

M

STEAK WEDNESDAY

\$20.24

14 oz. NY Strip Steak
seasonal vegetables
chiffonade kale
whipped potatoes
25-50% off Bottles of Wine

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
1/2 Price House Pour Cocktails

RIBS FRIDAY

french fries, corn on the cob
1/2 Rack \$20/Full Rack \$25
AYCE: \$30

HAPPIEST HOURS

4-6PM
1/2 PRICE
House Pour Cocktails
Glass of House Wines
Tap Beers

Winter Hours

Wednesday-Friday 4pm
Happiest Hours: 4-6pm

Saturday 10am
Brunch 10am-2pm
Lunch 10am-4pm
Bites 2pm-4pm
Blinko 10am-4pm
Extended Happiest Hours 2-6pm
Dinner 4pm

Closed Sunday-Tuesday

B

10am-2pm
Brunch

Caramel Roll 8

Sweet Cream Cheese • with or without pecans

Stuffed French Toast 10

Strawberry Cream Cheese, Brioche, Berry Compote, Whipped Cream

Banana Fosters Belgian Waffles 12

Caramelized Bananas with Banana Liqueur, Rum and Sweet Cream Cheese

Huevos Rancheros 14

Flour Tortillas, Chorizo Sausage, Cheddar Jack Cheese
Spanish Rice, Lime Crema, Cilantro Lime Black Beans
Two Fried Eggs, Mashed Avocado, Picante, Sriracha, Chimichurri

Breakfast Tater Tot Haute Dish 15

Italian Sausage, Mushroom Demi Cream Sauce, Sweet Peas
Charred Corn, Cheddar Jack Cheese, Loaded Tots, Fried Egg

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Served with Manhattan's Hash Browns

American Breakfast 10

Two Eggs and Bacon
Brioche Toast, Whole Grain Toast or English Muffin

Breakfast Chimichanga 15

Flour Tortilla, Scrambled Eggs, Chorizo Sausage
Cheddar Jack Cheese, Avocado, Tomatoes, Onions, Cilantro
Covered with Queso, Siracha and Chimichurri

Eggs Benedict 13

English Muffin, Canadian Bacon, Poached Eggs, Hollandaise

Biscuits & Gravy 13

Cheddar Bay Biscuits, Italian Sausage & Sage Gravy
Cheddar Jack Cheese, Fried Egg

Avocado Toast 12

Two Eggs, Whole Grain Toast, Mashed Avocado
Poppy, Sesame and Pumpkin Seeds

L

10am-4pm
Lunch

Served with Bistro Chips • Upgrade to Fries for 1

Manhattan's Sliders 12

Nashville

Crispy Chicken Tenders, Nashville Infused Oil, Mayo, Lettuce, House Pickles

Curd Burger

Bacon, White Cheddar Garlic Cheese Curd

Chicken Parmesan

Fried Chicken Breast, Fresh Mozzarella, Marinara

Bánh Mì

Bao Bun, Sticky Pork, Pickled Vegetables, Cilantro

B

2pm-4pm
Bites

Duck Bacon Wontons 15

Four Crispy Wontons, Duck Bacon, Sweet Corn, Cream Cheese
Cranberry Sweet Chili Sauce

Loaded Tots 12

Six Huge Stuffed Tater Tots, Seasoned Sour Cream, Bacon Bits, Cheddar Cheese, Chives

Lodge Wings 15

Salted Caramel • Buffalo • Barbeque • Nashville Hot • Dry Rub
House Ranch or Bleu Cheese

