

The Manhattan Room

Small Plates

Shrimp Cocktail \$10
A classic five large shrimp poached and served with spicy cocktail sauce and a lemon wedge.

Petite Short Rib Pastries \$12
Slow braised short rib encased in a flaky pastry baked golden and presented napped with Demi glace, double cream, and roasted tomato relish.

Fried Lobster Bites \$12^{3/4}
Tender chunks of lobster lightly breaded and flash fried, served with preserved lemon aioli dipping sauce.

Crispy Black Pepper Calamari \$10^{1/2}
Dredged in black pepper flour, flash fried, chili garlic and sweet soy dipping sauce.

Club Salads

•\$6 Full •\$5 Petite •\$4 Side
The addition of fried or grilled chicken, grilled shrimp, or grilled salmon to any salad is available for \$6.

Sunflower
Mixed greens topped with Bleu cheese crumbles, house croutons, tomatoes, and sliced cucumbers with our sunflower vinaigrette dressing.

Thunderbird
Mixed greens topped with tomatoes, sliced cucumbers, bacon crumbles, Asiago cheese, and sunflower seeds with our creamy ranch dressing.

Classic Caesar
Crisp Romaine lettuce topped with house croutons, Asiago cheese, tomatoes, and our house Caesar dressing.

House
A simple salad of mixed greens, grape tomatoes, sliced cucumbers, and house croutons with your choice of dressing.

From the Stock Pot

Chef's Soup of the Day
House-made, please ask your server for today's selection.
\$4 cup \$7 bowl

Gratinee Of French Onion Soup
Sweet onion slowly caramelized and combined with beef broth, topped with a crouton, loads of Asiago cheese, and broiled to bubbly golden brown.
\$5 cup \$8 bowl

Specialty Salads

Seafood Cobb \$14 Full \$7 Petite
Crisp iceberg lettuce, avocado, boiled egg, bacon crumbles, tomatoes, smoked bleu cheese crumbles, poached shrimp, and crab meat with your choice of dressing.

Cobb \$12 Full \$6 Petite
Chilled iceberg lettuce, avocado, boiled egg, bacon crumbles, tomatoes, smoked bleu cheese crumbles, grilled chicken with your choice of dressing.

Crab Louie \$12 Full \$6 Petite
A timeless classic of crisp iceberg lettuce topped with sweet crab meat, boiled egg with Louie dressing, and lime wedge on the side.

House Dressing Choices:
Buttermilk Ranch, Sunflower Vinaigrette, Bleu Cheese, Honey Mustard, Italian, Roast Garlic Balsamic, Caesar, Oil & Vinegar, French, Dorothy Lynch, 1000 Island

Entrees

All entrees are served with your choice of soup or salad starter, and Chef's vegetable unless noted otherwise

Pan Roasted Filet Mignon \$30
Seared then roasted as you like, served with Black Pepper sauce and fried rice.

Rib Eye Steak \$31
Simply seasoned and char-grilled as you like, presented with a baked potato.

Waygu Flat Iron \$30
Simply seasoned and grilled to your liking, topped with sautéed exotic mushrooms and served with a baked potato.

Braised Short Ribs \$24
Slow braised until fork tender, presented in the braising sauce with roasted tomato relish and served with mashed potatoes.

Fried Oysters \$24
Hand breaded in house, fried and served with spicy cocktail sauce and lemon, accompanied with French fries.

Barramundi \$26
Tender, flaky Barramundi pan roasted with a chipotle agava glaze, with roasted marble potatoes.

Citrus Salmon \$27
Salmon topped with ginger, orange sections, butter and roasted with marble potatoes.

Chicken Oscar \$24
A breast of chicken slow roasted, then paired with crab meat, asparagus, and Hollandaise sauce and served with marble potatoes.

Baked Mostaccioli \$14
Baked with marinara, mozzarella, parmesan, and Asiago cheeses accompanied by garlic bread.

Spaghetti with Meatballs \$15
Choice blend of ground beef meatballs simmered in our house marinara and served on a bed of spaghetti pasta with garlic bread.

Shrimp Scampi \$22
Large gulf shrimp wok fried with garlic, wine, fresh herbs, and butter plated over pasta with garlic bread.

Asiago, Herb, and Exotic Mushroom Risotto \$18
Aged Asiago cheese and fresh herbs folded into creamy risotto, then topped with pan fried exotic mushroom blend.
Add fried lobster for \$10.00

Certified Angus Prime Rib (available Saturday only)

Slow roasted Certified Black Angus beef
served with potato choice
Eight Ounces \$27
Twelve Ounces \$30

Dinner Sides (\$4 each)

Risotto	Roasted Marble Potatoes
Baked Potato	Fried Rice
Mashed Potato	French Fries
Fresh Vegetable	Edamame

Dinner Split Plate Charge \$6
Includes additional starter and side selections.

Executive Chef- John Kellogg