

SMALL PLATES

LOBSTER MAC AND CHEESE

Cavatappi tossed in our cheddar mascarpone asiago cheese sauce, touched with truffle oil, topped with lobster and finished with toasted breadcrumbs. 24

WALLEYE BITES

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

CHEESE CURDS *V*

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

MANNY'S CIABATTA ASIAGO BREAD *V*

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

BRUSSEL SPROUTS *GF*

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

SOUP DUJOUR

Creatively prepared homemade soups.

Cup 7 | Bowl 10

FRENCH MUSHROOMS

White meadow mushrooms pan sautéed, flamed with vermouth, and finished with demi-glace and fresh herbs in a puff pastry chest. 14



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.

CAESAR 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

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 salad or Greens 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. 39

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. 28

TENDERLOIN MEDALLIONS GF

Beef tenderloin medallions seasoned and char grilled finished with our cabernet mustard sauce, served with Wisconsin wild rice and fresh vegetable. 39

PORK SCHNITZEL

Durock pork medallions lightly breaded, pan seared in butter, finished with fresh lemon and served with German purple cabbage, homemade spaetzle, and hunters' gravy. 25

MANNY'S SALMON GF

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 a fried preserved lemon. 28

BEEF STROGANOFF

Beef tenderloin and ribeye pan sautéed with shallots, garlic, onions, and wild mushrooms, flamed with Merlot wine and finished with a rich beef gravy touched with sour cream. Served over wide egg noodles with fresh vegetables. 28

CHICKEN PICATTA

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 bucatini and fresh vegetables. 27

BEEF SHORT RIBS

Falling of the bone maple glazed beef short ribs served with sweet corn spoon bread, fresh broccolini, and buttermilk fried onions. 38

THE DOUBLE SMASH CHEESEBURGER

Twin-smashed chuck burgers topped with Wisconsin cheddar on a brioche bun. Served with French fries. 15

WEEKEND SPECIALS

FRIDAY FISH FRY

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

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

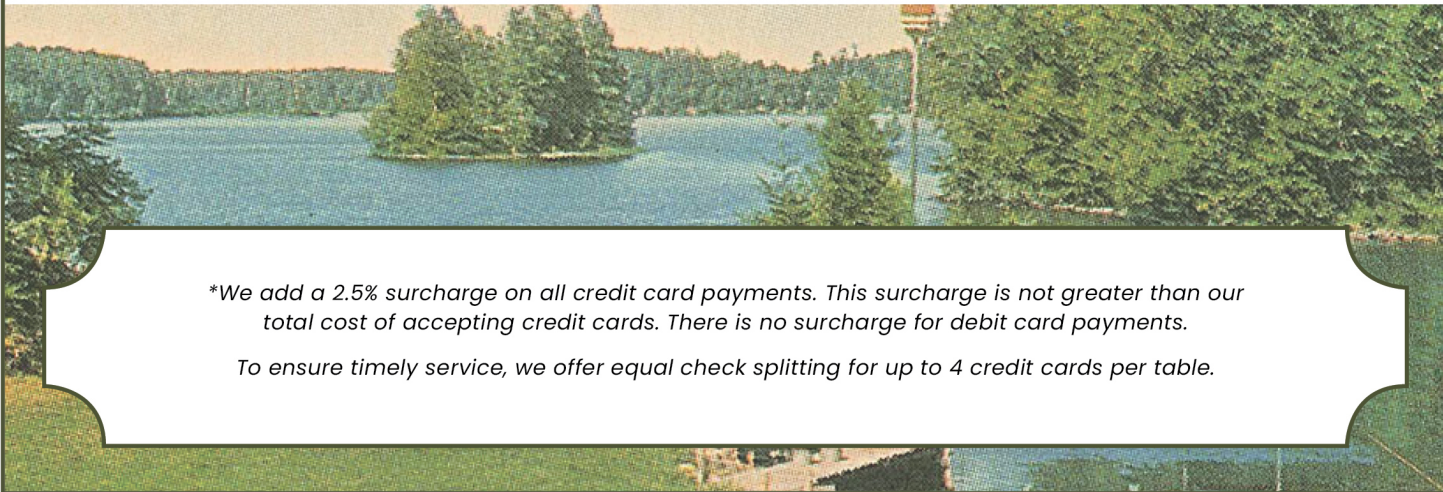
SATURDAY PRIME RIB*

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

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.*



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