

M

—SHARABLES—

LOBSTER NACHOS 36
corn tortilla chips, butter braised lobster, queso tomato, onion, cilantro, jalapeno, avocado

CASEY'S COCKTAIL 18
fried shrimp, cucumber, tomato, onion, cilantro avocado, "cocktail" sauce

HALIBUT BITES 19
cajun rémoulade

DUCK BACON WONTONS 13
four crispy wontons, duck bacon, sweet corn cream cheese, cranberry sweet chili sauce

MANHATTAN'S CAJUN STEAK BITES 17
cajun cream sauce & crostini

LOADED TOTS 12
six huge stuffed tater tots covered with seasoned sour cream, bacon bits cheddar cheese, chives

LODGE WINGS 15
dry rub • buffalo • barbeque kung pao • nashville hot • salted caramel house ranch or bleu cheese

CRISPY BRUSSEL SPROUTS 11
kung pao • buffalo & bleu honey & queso fresco

LOADED NACHOS 18
corn tortilla chips, chorizo sausage and ground beef queso, tomato, onion, cilantro, jalapeno, avocado

—LITTLE MENU—

Bistro Chips, French Fries or Seasonal Fruit

GRILLED CHICKEN SANDWICH 10

4 CHICKEN STRIPS 9

HAMBURGER & PICKLE SPEAR 10
add Cheese .50

BUTTERED NOODLES 7

HOUSE MAC & CHEESE 9

—ARTISAN PIZZA—

NEAPOLITAN 16
red sauce, fresh buffalo mozzarella, fresh basil
add Pepperoni 2

THAI CHICKEN 18
peanut sauce, chicken, carrot, thai basil, cilantro scallions, mozzarella, honey roasted peanuts

BLACK & BLEU 18
cajun cream sauce, sliced short rib, mozzarella parmesan, bleu cheese, caramelized onions, chives

TEX-MEX 18
enchilada sauce, chorizo sausage and ground beef cheddar jack cheese, grape tomato, jalapeno red onion, black bean & corn salsa, lime crema

—SALADS—

Add grilled chicken 5 • shrimp 8

SIMPLE CAESAR 8 • ENTRÉE CAESAR 12
chopped romaine, parmesan cheese caesar dressing, croutons

SIMPLE GREENS 7 • ENTRÉE GREENS 11
mixed greens, grape tomatoes, cucumbers, croutons your choice of dressing

SIMPLE WEDGE 8 • ENTRÉE WEDGE 15
romain wedge, bleu cheese, bacon bits, tomatoes

ENSALADA 15
power slaw, quinoa, couscous, black barley brown and red rice, avocado, red pepper red onions, heirloom grape tomatoes, queso fresco cilantro lime vinaigrette

POWER BOWL 15
power slaw, quinoa, couscous, black barley brown and red rice, fresh berries, red onion walnuts, queso fresco, pear vinaigrette

THAI POWER BOWL 15
power slaw, quinoa, couscous, black barley brown and red rice, honey roasted peanuts carrot cilantro, thai basil, scallions, peanut sauce

A 3% SURCHARGE WILL BE ADDED TO YOUR BILL TO CONTRIBUTE TO THE RESTAURANT'S EFFORTS TO PROVIDE WAGES AND BENEFITS TO ATTRACT AND RETAIN THE TALENTED TEAM MEMBERS WHO DELIVER YOUR GUEST EXPERIENCE. THE SURCHARGE APPLIED TO YOUR BILL IS NOT A SERVER GRATUITY, IS NOT OBLIGATORY AND WILL BE REMOVED FROM YOUR BILL BY YOUR SERVER IF REQUESTED.

NO SPLIT CHECKS FOR GROUPS OVER 8.

MULTIPLE PAYMENTS ACCEPTED.

