

MANHATTAN'S



—SHARABLES—

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

WONTON TACOS 15
marinated skirt steak, slaw mix
pickled fennel & red onions, tomato jam
bang-bang sauce, fennel frond & cilantro
corn tortilla chips & salsa • add queso 3

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

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

SPINACH & ARTICHOKE DIP 14
house pita chips

BACON & JALAPENO DIP 14
house pita chips

—SANDWICHES—

*pickle, bistro kettle chips
gluten free bun 1
upgrade to battered fries 1
upgrade to cajun fries with lemon aioli 2
upgrade to soup, 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—

SOUP DU JOUR
Cup 4 Bowl 6
daily chef inspired soup creation

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

WINTER BOWL 15
quinoa, power slaw, couscous, black barley
brown and red rice, pomegranate
butternut squash, bleu cheese crumbles
Pecans, balsamic vinaigrette
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 soup or salad, seasonal vegetables
chiffonade kale whipped potatoes

SEAFOOD & THIRSTY THURSDAY

1/2 PRICE HOUSE POURS
snow crab legs served with soup or 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

FRIDAY AYCE RIBS

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

Hours November 2022 -

May 25, 2023

Happiest Hours 4-6pm
half price tap beer, house pours, house wine
Wednesday-Friday 4pm
Saturday 10am
Brunch 10am-2pm/Bingo 11am
Reservations Welcome 10:00-10:45am
Bites: 2pm-4pm/Dinner 4pm
CLOSED: Sunday-Tuesday

Closed for Exclusive Weddings:
May 13th & May 20th
Summer Hours Start Memorial Weekend

—CHEF INSPIRED ENTREES—

served with soup, simple greens or simple caesar

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

WILD MUSHROOM RISOTTO 22
grilled chicken 5 • shrimp 8 • filet 20

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 35
forbidden rice, coconut cream, baby bok choy

GARLIC SHRIMP 30
skewered and grilled, asparagus risotto
seasonal vegetables

CHICKEN POT PIE 25
oven roasted chicken, root vegetables
chicken veloute, croissant

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

WILD MUSHROOM ALFREDO 22
pappardelle pasta, shallots, garlic, parmesan
can be made without mushrooms
grilled chicken 5 • shrimp 8 • filet 20

6 oz. FILET MIGNON 40
boudreaux cherry demi
wild mushroom risotto
seasonal vegetables

BONE-IN RIBEYE 45
chiffonade kale whipped potatoes
béarnaise, seasonal vegetables

AVAILABLE SATURDAY NIGHT 4PM

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
sweet & smoky thick slices

