

MANHATTAN'S

Winter BARRIELICIOUS Menu

Friday Jan 20th - Sunday Feb 5th (Extended at MANHATTAN'S until Sunday Feb. 12th)

☺ Teasers ☺

Soup De Jour

or

Tarte aux Onions et Chèvre

Onion tart with caramelized onions, black olives and goat cheese, phyllo wrapped baked goat cheese.

or

Cucumber Wrapped Mixed Greens

Topped with cherry tomatoes, crumbled feta cheese & candied walnuts drizzled with raspberry sherry wine vinaigrette.

☺ Choice on Entrées ☺

Chicken Cordon Blue

Stuffed with ham & Swiss cheese served with roasted fingerling potatoes

or

Baseball Sirloin Steak

Served with bordelaise sauce with garlic mashed potatoes and winter vegetables (\$6)

or

Filet Oscar

Our 6oz filet mignon, served with asparagus spears, lump crab meat, drizzled with our house made béarnaise sauce (\$10)

or

Seared Citrus Glazed Salmon

A filet of salmon seared, brushed with lemon thyme vinaigrette, served over rice pilaf.

or

Cider Glazed Pork Loin Chop

A wonderful flavour combination of sweet & sour served with baby red potatoes.

or

Jumbo Cheese Ravioli

Stuffed with ricotta and mozzarella cheese, served with roasted red peppers in a pesto cream sauce

**We have an excellent featured wine offering nightly!
Ask your server for details!**



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☞ Gourmet Sides ☞

Parmesan truffle fries

Tossed in truffle oil, lemon zest, salt, pepper, Italian parsley and parmesan cheese (\$4)

Seafood Risotto

Lump crab meat & baby shrimp with Arborio rice in a creamy parmesan spinach sauce (\$5)

Deep Fried Bacon Wrapped Mac & Cheese

A four cheese inspired twist on the classic served with our homemade bourbon ketchup (\$4)

Lobster Ravioli

Tender egg noodles filled with lobster meat, topped with lemon béchamel sauce (\$5)

☞ Sweet Ending - Desserts ☞

White Godiva Chocolate Infused Crème Brule

Tap though a crisp caramelized sugar crust to the creamiest of custards below to see why this remains a perennial favourite.

or

Vanilla Cheesecake with Fruit Coulis

Nestled in a vanilla wafer crust & garnished with fresh sweet berries, a luscious fruit sauce & topped with a crisp sugar crust.

or

Chocolate Espresso Cake

Chocolate lovers will rhapsodize over this rich, dense dream of a cake! A hint of espresso, fresh raspberries, whipped cream & a melba sauce make for an unforgettable finish to any meal.

Only \$25/Person*

Taxes not included. Gratuity may be added to parties of six or more which can be removed upon request.

