



MANNY'S
PARKSIDE

SMALL PLATES

NORTHWOODS WALLEYE CAKES 15

Fresh walleye, shallots, lemon zest, fresh herbs and crumbs fried golden brown. Served with creole remoulade sauce.

ROESTI v 9

Swiss fried potato cake with gruyere cheese.

CALAMARI gf 17

Dusted in seasoned rice flour with buttermilk, quick fried, touched with fresh lemon. Served with our poblano marinara and ranch dressing.

CHEESE CURDS v 15

Lightly battered white cheese curds quick fried and served with our poblano marinara and homemade ranch.

BRUSSELS SPROUTS gf, v 14

Fresh brussels sprouts quick fried and tossed with cotija cheese and sriracha honey.

SPINACH ARTICHOKE DIP gf, v 14

Baked homemade dip topped with smoked gouda cheese and served with warm roasted garlic naan.

MANNY'S ASIAGO SOURDOUGH BREAD v 9

Freshly baked focaccia served with salted whipped butter and giardiniera.



SALADS

House-made dressings: Buttermilk Ranch, Red Wine Vinaigrette, Blue Cheese, Caesar, French.

GRILLED ROMAINE WEDGE 16

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

COBB SALAD gf 18

Julienne breast of chicken, avocado, roma tomato, applewood bacon, bleu cheese crumbles, hard egg, fresh greens and red wine vinaigrette.

CAESAR SALAD* 15

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

GREENS SALAD v 15

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

Entree-sized salads are served with our freshly baked focaccia. Add a half-sized Greens Salad or Caesar Salad to your entree (+6).

Add a protein: Salmon (3 oz./6 oz.) \$8/\$14, chicken \$7, steak bites \$8.

SOUP

FRENCH ONION SOUP 9

Rich chicken and beef sweet onion broth topped with sourdough croutons, melted swiss and parmesan.

SOUP OF THE DAY 9

"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. We make everything from "scratch". 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

PORK SCHNITZEL 26

Duroc pork loin lightly breaded, pan crusted in butter, touched with fresh lemon and served with german purple cabbage, homemade spaetzle and hunter's gravy.

CHICKEN PICCATA ^{GS} 28

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

From his days living in Paris, Chef Alex brings a slice of classic French cuisine to the Northwoods.

PISTACHIO WALLEYE* ^{GF} 34

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

Our best seller! Chef Alex has perfected this specialty over the last 20 years.

SMOKED MEATLOAF 28

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

BLUE RIBEYE* 49

Hand-cut 12-oz. ribeye steak seasoned, char-grilled and topped with blue cheese butter and caramelized red onions. Served with smashed garlic purple potatoes and fresh broccolini.

PESTO PASTA* ^V 22

Linguine tossed in our fresh pesto, touched with cream, topped with roasted pine nuts and freshly grated parmesan cheese. Served with a fresh seasonal vegetable.

Add a protein: Salmon (3 oz./6 oz.) \$8/\$14, chicken \$7, steak bites \$8.

PORK CHOP 32

Thick-cut 14-oz. Duroc pork chop grilled with cinnamon stick butter and served with warm homemade apple sauce, lyonnaise potatoes and fresh broccolini.

MANNY'S SALMON* ^{GF} 32

Fresh Chinook salmon char-grilled, basted with vermouth shallot butter and served on Wisconsin wild rice with fresh grilled asparagus. Finished with bearnaise cream and fried preserved lemon.

WEEKLY SPECIALS

FRIDAY FISH FRY

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



Walleye 24  **Cod 17**

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

SIDES

Truffle Fries ^{V VEGES} 7

French Fries ^{V VEGES} 5

Mac N Cheese ^V 8

Sautéed Mushrooms ^{V ES} 8

Smashed Garlic Purple Potatoes ^{V ES} 5

Fresh Vegetable ^{V VEGES} 4

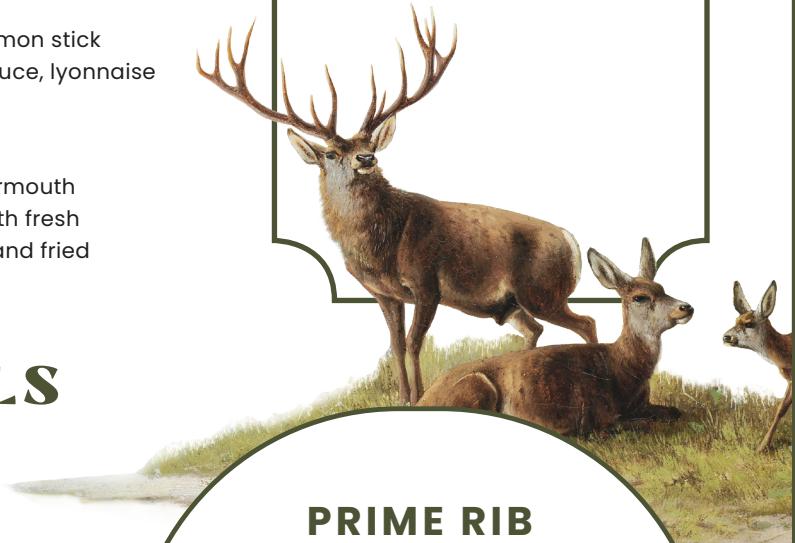
Wild Rice ^{V VEGES} 8

Roesti ^V 9

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

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 54  **Queen Cut 40**

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.*