



Mansoor is inspired by the legacy of a time when dining was more than simply having a meal. It was an experience. We believe in thoughtfully prepared food, gracious service, and spending time, unburdened, with the people who matter. At Mansoor, we believe this tradition is worth preserving. You're in good company, always.

APPETIZERS



Stuffed Mushrooms 16

Ricotta, Parmesan, garlic, shallot, & parsley, butter

Frites 14

Served with your choice of roasted garlic or truffle oil

Crispy Fried Calamari 18

Panko-crusted calamari served with lemon wedge & cilantro aioli

Sebastopol Frittata 14

Barberries, scallions, parsley, cilantro & dill, served with spiced yogurt & toasted walnuts

Crispy Fried Prawns 18

Panko-breaded prawns served with house-made cocktail sauce

Steamed Clams 20

Steamed clams in a garlic, white wine, lemon & butter sauce, served with toasted bread

Eggplant Melange 18

Slow-roasted eggplant, caramelized onions, dill, mint, cilantro & yogurt, served with toasted bread

SOUPS



Soup du Jour 10

Chef's seasonal choice

Seasonal Seafood Chowder 15

Local, in-season seafood, chef's choice

SALADS



Classic Caesar 20

Baby romaine tossed with house-made Caesar dressing, finished with anchovy & croutons

Prawns Louie Salad 25

Fresh garden green, grilled jumbo prawns, avocado & apple, tossed with house-made Louie dressing

Garden Salad 18

Diced local cucumber & tomato, parsley, mint, pickled shallots, lemon & olive oil

PASTAS



Fettuccine Mansoor 28

Fettuccine tossed in a creamy, cheesy garlic sauce, seasoned with lemon & saffron

Pasta de Mare 38

Linguine with jumbo prawns, clams, mussels & fresh market fish, finished in a delicate white wine & butter sauce, with house-made breadcrumbs

Rigatoni Bolognese 36

Beef & pork Bolognese sauce on a bed of rigatoni, garnished with house-made breadcrumbs & Parmesan

Additions

Chicken 4 · Prawns 6 ·

ENTRÉE

All entrées are served with a Soup du Jour, house salad, potatoes, & seasonal vegetables

Intermezzo

A refreshing palate cleanser of seasonal sorbet served before your main course

POULTRY

Cordon Bleu 38

Served with rosemary chicken jus

Duck à l'Orange 48

Liberty Duck glazed with orange chicken jus, served with candied orange slices

Chicken Piccata 36

Sonoma chicken breast, pan-seared with garlic & shallot, finished with lemon caper butter sauce

MEAT

Mansoor Hanger Steak 45

8 oz. hanger steak served with our signature Mansoor chimichurri

Braised Lamb Shank 48

Braised lamb shank served over cheesy saffron risotto, glazed with lamb jus

Filet Mignon 55

7 oz. center-cut filet, pan-seared & butter-basted,
served with classic French béarnaise sauce, garnished with chive

SEAFOOD

Pan-Seared Mansoor Salmon 46

7 oz. salmon fillet, pan-seared and served with tarragon beurre blanc

Scampi Provençal 38

Jumbo prawns sautéed with garlic, shallot, fresh tomatoes, parsley, butter & lemon,
served over garlic focaccia, garnished with frisée & arugula

Sole Amandine 45

Local Petrale sole, lightly dusted & pan-seared with toasted almonds and saffron brown butter,
finished with lemon, parsley & chive

Bodega Bay Clam & Mussels Steamers 38

Sautéed with garlic, shallot & leek, steamed with white wine, finished with butter, lemon & parsley,
served with toast

VEGETARIAN

Cauliflower Steak 32

Tender seared cauliflower, green harissa

Gratin d'Aubergine 38

Layers of eggplant with creamy ricotta, fresh spinach, tomato béchamel & Parmesan

Wild Mushroom & Truffle Risotto 34

Classic risotto with forest mushrooms & Parmesan

Additions

Chicken 4 · Prawns 6 ·

