



## APPETIZERS

### DEEP FRIED MUSHROOMS

A generous portion hand battered, served with ranch dressing. \$10

### CHICKEN QUESADILLA

A flour tortilla layered with chicken, monterey jack cheese, green onion & tomatoes, served with salsa and sour cream. \$12

### BUFFALO CHICKEN WINGS

Served with celery sticks & ranch or bleu cheese. \$12

### CALAMARI

Calamari breaded & fried, served with Mangino's sweet chili sauce. \$9

### SHRIMP COCKTAIL

A classic & delicious combination of large steamed shrimp & fresh cocktail sauce. \$10

### MOZZARELLA WHEELS

Freshly breaded fried mozzarella wheels with marinara sauce. \$9

## SOUPS

### BAKED FRENCH ONION

Loaded with sweet onions, topped with croutons & provolone cheese. \$6

### SOUP OF THE DAY

Featured soup of the day. \$5

## SALADS

### MOZZARELLA & TOMATO SALAD

fresh buffalo mozzarella, fresh sliced tomatoes, balsamic & basil. \$9

### HOUSE SALAD

tomatoes, cucumber, onion, black olives, mixed greens & croutons  
Small \$5 Large \$8

### CAESAR SALAD

romaine lettuce, croutons & parmesan cheese  
small \$5 large \$7 add chicken \$6

## STEAK FLORENTINE

### SOUS VIDE 32 OUNCE PORTERHOUSE STEAK

WITH BASIL SALT, BRANDIED PEPPERCORN CREAM SAUCE, PARMESAN RISOTTO, & SEASONAL VEGETABLES INCLUDING SOUP OR SALAD & DESSERT TO SHARE

Serves Two - \$80

Pairs well with The Prisoner, Red Blend - Napa Valley, California \$80

## ENTREES

### STEAKS / VEAL / PORK

Served with garlic mashed potatoes or diced sweet potatoes with honey & pecans & vegetable of the day.

#### 8 OUNCE FILET MIGNON

Grilled to perfection & served with Hollandaise sauce. \$27

#### BEEF TENDERLOIN TIPS

Sautéed with mushrooms & onions in a burgundy wine sauce. \$21

#### 10 OUNCE RIB EYE STEAK

Grilled to your liking \$25

#### 10 OUNCE NEW YORK STRIP

Rich & marbled with herb butter. \$24

#### PORK SCHNITZEL

Lightly breaded Pork over a bed of spaetzle with hunter's sauce. \$23

#### VEAL PICCATA

Sautéed veal in lemon caper butter sauce. \$24

## CHICKEN

### MANGINO'S SMOTHERED CHICKEN

BBQ sauce, bacon, monterey jack cheese & green onions \$21

### SAUTÉED CHICKEN BREAST

Choice of teriyaki or BBQ  
6 oz. \$18 12oz. \$21

### ENTREE ADD-ONS

Add a delicious side to your entree

1/2 lb Crab Legs - \$20

Shrimp Scampi - \$10

## PASTA

### CHICKEN PARMESAN

A golden brown chicken breast topped with parmesan & mozzarella cheese served over spaghetti marinara. \$22

### BAKED CHICKEN PENNE PASTA

Tuscan seasoned grilled chicken smothered in alfredo sauce with broccoli & tomatoes topped with melted mozzarella cheese. \$21

### MUSHROOM RAVIOLI

Portobello & crimini mushrooms, mozzarella cheese & marsala sauce \$21

### CHICKEN CARBONARA

Tortellini stuffed with peas & pancetta ricotta cheese topped with chicken alfredo carbonara sauce. \$22

### GRILLED PORTOBELLO PASTA

Fettuccine tossed with zucchini, yellow squash, eggplant, tomatoes and spinach in a red pepper tomato sauce with a grilled portobello mushroom. \$21

### SPAGHETTI BOLOGNESE

A house favorite, spaghetti with meat sauce \$18

## SEAFOOD

### 8 OUNCE BLACKENED MAHI MAHI

A fresh Mahi filet, blackened & topped with mango-pineapple salsa. \$23

### BAKED SHRIMP SCAMPI

Ten large shrimp baked in a white wine garlic butter, bread crumbs & parmesan cheese. \$22

### 8 OUNCE PAN SEARED SALMON

Topped with your choice of teriyaki sauce or dill butter. \$23