

MANHATTAN'S



—SHARABLES—

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

MANHATTAN'S CAJUN STEAK BITES 15
cajun cream sauce & crostini's

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
Nashville hot • salted caramel
house ranch or bleu cheese

GIANT SOFT PRETZEL 14
warm queso, mustard, sweet cream cheese

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

—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 or caesar 3*

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

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

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

REUBEN 15
marble rye bread, sauerkraut
house braised corned beef
swiss cheese, thousand island

—LITTLE MENU—

*served with Bistro Chips,
French Fries or Seasonal Fruit*

CORN DOG 8

GRILLED CHICKEN SANDWICH 10

4 CHICKEN STRIPS 9

HAMBURGER & PICKLE SPEAR 10
add Cheese .50

BUTTERED NOODLES 7

HOUSE MAC & CHEESE 9

*MENU ITEMS ARE COOKED TO ORDER.
CONSUMING RAW OR UNCOOKED FOOD ITEMS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
18% GRATUITY MAY BE ADDED TO TABLES OVER 8
NO SPLIT CHECKS FOR GROUPS OVER 8
MULTIPLE PAYMENTS ACCEPTED
THANK YOU, PLEASE ENJOY YOUR MEAL.*

—SALADS—

ENSALADA 15
quinoa, power slaw, couscous, black barley
brown and red rice, cilantro lime vinaigrette
topped with avocado, red pepper, red onions
heirloom grape tomatoes, queso fresco
grilled chicken 5 • shrimp 8

SIMPLE GREENS 7 • ENTRÉE GREENS 11
mixed greens, grape tomatoes
cucumbers, croutons
your choice of dressing
grilled chicken 5 • shrimp 8

SIMPLE CAESAR 8 • ENTRÉE CAESAR 12
chopped romaine, parmesan cheese
caesar dressing, croutons
grilled chicken 5 • shrimp 8

life
IS BETTER
AT THE
lake

STEAK & WINE WEDNESDAY

1/2 PRICE BOTTLES OF WINE
\$20.22 - 14 oz. NY Strip Steak
served with salad, mashed potatoes
seasonal vegetables

SEAFOOD & THIRSTY THURSDAY

1/2 PRICE RAIL DRINKS
snow crab legs served with salad,
corn on the cob and red potatoes
1 Pound \$30 • 2 Pounds \$45
Add 1/2# for \$10
Bucket of Shrimp - 1# Market Price

AYCE RIBS SUNDAY

BBQ Sauce, French Fries, Corn on the Cob
1/2 Rack \$20 • Full Rack \$25
AYCE \$30

FALL HOURS

Happiest Hour 4-6pm
half price tap beer, rail cocktails, house wine
Wednesday-Sunday 4pm
CLOSED: MONDAY & TUESDAY
Closed: Saturday, September 24th

September We Know Vino: 9/15/22
Wine vs. Beer

Winter Hours Start November 1st
Wednesday-Friday 4pm
Saturday 10am
Bingo & Brunch

—CHEF INSPIRED ENTREES—

served with Simple Greens or Simple Caesar

MANHATTAN'S LEGENDARY WALLEYE 31
Broiled or Parmesan and Almond Crusted
wild rice gratin, seasonal vegetables

BRAISED BABY BACK BBQ RIBS
Half rack 29 / Full rack 39
chiffonade kale whipped potatoes
seasonal vegetables, house bbq sauce

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

MISO GLAZED SEA BASS 32
forbidden rice, coconut cream, baby bok choy

CORNED BEEF 30
red onion, fennel, napa cabbage slaw
chiffonade kale whipped potatoes
honey mustard

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, capers,
fresh summer vegetables, sautéed in butter
and finished with crisp white wine
*grilled chicken 5 • shrimp 8
gluten free noodles 2*

7 oz. FILET MIGNON 46
maitre de compound butter
chiffonade kale whipped potatoes
seasonal vegetables

NY STRIP 38
chiffonade kale whipped potatoes
seasonal vegetables
add blackened with bleu cheese cream sauce 4

AVAILABLE FRIDAY & SATURDAY

WHILE SUPPLIES LAST

SEA SALT AND HERB CRUSTED PRIME RIB
chiffonade kale whipped potatoes
seasonal vegetables
TEN OUNCES 30
SIXTEEN OUNCES 40

—ACCOUTREMENTS—

GARLIC MUSHROOMS 6
sautéed in butter & garlic

CARAMELIZED BOURBON ONIONS 6



VOTED BEST
DOCKSIDE BAR!