

APPETIZERS

Homemade Soup Made from scratch daily	Cup \$2.50 Bowl \$4.50
Wild Mushroom Quesadilla Wild mushroom ragout and sharp cheddar on cheese grilled tortilla	\$6.95
Jumbo Shrimp Steamed in Beer Peel and eat jumbo gulf shrimp steamed in beer with Old Bay seasoning	\$8.95
Barbeque Pork Quesadilla Slow-smoked pulled pork with apple barbeque sauce and fresh tomato salsa	\$6.95
Grilled Bruschetta Roasted tomatoes, shallots and fresh sweet basil with buffalo mozzarella cheese	\$5.95

SALADS

Mantini House Salad Romaine, iceberg and field greens, parmesan cheese and tossed with balsamic vinaigrette	\$6.25
Caesar Salad Romaine lettuce, toasted croutons, parmesan cheese tossed with caesar dressing	\$6.25
Baby Iceberg Wedge Chopped Salad Baby iceberg wedge, diced tomatoes, red onions, hard boiled egg, bacon and crumbled blue cheese with ranch dressing	\$6.50
Tomato Salad Sliced ripe beef steak tomato, red onion and gorgonzola cheese, drizzled with balsamic vinaigrette	\$6.50
Mixed Field Green Salad Field greens with caramelized spicy pecans and chèvre cheese	\$6.95

Add grilled chicken breast or daily BBQ meat to any salad \$3.50

Add grilled sirloin steak or grilled pacific king salmon \$4.50

SIDES

French Fries	Steamed Fresh Broccoli	
Baked Beans	Cole Slaw	
Basmati Rice	Southern Style Green Beans	all sides \$1.95

ENTRÉES

Barbeque Special of the Day All cuts of pork, beef and chicken are slow smoked over cherry wood and finished with apple barbeque sauce	Priced Daily
Wood Fired Ground Chuck Burger* 9 ounces of fresh ground chuck cheese, bacon, lettuce and tomato	\$7.95
Cherry Wood Grilled Sirloin Steak Sandwich* 8 ounces of grilled sliced sirloin steak served with roasted tomatoes, shallots and fresh sweet basil	\$10.95
Grilled BBQ Chicken Club 8 ounces of grilled chicken breast topped with barbeque sauce, cheddar cheese and bacon	\$7.95
French Fried Panko Crusted Cod Sandwich 10 ounces of Atlantic cod fillet - hand battered in panko bread crumbs with lettuce and tomato	\$9.95
Grilled Pork Souvlaki 8 ounces of grilled sliced spicy pork steak served on pita with tzatziki sauce and shredded lettuce	\$7.95
Italian Panini Toasted sandwich filled with Boar's Head cappicola, prosciutto, salami, buffalo mozzarella, roasted red pepper and fresh sweet basil with balsamic vinaigrette	\$8.95
Sautéed Lump Crabcake Sandwich Lump crabmeat, lightly dusted in panko bread crumbs sautéed golden brown with a rémoulade sauce	\$10.95
Smoked Turkey Club Boar's Head smoked turkey breast served with thick cut bacon on a baguette with lettuce and tomato, mayo Dijon spread	\$7.95
Grilled Vegetable Wrap Marinated and grilled zucchini, eggplant, yellow squash, red onion and portabella mushrooms with basmati rice in a flour tortilla	\$7.95
Muffaletta Sandwich Boar's Head cappicola, prosciutto, salami, provolone cheese and olive tapenade with lettuce and tomato	\$8.95
Coke, Diet Coke, Sprite, Iced Tea, Coffee, Hi-C Pink Lemonade, Dr Pepper, Ginger Ale	\$1.95

Sandwiches include choice of one:
• French Fries
• Homemade Balsamic and Mayo Cole Slaw
• Basmati Rice
• Home Style Baked Beans
• Fresh Steamed Broccoli
• Southern Style Green Beans

*Hamburgers and steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.

BEVERAGES

LUNCH

APPETIZERS

Homemade Soup Made from scratch daily	cup \$2.50 bowl \$4.50
Wild Mushroom Quesadilla Mushroom ragout, sharp cheddar cheese, salsa & sour cream on a grilled tortilla	\$6.95
Jumbo Shrimp Steamed in Beer Peel and eat gulf shrimp, steamed in beer with Old Bay seasoning	\$8.95
Barbequed Pork Quesadilla Slow-smoked pulled pork with apple barbeque sauce and fresh tomato salsa	\$6.95
Grilled Bruschetta Roasted tomatoes, shallots, and fresh sweet basil with buffalo mozzarella cheese	\$5.95
Cherry Wood Smoked Chicken Lettuce Wrap Slow smoked chicken with spicy vegetables topped with a spicy Asian sauce	\$8.95
Sautéed Lump Crabcake Lump crabmeat, lightly dusted in panko bread crumbs sautéed golden brown with a rémoulade sauce	\$9.95
Grilled Portabella Mushroom with Lump Crab Balsamic marinated portabella mushroom stuffed with seasoned crabmeat	\$9.95

SALADS

Mantini House Salad Romaine, iceberg and field greens with parmesan cheese tossed with balsamic vinaigrette	\$6.25
Caesar Salad Romaine lettuce, toasted croutons, parmesan cheese tossed with caesar dressing	\$6.25
Baby Iceberg Wedge Chopped Salad Baby iceberg wedge, diced tomatoes, red onions, hard boiled egg, bacon and crumbled blue cheese with ranch dressing	\$6.50
Tomato Salad Sliced ripe beefsteak tomato, red onion and gorgonzola cheese drizzled with balsamic vinaigrette	\$6.50
Mixed Field Green Salad Field greens, caramelized spicy pecans and chèvre cheese	\$6.95

SIDES

• Creamed Spinach	• Cheddar and Bacon Smashed Potatoes	• Steamed Fresh Broccoli
• Southern Style Green Beans	• Sautéed Spinach	
• Basmati Rice	• Baked Beans	
all sides \$2.95		

ENTRÉES

Entrées include a choice of two sides: • Creamed Spinach • Southern Style Green Beans • Sautéed Spinach • Steamed Fresh Broccoli • Cheddar and Bacon Smashed Potatoes • Basmati Rice • Home style Baked Beans	Slow Smoked Barbeque Ribs Pork spare ribs - slow smoked over cherry wood finished with apple barbeque sauce	Full Rack \$23.95 Half Rack \$15.95
	Grilled Cowboy Ribeye Steak* 32 ounces of premium aged beef grilled over cherry wood	\$42.95
	Filet of Beef* Premium aged beef tenderloin grilled to your specifications	Petite 8 oz. \$26.95 King 12 oz. \$34.95
	Wood Fired N.Y. Strip Steak* 16 ounces of premium aged beef grilled to your specifications	\$32.95
	Grilled T-Bone Steak* 24 ounces of premium aged beef grilled over cherry wood	\$35.95
	Smoked Barbequed Chicken Breast Two 8 ounce marinated boneless skinless breasts of chicken, topped off with chef's homemade barbeque sauce	\$16.95
	Grilled Pork T-Bone Chop* 18 ounces of Grand Reserve t-bone pork chop grilled over cherry wood and finished with homemade barbeque sauce	\$24.95
	Grilled Jumbo Gulf Shrimp Jumbo gulf shrimp - seasoned and grilled to perfection	\$25.95
	Grilled Canadian Cold Water Lobster Tail 9 ounce cold water Canadian lobster tail - seasoned and grilled, served with drawn butter	\$33.95

*Steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

DINNER

Dinner Menu continued on back...

