Cherry Heering / Angostura Bitters (Bitter/Sweet, Minerally)

THE WILBUR "TINI" 17

Ketel One Vodka / House Brine / Taleggio Stuffed Olives (Savory, Dry)

GIMLET NOUVEAU 15

Tanqueray 10 / Citrus Cordial / Lime (Sweet/Sour, Fruity)

SMOKE & FIRE 17

Jalapeño Tequila / Lime juice / Mezcal / Canton Ginger Liqueur / Green Chartreuse (Sour, Spicy/Smoky)

THE WILBUR FASHIONED 17

Woodford Reserve / Vanilla Bean / Brown Sugar / Orange Bitters (Sweet, Aromatic)

FIRESIDE SOUR 16

Basil Hayden / Lemon / Maple Syrup / Coffee Oil / Absinthe (Sour, Rich)

WINTER WHITE COSMO 15

Titos / St Germaine / Cointreau / White Cranberry Juice (Fruity, Floral)

LOST IN THYME 16

Ketel One Botanical / Botanist Gin / Cranberry Juice / Lemon / Thyme / Brut Sparkling

LONDON HAZE 16

Botanist / Grapefruit Juice / Lemon, Italicus / Earl Grey Syrup (Sour, Floral/Aromatic)

WINES BY THE BOTTLE

SPARKLING

SCACCIADI AVOLI MONTEFALCO BRUT ROSÉ SPARKLING / UMBRIA / ITALY 75

WHITE

CASALFARNETO PECORINO FALERIO / MARCHE / ITALY 42

MULDERBOSCH CHENIN BLANC / SOUTH AFRICA 42

WAIRAU RIVER SAUVIGNON BLANC / MARLBOROUGH / NEW ZEALAND 40

LIMESTONE HILL CHARDONNAY / ROBERTSON / SOUTH AFRICA 40

PARES BALTA INDIGENA / WHITE GRENACHE / SPAIN 50

LICIA ALBARINO WHITE / RIAS BAIXAS / SPAIN 60

ROSÉ

ALBA CHELSEA DRY ROSÉ (CHAMBOURCIN, CABERNET FRANC) / NEW JERSEY 35

MESTA ORGANIC TEMPRANILLO ROSÉ / SPAIN 32

RED

ROBERT OATLEY CABERNET SAUVIGNON / MARGARET RIVER / AUSTRALIA 40

EL ENEMIGO MALBEC / MENDOZA / ARGENTINA 60

MIALI PRIMATIVO / PUGLIA / ITALY 34

OTTOVENTI NERO D'AVOLA SYRAH / SICILY 40

CHATEAU LES VIEUX MOULINS / BORDEAUX / FRANCE 55

DR. KONSTANTIN FRANK PINOT NOIR / FINGER LAKES / NY 50

DESSERT

DOW'S VALE DO BOMFIN TINTO / DOURO / PORTUGAL 40

EMOTIONS SAUTERNES / FRANCE 40 375ML BOTTLE

WINES BY THE GLASS

SPARKLING

LA MARCA PROSECCO VENETO / ITALY 12

MALVIRA SPARKLING ROSE RIVE GAUGHE / 2021 16

WHITE

KURANUI SAUVIGNON BLANC MARLBOROUGH / NEW ZEALAND 12

DELLE VENEZIE ROCCINA / ITALY 10

ACROBAT PINOT GRIS / OREGON 12

LICIA ALBARINO RIAS BAIXAS / SPAIN 12

RED TAIL RIDGE DRY RIESLING FINGER LAKE / NEW YORK 14

MARCHESE LUCA SPINOLA GAVI DI TASSAROLO DOCG / ITALY 14

PIQUITOS MOSCATO VALENCIA / SPAIN 12

AVIARY CHARDONNAY NAPA VALLEY / CALIFORNIA 16

JORDAN CHARDONNAY RUSSIAN RIVER VALLEY / CALIFORNIA 20

ROSÉ

LES DAUPHINS, COTE DU RHONE CUVÉE SPECIALE / RHONE VALLEY / FRANCE 12

RED

DELOACH PINOT NOIR / SONOMA COAST / CALIFORNIA 14

SHADOW HILL MERLOT COLUMBIA VALLEY / WASHINGTON 12

LUBERRI RIOJA / SEIS DE LUBERRI / SPAIN 14

BINDI SERGANDI CHIANTI / ITALY 12

LIBERTY SCHOOL CABERNET SAUVIGNON PASO ROBLES / CALIFORNIA 14

MARKHAM CABERNET SAUVIGNON NAPA VALLEY / CALIFORNIA 26

ARGENTO "ORGANIC" MALBEC UCO VALLEY / ARGENTINA 14

LEVIATHAN RED WINE / CALIFORNIA 2020 20

DRAFT BEER

Please ask for our weekly selection.

NON ALCOHOLIC

FLAVORED ITALIAN SODA 7

Dragon Fruit / Coconut / Apple / Geisha Cascara
Featuring Roj Premium Cane Sugar Syrup

SODA 3.5

Coke / Diet Coke / Sprite / Ginger Ale

MOCKTAILS 9

Pomegranate Mule
Dragon Fruit Mint Lemonade

HOT BEVERAGES

Coffee 3
Espresso 4.5
Cappuccino 6
Latte 6
Hot Tea 2.5