



## 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

Cannelloni, Chicken, Bacon, Ricotta, Parmesan & Provolone Cheese wrapped in Egg Pasta  
Topped with 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."