

MANHATTAN'S



—SMALL PLATES—

MANHATTAN'S CAJUN STEAK BITES 14
cajun cream sauce & grilled crostini's

DUCK BACON WONTONS 12
four crispy wontons, duck bacon, sweet corn,
cream cheese, cranberry sweet chili sauce

CRISPY BRUSSEL SPROUTS 10
honey & queso fresco or buffalo & bleu

HALIBUT BITES 18
cajun rémoulade

GIANT SOFT PRETZEL 13
queso, mustard, sweet cream cheese

SMOKED SALMON FROMAGE 13
toastettes

LOBSTER NACHOS 22
corn tortilla chips, house cheddar cheese sauce,
pico de gallo, roasted corn, bibb lettuce,
lobster, surimi, shrimp, queso fresco, green onions

LODGE WINGS 10
buffalo, barbeque or dry rub
house ranch or bleu cheese

CARNE ASADA FRIES 15
battered fries, chili lime marinated flank steak, cheese,
avocado crema, pico de gallo, siracha lime aioli

FRIES 7
add cajun with lemon aioli 1

CHIPS AND SALSA 7
add queso 3

LOADED TOTS 8
six huge stuffed tater tots covered with seasoned
sour cream, bacon bits, cheddar cheese, chives

—FLATBREADS—

BERRIES & CREAM 14
sweet cream cheese, mixed berries, candied walnuts,
parmigiana reggiano, mint, balsamic reduction

NEAPOLITAN 13
homemade tomato sauce,
fresh buffalo mozzarella, fresh basil leaves
add Pepperoni 2

THAI CHICKEN 15
peanut sauce, chicken, carrot, basil,
cilantro, scallions, roasted peanuts

SICILIAN 15
spicy red sauce, fresh mozzarella, prosciutto, pepperoni,
salami, roasted red pepper, red onion, basil

—FROM THE GARDEN—

SMOKED SALMON NIÇOISE 16
mixed greens, green beans, potatoes, hard boiled egg
tomatoes, cucumber, smoked salmon
lemon vinaigrette

POWER BOWL 14
quinoa, kale, couscous, black barley, brown and red rice,
fresh berries, red onion, walnuts, queso fresco,
blueberry pomegranate vinaigrette
grilled chicken 5 • shrimp 8

ENSALADA 14
quinoa, kale, couscous, black barley,
brown and red rice, cilantro lime vinaigrette
topped with avocado, red pepper,
heirloom grape tomatoes, queso fresco
grilled chicken 5 • shrimp 8

SIMPLE GREENS 6 • ENTRÉE GREENS 10
mixed greens, grape tomatoes, cucumbers, croutons
your choice of dressing
grilled chicken 5 • shrimp 8

SIMPLE CAESAR 7 • ENTRÉE CAESAR 11
chopped romaine, parmesan cheese,
caesar dressing, house croutons, lemon garnish
grilled chicken 5 • shrimp 8

—TACOS—

Three Warm Flour Tortillas • **Sub Bibb Lettuce Wraps 1**
Served with Chips & Salsa • add queso 3

BUFFALO CHICKEN 13
shredded buffalo chicken, kale mix, chopped celery,
bleu cheese dressing, bleu cheese crumbles

JAMAICAN MAHI 14
grilled mahi mahi, kale mix, jerk sauce,
Jamaican pineapple watermelon relish, queso fresco

CHILI LIME STEAK 15
chili lime marinated flank steak, avocado crema,
pico de gallo, queso fresco

BANG-BANG SHRIMP 15
three warm flour tortillas, sautéed shrimp, bang-bang
sauce, kale slaw, cilantro, avocado crema, queso fresco

life
IS BETTER
AT THE
lake

SUMMER FEATURES

MONDAY NY STRIP DINNER
\$20.20 - 14 oz. NY Strip Steak
mashed potatoes and seasonal vegetables

TACO TUESDAY
\$10 Manhattan's Tacos • \$5 Chips & Salsa

THURSDAY SEAFOOD NIGHT
while supplies last
dungeness crab legs served with salad,
corn on the cob, red potatoes
Pound \$29.95 • AYCE \$34.95
Pound Peel & Eat Shrimp - Market Price