18% GRATUITY MAY BE ADDED TO PARTIES OF 8 OR MORE.

life IS BETTER AT THE lake

TACO TUESDAY

\$12 Manhattan's Tacos
\$5 Chips & Salsa
\$2 OFF Margaritas

STEAK WEDNESDAY

\$20.23
14 oz. NY Strip Steak
seasonal vegetables
chiffonade kale
whipped potatoes

SEAFOOD THURSDAY

snow crab legs
corn on the cob, red potatoes
1 Pound \$30
2 Pounds \$45
Add 1/2# for \$10
Bucket of Shrimp
1# Market Price



Summer Hours

Monday-Thursday 3pm
Friday-Sunday 12pm

Closed for Weddings:
June 10th, 17th, 24th



VOTED BEST DOCKSIDE BAR!

—SANDWICHES—

*pickle, bistro kettle chips
gluten free bun 1
upgrade to battered fries 1
upgrade to cajun fries with lemon aioli 2
upgrade to simple greens, wedge or caesar 3*

FIRE GRILLED PESTO CHICKEN 15
bacon, provolone, pesto mayo
lettuce, tomato, onions

LAKESIDE BURGER 15
1/3# angus beef patty, melted cheddar
bacon, lettuce, tomato, onions

NASHVILLE CHICKEN 15
spicy crispy chicken breast
lettuce, thin sliced house pickles, mayo
(can be served without spice)

LOBSTER ROLL 30
lobster, lemon aioli, arugula

—TACOS—

Three flour tortillas
Shredded Lettuce & Pico De Gallo
Served with Chips & Salsa
add queso 3

SMOKED CHICKEN 16
smoked pulled chicken, chipotle cream
queso fresco

BANG-BANG SHRIMP 16
fried shrimp, bang-bang sauce
avocado crema, queso fresco

CHORIZO 16
chorizo sausage and ground beef, enchilada sauce
cheddar jack cheese, black bean & corn salsa

CHIPS AND SALSA 7
add queso 3

—ACCOUTREMENTS—

PAN SEARED SCALLOPS 17
two scallops with chimichurri

GARLIC MUSHROOMS 6
sautéed in butter & garlic

BEURRE BLANC ONIONS 6

CONSUMER ADVISORY: THESE ITEMS ARE SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

—CHEF INSPIRED ENTREES—

add a salad for 5 / bread available by request
MANHATTAN'S LEGENDARY WALLEYE 31
Broiled or Parmesan and Almond Crusted
wild rice blend, seasonal vegetables

MONGOLIAN BEEF 26
sliced new york strip, hoisin & soy sauce
steamed jasmine rice, seasonal vegetables

SEARED HALIBUT 42
ginger couscous salad, pineapple relish

PAN SEARED SCALLOPS 45
chimichurri, chorizo, bean & corn risotto
seasonal vegetables

COCONUT SHRIMP 30
cranberry thai chili, asparagus risotto
seasonal vegetables

THE CAJUN PASTA 26
cavatappi pasta, cajun cream sauce
bell peppers, onions, andouille sausage
garlic, green onions, sliced chicken breast
parmesan cheese
add shrimp 8

TAVERNA PASTA 21
pappardelle pasta, sautéed vegetables
white wine and butter sauce,
grilled chicken 5 • shrimp 8 / gluten free noodles 2

DUROC PORK RIBEYE 30
boudreaux cherry barbeque
chiffonade kale whipped potatoes
seasonal vegetables



7 oz. FILET MIGNON 45
fingerling potatoes, horseradish demi glace
seasonal vegetables

28 oz. PORTERHOUSE 65
chiffonade kale whipped potatoes
seasonal vegetables

6 oz. BISTRO SIRLOIN 30
sundried tomato basil pesto, bleu cheese
chiffonade kale whipped potatoes
seasonal vegetables

AVAILABLE FRIDAY & SATURDAY 4PM

WHILE SUPPLIES LAST

SEA SALT AND HERB CRUSTED PRIME RIB
chiffonade kale whipped potatoes
seasonal vegetables

TEN OUNCES 30 • SIXTEEN OUNCES 40