

MANHATTAN'S

We would like to welcome you to Manhattan's at Historic Manhattan Beach Lodge as we would into our very own cabin. Manhattan Beach Lodge has been serving guests for over 80 years on beautiful Trout Lake. At Manhattan's we use only the highest quality ingredients and strive to utilize local produce and products when they are available. Sit back, relax, and enjoy the experience, not to mention the sunset.

SMALL PLATES

Our Signature Seared Ahi Tacos 12

Ahi tuna seared with sesame seeds and served with three deep fried wonton shells, asian slaw, wasabi and pickled ginger

Manhattan's Historic Steak Bites 12

Pieces of filet blackened and served with crostini and house cajun cream sauce

Three Pepper Poppers 9

Diced jalapeno, habanero and red peppers blended with cream cheese, rolled in bread crumbs and deep fried to a golden brown. Served with sweet chili sauce

Crab Stuffed Mushrooms 10

Large fresh mushroom caps filled with lump crab meat, garlic, green onions, lemon and fresh herb bread crumbs. Topped with parmesan cheese and baked to perfection

Mussels 12

One pound of mussels steamed with fresh garlic, white wine, parsley, green onions and diced tomatoes. Served with garlic butter and crostini

Lodge Wings 10

Crispy fried chicken wings served traditional, spicy buffalo, maple whisky glaze or house asian zing

SANDWICHES

Served with Rustic Pepper Fries or Sweet Potato Fries

The Ultimate Half Pound Lakeside Burger 12

Warm sesame bun with a seasoned half pound burger, applewood smoked bacon, melted cheddar cheese, lettuce, tomato and sliced red onions

Fire Grilled Pesto Chicken 11

Warm sesame bun with a fire grilled chicken breast, Applewood smoked bacon, melted provolone cheese, pesto mayo, lettuce, tomato and sliced red onion

SOUPS

Historic Lobster Bisque

Cup 6 / Bowl 8

Soup Du Jour

Cup 4 / Bowl 6

GREENS

Enhance with: Chicken 4 Shrimp 5 Walleye 6

The Manhattan Wedge 6

Wedge of iceberg lettuce with bleu cheese crumbles, fresh tomatoes, bacon pieces and house bleu cheese dressing

Simple Greens 4

Romaine and spring mix with sliced cucumbers, grape tomatoes and house croutons. Served with your choice of house dressing

Simple Caesar 4

Chopped romaine lettuce tossed with our house caesar dressing, shredded parmesan cheese and house croutons

Winter Greens 9

Romaine and spring mix topped with dried cranberries, candied walnuts, bleu cheese crumbles and house poppy seed dressing

House Dressings ~ all made fresh in house

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|------------|------------------------|
| French | Honey Mustard Espresso |
| Ranch | Caesar |
| Poppy Seed | Bleu Cheese |

NOODLES

Served with Simple Greens, Simple Caesar or Soup Du Jour
Upgrade to The Manhattan Wedge or a cup of Lobster Bisque for only 1.50

Black-N-Bleu Infused Chicken Alfredo 17

Linguini pasta tossed in our house bleu cheese infused alfredo sauce, topped with a sliced blackened chicken breast and bleu cheese crumbles.

Served with two brown sugar and bleu cheese crostini
~Meridian Chardonnay

Cajun Penne 18

Penne pasta tossed in a cajun white wine cream sauce, chicken, sliced andouille sausage, sliced roasted peppers, sliced tomatoes, garlic, green onions, fresh herbs and topped with shredded parmesan cheese

Add Shrimp for only 5

~Motos Liberty Chardonnay

Chef Chad's Rigatoni "C" 17

Rigatoni pasta tossed with a marsala cream sauce, pancetta, prosciutto, green onions, garlic, mushrooms, fresh herbs and parmesan cheese

~Motos Liberty Pinot Grigio

Bring your own wine ~ Corkage Fee per bottle \$12
18% Gratuity will be added to all tables of 8 or more guests.
Thank you, please enjoy your meal.

LODGE PLATES

Served with fresh seasonal vegetables and your choice of Simple Greens,
Simple Caesar or Soup Du Jour.

Upgrade to The Manhattan Wedge or a cup of Lobster Bisque for only 1.50

Our Legendary Lodge Walleye 23

Canadian walleye filet prepared broiled, classic pan-fried, deep fried in our Alaska Amber beer batter or parmesan and almond crusted with a Frangelico butter sauce, served with Minnesota seasoned wild rice
~*Estancia Pinot Grigio*

Alaskan Salmon 20

Salmon filet prepared signature blackened with fresh mango salsa or grilled with lobster cream sauce, served with roasted red potatoes
~*Matua Sauvignon Blanc*

Coconut Shrimp 20

Five shrimp coconut breaded and deep fried to a golden brown with house piña colada sauce, served with roasted red potatoes
~*Motos Liberty Chardonnay*

Chef's Inspiration

Ask your server for details about today's Chef Inspiration and house wine pairing

Pineapple Chili Glazed Short Ribs 22

Choice beef hand-seasoned, oven-seared, infused with grilled pineapple and chili pepper glaze and served with a twice baked potato
~*Motos Liberty Pinot Noir*

Braised Duckling Leg Quarters 24

Two white peking duckling leg quarters braised in our demi glace de poulet and dried Door County cherries, served with garlic mashed potatoes
~*Wolf Blass Yellow Label Shiraz*

BBQ Pork Shank 24

Coated with barbecue rub, oven-seared to perfection and enhanced with "Sweet Baby Ray's" BBQ sauce and served with a twice baked potato
~*Goldschmidt Fidelity Red Blend*

Braised Lamb Shank 28

Heel-on hindshank of lamb hand-seasoned, perfectly oven-seared and served with roasted red potatoes
~*Estancia Pinot Noir*

STEAK CUTS

Hand cut in house, seasoned and grilled to perfection.
Served with seasonal vegetables and garlic mashed potatoes

14oz NY Strip Sirloin 24

~*Motos Liberty Pinot Noir*

8oz Manhattan Filet 34

~*Paso Creek Cabernet Sauvignon*

Sea Salt and Herb Crusted Prime Rib

Ten Ounce 22 Sixteen Ounce 28

(Friday & Saturday only)

~*Cellar #8 Merlot*

STEAK ACCESSORIES 2

Sautéed Mushrooms

Caramelized Red Onions

Béarnaise Sauce

SIDES 4

Minnesota Seasoned Wild Rice

Our special house recipe

Twice Baked Potato

Green onion, sour cream, blended cheeses and herbs

Roasted Red Potatoes

Roasted with fresh herbs & olive oil

Garlic Mashed Potatoes

Loaded with shredded cheddar, bacon pieces and sour cream add 2

Sweet Potato Fries

Served with our house maple sauce

Rustic Pepper Fries