

Mangino's

Appetizers

Deep Fried Mushrooms

A generous portion hand battered, served with Ranch dressing. V & GF
\$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 Blue Cheese.
\$11

Calamari

Calamari breaded and 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. GF
\$7

Soups

Baked French Onion

Loaded with Sweet Onions, topped with Croutons and 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. V & GF
\$7

House Salad

Tomatos, Cucumber, Onion, Black Olives, Mixed Greens, and Croutons V & GF
Small \$5 Large \$8

Caesar Salad

Romain, Croutons, and Parmesan Cheese
Small \$5 Large \$9

Entrees

Garlic Mashed Potatoes or Diced Sweet Potatoes with Honey Pecan, Vegetable of the day

House Special

8oz. Filet Mignon

Grilled to perfection
served with Hollandaise sauce
\$23

12 oz. Rib Eye Steak

Grilled to your liking
\$21

Beef Tenderloin Tips

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

Slow Roasted Prime Rib

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

New York Strip

Rich and marbled with Herb Butter.
8 oz. \$18

Veal Piccata

Sautéed Veal in Lemon Caper Butter Sauce
\$21

Pork Schnitzel

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

RARE
Very red,
cool center

MEDIUM RARE
Red, warm center

MEDIUM
Pink center

MEDIUM WELL
Slightly pink center

WELL DONE
Fire-Grilled
throughout

Executive Chef
Randy Varney

GF= Gluten Free V = Vegetarian

Mangino's Restaurant Chef
Rene Castillo

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

Mangino's Chicken

Mangino's Smothered Chicken

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

Sautéed Chicken Breast

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

Combination Platters

8 oz. New York Strip Steak with Shrimp Scampi

\$24

8 oz. New York Strip Steak with 1/2 lb. Crab Legs

\$26

Pasta

Meatballs & Spaghetti

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

Mushroom Ravioli

Portabello and Crimini Mushrooms, Mozzarella Cheese, Marsala Sauce V
\$19

Chicken Carbonara

Cannelloni, Chicken, Bacon, Ricotta
Parmesan and Provolone Cheese wrapped in Egg Pasta Topped w/ Alfredo Carbonara Sauce
\$20

Baked Chicken Penne Pasta

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

Seafood Pasta

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

Grilled Portobello Pasta

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

Kids Menu

Chicken Tenders & Fruit, Spaghetti With Meat Sauce

Kid's Burger With Fruit, Grilled Cheese With Fruit

\$8

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