FRIDAY & SATURDAY PRIME RIB
while supplies last
SEA SALT AND HERB CRUSTED PRIME RIB
Served with Simple Greens or Simple Caesar
mashed potatoes, seasonal vegetables
TEN OUNCES 29
SIXTEEN OUNCES 39

SUNDAY FUNDAY
\$3 Drink and Tap of the Day
Live Entertainment 1-4pm
June 14th - Brendan Flynn
June 21st - Dave Hudson
June 28th - Bryan Barber
July 5th - Shane Martin
July 19th - Brendan Flynn
July 26th - Uncle Wheat & Eddie
August 2nd - Bryan Barber
*** August 9th - Johnny Holm Band ***
August 16th - Dave Hudson
August 23rd - Paul Christian
August 30th - Fourteen Stories
September 6th - Andy Fischer

*MENU ITEMS ARE COOKED TO ORDER.
CONSUMING RAW OR UNCOOKED FOOD ITEMS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
18% GRATUITY MAY BE ADDED TO
TABLES OF 8 OR MORE GUESTS.
THANK YOU, PLEASE ENJOY YOUR MEAL.*

AVAILABLE DAILY AT 3PM

—CHEF INSPIRED ENTREES—
served with Simple Greens or Simple Caesar

MANHATTAN'S LEGENDARY WALLEYE 28
Broiled, Pan-Fried or Parmesan and Almond Crusted
Minnesota seasoned wild rice pilaf, seasonal vegetables

PAN SEARED HALIBUT 30
ginger orange spritzer sauce,
tomato passatta risotto, seasonal vegetables

SHRIMP 25
scampi or crispy fried lemon breading, cocktail sauce
Minnesota seasoned wild rice pilaf, seasonal vegetables

PAN SEARED SCALLOPS 28
dijon cream sauce, fried risotto, seasonal vegetables

NEW YORK STRIP 38
peppercorn mushroom jus, gremolata,
seasonal vegetables, mashed potatoes

FILET MIGNON 40
bleu cheese cream sauce, tillamook cheddar
potatoes gratin, seasonal vegetables

CHICKEN PICCATA 21
deep fried chicken breast, lemon caper beurre blanc,
ancient grains, seasonal vegetables

—ACCOUTREMENTS—

SHRIMP 10
three - skewered & grilled
with compound butter

PAN SEARED SCALLOPS 15
three scallops with dijon cream sauce

CRIMINI MUSHROOMS 6
thick slices sautéed in butter & cabernet

CARAMELIZED BOURBON ONIONS 6
sweet & smoky thick slices

—NOODLES—

served with Simple Greens or Simple Caesar

THE CAJUN PASTA 22
cavatappi pasta, cajun cream sauce, bell peppers,
andouille sausage, garlic, green onions, herbs,
blackened chicken breast, parmesan cheese
shrimp 8

TAVERNA PASTA 18
pappardelle pasta, fresh summer vegetables sautéed
in butter and finished with crisp white wine
grilled chicken 5 • shrimp 8

—SANDWICHES—

*pickles, bistro kettle chips
upgrade to battered fries 1
upgrade to cajun fries with lemon aioli 2
upgrade to simple greens or caesar 3*

LOBSTER ROLL 16
hoagie roll, lobster, surimi, bibb lettuce,
roasted garlic lemon aioli

FIRE GRILLED PESTO CHICKEN 14
toasted brioche bun, bacon, provolone,
pesto mayo, lettuce, tomato, onions

LAKESIDE BURGER 14
toasted brioche bun, 1/3# angus beef patty, bacon,
melted cheddar, lettuce, tomato, onions



