



## APPETIZERS

### DEEP FRIED MUSHROOMS

A generous portion hand battered, served with Ranch dressing. \$6

### CHICKEN QUESADILLA

Flour Tortilla layered with Chicken, Monterey Jack Cheese, Green Onion & Tomatoes Served with salsa, guacamole and sour cream \$11

### BUFFALO CHICKEN WINGS

Served with Celery sticks & Ranch or Bleu Cheese. \$11

### CALAMARI

Calamari breaded & fried, served with Mangino's Sweet Chili Sauce. \$8

### SHRIMP COCKTAIL

A classic & delicious combination of large steamed Shrimp and fresh Cocktail Sauce. \$8

### MOZZARELLA WHEELS

Freshly breaded fried Mozzarella wheels with Marinara Sauce. \$7

## 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

Combination of fresh Buffalo Mozzarella, fresh sliced Tomatoes, Balsamic & Basil. \$7

### HOUSE SALAD

Tomatoes, Cucumber, Onion, Black Olives, Mixed Greens, & Croutons  
Small \$5    Large \$8

### CAESAR SALAD

Romaine, Croutons, & Parmesan Cheese  
Small \$5    Large \$9

## HOUSE SPECIAL

**4 OZ. TENDERLOIN STEAK WITH SHRIMP SCAMPI**  
\$25

**4 OZ. TENDERLOIN STEAK WITH 1/2 LB. CRAB LEGS**  
\$27

## PASTA

### SEAFOOD PASTA

Lobster Sauce, Shrimp, Scallops, Mussels & Crab with Fusilli Pasta \$23

### BAKED CHICKEN PENNE PASTA

Tuscan seasoned grilled Chicken smothered in Alfredo Sauce with Broccoli & Tomatoes topped with melted Mozzarella Cheese. \$20

### GRILLED PORTOBELLO PASTA

Fettuccine tossed with Zucchini, Yellow Squash, Eggplant, Tomatoes and Spinach in a Red Pepper Tomato Sauce with a grilled Portobello Mushroom. \$19

### MUSHROOM RAVIOLI

Portobello and Crimini Mushrooms, Mozzarella Cheese, Marsala Sauce \$19

### CHICKEN CARBONARA

Tortellini stuffed with Peas and Pancetta Ricotta cheese topped with Chicken Alfredo Carbonara Sauce \$20

### MEATBALLS & SPAGHETTI

House made Meatballs stuffed with Mozzarella Cheese, Vodka Sauce \$21

## STEAKS / VEAL / PORK

Served with Garlic Mashed Potatoes or Diced Sweet Potatoes with Honey & Pecans & Vegetable of the day

### 8 OZ. FILET MIGNON

Grilled to perfection served with Hollandaise sauce \$23

### BEEF TENDERLOIN TIPS

Sautéed with Mushrooms and Onions in a Burgundy Wine Sauce. \$19

### PORK SCHNITZEL

Lightly breaded Pork over a bed of Spaetzle with Hunter's Sauce \$19

### VEAL PICCATA

Sautéed Veal in Lemon Caper Butter Sauce \$21

### 12 OZ. RIB EYE STEAK

Grilled to your liking \$21

### 10 OZ .NEW YORK STRIP

Rich & marbled with Herb Butter. \$18

### SLOW ROASTED PRIME RIB

Perfectly roasted served with Au Jus & Creamy Horseradish Sauce.  
8 oz. \$18    14 oz. \$23

## SEAFOOD

### 8OZ. BLACKENED MAHI MAHI

A fresh Mahi filet, blackened & topped with Mango-Pineapple Salsa. \$21

### BAKED SHRIMP SCAMPI

10 large Shrimp baked in a White Wine Garlic Butter, Bread Crumbs & Parmesan Cheese. \$20

### 8 OZ. PAN SEARED SALMON

Topped with your choice of Teriyaki Sauce or Dill Butter \$21

## CHICKEN

### MANGINO'S SMOTHERED CHICKEN

BBQ Sauce, Bacon, Monterey Jack Cheese & Green Onions \$19

### SAUTÉED CHICKEN BREAST

Choice of Teriyaki or BBQ  
6 oz. \$15    12oz. \$19

## KIDS MENU \$8

**CHICKEN TENDERS & FRUIT  
SPAGHETTI WITH MEAT SAUCE**

**KID'S BURGER WITH FRUIT  
GRILLED CHEESE WITH FRUIT**

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

# WINE

## SPARKLING



Zonin, Prosecco, Italy, Brut, Split (187ml)	\$8
Zonin, Prosecco, Italy, Brut	\$26
Korbel, California, Brut	\$26
Graham Beck, South Africa-Brut Rose	\$32

## HOUSE

<b>COPPERRIDGE VINEYARDS</b>	\$6.5 / glass
White Zinfandel	Merlot
Pinot Grigio	Cabernet Sauvignon
Chardonnay	

## WHITE

Bellafina, Veneto, Italy - Pink Mascato (S)
Fetzer, California, White Zinfandel (Rose), (S)
Fess Parker, Santa Barbara County - Riesling
Vigneti del Vulture, Basilicata, Italy - Greco & Fiano White Blend
Conundrum, California - White Blend
Tommasi, Veneto, Italy - Pinot Grigio
Mer Soleil Silver “Unoaked”, Monterey County - Chardonnay
William Hill, Central Coast, California - Chardonnay

(S) = Sweet Wine



\$7

\$8

\$8

\$8

\$8

\$9



\$26

\$24

\$32

\$30

\$32

\$32

\$36

\$36



\$7

\$7

\$7

\$8

\$8

\$9



\$28

\$36

\$28

\$21

\$28

\$46

\$32

\$32

\$36

## COCKTAILS

**SHADES OF GREEN COCKTAIL** \$9  
Midori, Vodka, Pineapple juice, & Orange juice

**BREEZE IN THE SHADE** \$9  
Dark rum, triple sec, fruit juices & grenadine

**OLD FASHIONED MANHATTAN** \$10  
Makers Mark 46, Knob Creek Rye or Alpine

**SIEMPRE MARGARITA** \$10.5  
Premium Tequila 100% agave, Plata Tequila, Margarita mix & Grand Marnier.

**ATOCHA MOJITO** \$9  
Florida Crafted Rum, fresh limes & Mint leaves served on the rocks with soda water.

**LONG ISLAND ICE TEA** \$10  
Vodka, Rum Light, Gin, Tequila silver, triple sec54 mixed with sweet-n-sour and a splash of Coca Cola...

**RIVERSIDE COOLER** \$9  
Orange Vodka, Peach Snaps, Blue curacao & Sprite

**ALPINE GRILL** \$10  
Lafayette Bourbon, Preserve Liqueur, Lime Juice & Splash of soda water.

**HOME MADE SANGRIA** \$10  
(Red or White)

## BEER/CIDER

**BOTTLE SELECTION** \$6.5

Bud light	Red Bridge
Budweiser	Odoul’s
Coors light	Heineken
Miller lite	Corona
Angry Orchid	

**ON TAP 16 oz**

3 Wise Guys Porter	\$7
Yuengling Amber Lager	\$6.5
Caribe Pineapple Cider	\$7
Local IPA	\$7

## FROZEN DAIQUIRIS

Strawberry
Banana
Pina Colada
Mango
\$7.5