Crispy Brussel Sprouts 11

Kung Pao • Honey & Queso Fresco • Buffalo & Bleu

Buffalo Chicken Dip 15

Bistro Chips

Garlic Cheese Curds 12

House Marinara Sauce



Life is too short to drink bad wine



Manhattan's is proud to feature Sand Point as our House Wine

Delightful and Approachable
Glass 8 Bottle 24

	G	B
Riesling - Hive & Honey, <i>California</i> - nectarine citrus	8	24
Sauvignon Blanc, Misty Cove, <i>New Zealand</i> - grapefruit gooseberry	10	30
Rosé, Fleurs de Prairie, <i>Provence</i> - summer fruit clean finish	12	36
Chenin Blanc/Viognier, Pine Ridge - <i>Napa Valley</i> - honeysuckle lemon grass	9	27
"Un-Oaked" Chardonnay, Grand Estates, <i>Washington</i> - mangoes orange	8	24
Chardonnay, Sonoma-Cutrer, <i>California</i> - luscious meyer lemon	13	39
*Chardonnay, Cakebread, <i>Napa Valley</i> - apple pear white peach		60
*Chardonnay, Fantesca, <i>Russian River Valley</i> - citrus pear French oak		89
Prosecco, Contarini, <i>Italy</i> - green apple citrus	10	30
*Champagne, Collet, <i>France</i> - rich elegant toasted brioche citrus		58
Pinot Noir, Lady Hill Radical Vine, <i>Willamette Valley</i> - cherry earthy	12	36
*Pinot Noir, Twomey by Silver Oak, <i>Napa Valley</i> - fresh cherry balanced		65
Red Blend, Witness Mark, <i>California</i> - dark berry chocolate cherry	8	24
Red Blend, Two Mountain Hidden Horse, <i>Washington</i> - dark berries oak	12	36
*Merlot, Trefethen, <i>Napa Valley</i> - red fruits vanilla		59
Malbec, Almarada, <i>Argentina</i> - berries cedar	10	30
Cabernet, One Stone, <i>Paso Robles</i> - red currant black cherry	12	36
Cabernet, The Counselor, <i>Alexander Valley</i> - dark cherry plum		57
*Cabernet, Clos Du Val, <i>Napa Valley</i> - black cherry black berry		68
*Cabernet, Stags Leap Artemis, <i>Napa Valley</i> - dark cherry vanilla		92
*Cabernet, Silver Oak, <i>Alexander Valley</i> - ripe black plum blackberry spice		98

Wednesday Wine Night 50% off bottles / * 25% off

Celebrating tonight? Ask your server about a bottle for your room • Bring in your own bottle of wine -Corkage fee of \$25 per bottle

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.
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.

Our taps rotate frequently
Please see your server or bartender for our current tap list

BOTTLES/CANS

Bemidji Blonde • Blakes American Apple • Blue Moon • Bud Light
Budweiser • Busch Light • Coors Light • Corona • Corona Light
Foggy Geezer • Fulton Lonely Blonde • Grain Belt Premium
Heineken • Indeed Pistachio Cream
Michelob Golden Light • Michelob Ultra • Miller Lite

Two Chicks:

Lemon, Strawberry Basil • Elderflower and Pear

White Claw:

Black Cherry • Mango • Raspberry

NÜTRL:

Pineapple

FULTON SPARKLING THC WATER:

Lime • Blood Orange

NON-ALCOHOLIC BEVERAGES

BEER:

Budweiser Zero
Athletic Brewing Free Wave Hazy IPA

MOCKTAILS:

Lemon, Basil & Lavender Soda
Mocktail Mule

HOT BEVERAGES

Coffee • Espresso
Hot Chocolate • Hot Cider • Hot Tea

COLD BEVERAGES

Coke • Diet Coke • Sprite • Sprite Zero • Mello Yello
Root Beer • Lemonade • Unsweetened Iced Tea

BOTTOMLESS MIMOSA 18

Contarini Prosecco
Orange • Pineapple • Cranberry • White Grape
Grapefruit • Watermelon • Pear • Mango

MANHATTAN'S HOUSE BLOODY MARY 8

3 Pepper, Garlic & Dill House Infused Vodka
w/Bloody Skewer

THE MANHATTAN 13

Bulleit Rye, Sweet Vermouth, Bitters

OLD FASHIONED 13

Knob Creek Bourbon OR St-Remy VSOP Brandy

EMPRESS GIMLET 13

Empress Indigo Gin
Simple Syrup, Lime Juice

WINTER POMEGRANATE MARGARITA 13

Patron Silver Tequila, Triple Sec
Pomegranate Juice, Orange Juice, Ginger Beer

CRANBERRY VANILLA MULE 13

Crown Vanilla or Stoli Vanilla
Cranberry Juice, Fever Tree Ginger Beer, Lime Juice

SALTED CARAMEL ESPRESSO MARTINI 15

Grey Goose Vodka, Espresso, Cream
Salted Caramel Syrup, Kahlúa Coffee Liqueur

WINTER WHITE COSMO 13

Grey Goose Vodka, Triple Sec, Lime Juice
White Cranberry Juice, Edible Glitter

PISTACHIO MARTINI 13

Grey Goose Vodka, Pistachio Liqueur
White Chocolate Liqueur, Whipped Cream

THE KING 12

Screwball Peanut Butter Whisky, Banana Liqueur
Baileys Irish Cream