Manhattan's is proud to feature

Sand Point as our House Wine

CERTIFIED GREEN

WINE

Delightful and Approachable

Glass 8 Bottle 24

Pinot Grigio

Sauvignon Blanc

Chardonnay

Pinot Noir

Merlot

Cabernet Sauvignon

Sand Point

Pinot Grigio

2018

Sand Point

Sauvignon Blanc

2018

Sand Point

Chardonnay

2018

Sand Point

Pinot Noir

2018

Sand Point

Merlot

2018

Sand Point

Cabernet Sauvignon

2018

	G	B
Riesling - Frisk, Australia - lemon pineapple	8	24
Moscato - Innocent Bystander, Australia - apricot passion fruit	8	24
White Zinfandel, Beringer, California - fresh red berry melon	7	22
Sauvignon Blanc, Villa Maria Private Bin, <i>New Zealand</i> - melon passion fruit	10	30
Rosé, Whispering Angel, <i>Provence</i> - light fruit clean finish	12	38
“Un-Oaked” Chardonnay, Grand Estates, <i>Washington</i> - mangoes orange	8	24
Chardonnay, Phantom, <i>California</i> - luscious oaky baked apple pie	12	38
Chardonnay, Cakebread, <i>Napa Valley</i> - apple pear white peach	17	65
Soave, Corte Giacobbe, <i>Italy</i> - floral banana almond	10	30
Sparkling Rosé, Villa Sandi, <i>Italy</i> - berries fresh	9	28
Sparkling, Coppola Sofia, <i>California</i> - sweet pear gooseberry	10	30
Champagne, Collet, <i>France</i> - rich elegant toasted brioche citrus		60

FOOD & WINE PAIRING CHART

Pinot Noir, Twomey by Silver Oak, <i>Napa Valley</i> - fresh cherry balanced	18	69
Red Blend, Scarlet, <i>California</i> - dark berry chocolate cherry	8	24
Red Blend, Exitus Bourbon Barrel Red, <i>California</i> - black berry chocolate	12	38
Merlot, Twomey by Silver Oak, <i>Russian River Valley</i> - cherry cola	18	69
Malbec, Antigal Uno 1, <i>Argentina</i> - blackberry chocolate	10	30
Cabernet, Clos Du Val, <i>Napa Valley</i> - black cherry black berry	17	66
Cabernet, Stags Leap Artemis, <i>Napa Valley</i> - dark cherry vanilla	20	78
Cabernet, Cakebread, <i>Napa Valley</i> - boysenberry fig	23	90
Cabernet, Silver Oak, <i>Alexander Valley</i> - ripe black plum blackberry spice	25	99
<i>Celebrating tonight? Ask your server about a bottle for your room</i>		
<i>Bring in your own bottle of wine -Corkage fee of \$15 per bottle</i>		

OUR TAPS ROTATE
FREQUENTLY.
PLEASE SEE YOUR
SERVER OR BARTENDER
FOR OUR CURRENT
TAP LIST

THE BEST
BEERS ARE
THE ONES WE DRINK
WITH FRIENDS.

DRINK HAPPY THOUGHTS

ANCHORS AWAY

Tattersall bootleg vodka, soda, splash of lemonade, mint
9

SUN, SAND AND DRINK IN MY HAND

Grey Goose vodka, cucumbers, blackberries,
cucumber & mint simple syrup, ginger beer
9

TIKI MAI TAI

Bacardi rum, spiced rum, amaretto & tropical juices
8

SWEET SUMMER SANGRIA

pinot grigio, raspberry white claw, apple cider,
Patrón Citrónge, raspberries
9

MANHATTAN’S SCRATCH MARGARITA

Patron tequila, house limeade,
Patrón Citrónge, splash of OJ
10

STAY TILL THE SUN SETS

Hendricks gin, blueberries, ginger beer, lemon juice, mint
10

LOADED BLOODY MARY

Pinnacle vodka, bloody mary mix, all the fixins
10

KENNY CHESNEY’S KEY LIME COLADA

Blue Chair Bay key lime rum cream,
Blue Chair Bay coconut rum, pineapple juice,
orange juice, cream of coconut
9

BOTTLES/CANS

Angry Orchard
Bemidji Blonde
Blue Moon Light
Bud Light
Budweiser
Coors Light
Corona & Corona Light
Crook & Marker Spiked & Sparkling:
Tangerine, Black Cherry, Blackberry Lime
Fulton Grapefruit Lonely Blonde
Heineken
Indeed Mexican Honey
Landshark
Michelob Ultra
Michelob Golden Light
Mike’s Hard Lemonade
Miller Lite
Newcastle Brown Ale
Sam Adams
Surly Furious Can
War Pigs Foggy Geezer
White Claw: *Black Cherry, Mango Raspberry*
NA: O'Doul's
NA: O’Doul’s Amber