

SMALL PLATES

COCONUT SHRIMP

Huge hand breaded coconut shrimp fried golden brown and served with a spicy sriracha sauce accented with honey and rice wine vinegar. 19

CHEESE CURDS *V*

Lightly battered white cheese curds quick fried and served with homemade ranch. 17

BRUSSEL SPROUTS *V,GF*

Fresh brussel sprouts quick fried, tossed with cotija cheese and sriracha honey. 15

WILD RICE & CHICKEN SOUP *GF*

Chicken, mirepoix, garlic, savory herbs and Wisconsin wild rice in a light chicken broth touched with cream. 7

WALLEYE BITES

Hand breaded walleye crispy fried and served with swamp sauce and fresh lemon. 19

MANNY'S CIABATTA ASIAGO BREAD *V*

Freshly baked Ciabatta served with salted whipped butter and giardiniera. 9

TRUFFLE FRIES *V*

French fries tossed in truffle oil with parmesan cheese. 7



ENTRÉE SALADS

Our Dressings: Buttermilk Ranch, Red Wine Vinaigrette, Blue Cheese, Caesar, and French Entrée-sized salads are served with our freshly baked garlic ciabatta.

CEASAR SALAD

Crisp romaine tossed with our caesar dressing, fresh lemon, black pepper, our croutons and parmesan, finished with anchovies. 17

GRILLED ROMAINE WEDGE

Grilled romaine heart, applewood bacon, smoked dried tomatoes, bleu cheese crumbles, blue cheese dressing and our croutons. 16

GREENS SALAD *(V)*

Fresh baby greens, cherry tomato, shredded carrot, purple cabbage, and cucumber, served with choice of dressing and our croutons. 16

**We add a 2.5% surcharge on all credit card payments. This surcharge is not greater than our total cost of accepting credit cards. There is no surcharge for debit card payments.*

To ensure timely service, we offer equal check splitting for up to 4 credit cards per table.

"At Manny's, we use the freshest ingredients. Our seafood is the highest quality available. Our meats are all cut in house. All of our smoked items are smoked in house. If you have any dietary restrictions, we would be happy to accommodate your needs, provided that we have the time and ingredients."

– Chef Alexander Hough, C.E.C.

ENTRÉES

Add a side Caesar or Green salad. \$6 Add a cup of soup. \$6

PISTACHIO WALLEYE *GF*

Dusted in crushed pistachios and herbs, pan crusted and finished with a lemon beurre blanc. Served with white basmati rice and grilled asparagus. 38

SMOKED MEATLOAF

Smoked beef meatloaf grilled and stacked on garlic smashed new potatoes, smothered in our watermelon BBQ sauce and scallion cheddar sauce. Topped with fresh broccolini and buttermilk fried onions. 29

FILET MIGNON*

7oz. beef tenderloin steak seasoned and char-grilled with vermouth shallot butter, topped with truffle butter and served on a red potato croquet with peppercorn demi glaze and wilted spinach. 54

SHRIMP, LOBSTER, & CRAB RAVIOLI

Lobster medallions, large shrimp and red crab pan seared in butter with leeks, shallots, sweet pepper brunoise, fresh basil, and oyster mushrooms, flamed with chardonnay, placed in our homemade pasta, and finished with a bechamel sauce and saffron marinara. Served with fresh broccolini. 46

AHI STEAK* *GF*

Fresh ahi chargrilled rare, basted with vermouth shallot butter finished with an Italian style tomato concasse touched with balsamic splash and fresh mint. Served with basmati rice and fresh broccolini. 35

CHICKEN PICATTA *GF*

Chicken breast medallions lightly dusted in seasoned rice flour, pan seared in butter, flamed with white wine, finished with fresh lemon, capers, artichoke hearts, and fresh parsley. Served with roasted garlic linguine and fresh seasonal vegetable. 29

BEEF SHORT RIBS

Falling of the bone maple glazed beef short ribs served with sweet corn spoon bread, fresh broccolini, and buttermilk fried onions. 36

SHRIMP SCAMPI

Large gulf shrimp pan-sautéed with garlic, shallots, and fresh tomato, flamed with vermouth and finished with fresh lemon, parsley, and butter. Served on a bed of linguine with grilled asparagus. 33



FRIDAY FISH FRY

With homemade coleslaw, french fries and freshly baked rustic rye.

Fresh cod dipped in our beer batter and fried crispy. Includes a side of our house-made lemony tartar sauce. 19.5

Our kitchen is not an allergen-free environment. Please notify your server of any allergies. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, there is a possibility that food items will come into contact with other food products. Please view our allergen key at the bottom of this page.

For parties of 8+, we automatically apply a gratuity of 20% to your bill. Thank you for dining with us!



PRIME RIB*

Fridays + Saturdays

Slow-smoked prime rib of beef crusted with garlic and thyme. Served with a baked potato, fresh vegetable, creamy horseradish sauce and madeira au-jus.

King Cut 53 🌿 **Queen Cut 42**

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GS – GLUTEN SENSITIVE DF – DAIRY FREE V – VEGETARIAN VG – VEGAN
MENU ITEMS ARE AS MARKED, OR WITH MODIFICATIONS, CAN BE PREPARED TO ACCOMMODATE.

** Whether dining out or preparing food at home, consuming raw or undercooked meat or eggs may increase your risk of food-borne illness.*