

# All Day Menu

## Artisanal Cheese \$17

Camembert

Cow - Marin French Cheese, CA

Big Rock Blue

Cow - Central Coast Creamery, CA

Estero Gold

Cow - Valley Ford, CA

Midnight Moon

Goat - Cypress Grove, CA

## Artisanal Charcuterie \$15

Saucisson D'Aries

Pork - Olympia Provisions, OR

Bresaola

Beef - Creminelli, UT

Chili Flake & Fennel Salami

Pork - P. Balistreri, CA

The "Whole" Board- Artisanal Cheeses, Artisanal Charcuterie \$27

Fried Calamari-Sliced Pepperoncini & Lemon Aioli \$14

Mac & Cheese \$9

(White Truffle Oil \$3 / Applewood Smoked Neuskie Bacon \$3 / Maine Lobster \$6)

Ahi Tuna Tartare - Avocado, Citrus Gelee, Wontons \$14

Artichoke & Spinach Dip \$9

Roasted Bone Marrow- Parsley, Lemon, Caper Salad, Crostini \$12

Spicy Garlic Shrimp & Chorizo \$9

## Steakhouse Specialties

*(Choice of Pommes Frites, Sweet Potato Fries or Green Salad)*

Sirloin- Chimichurri Sauce \$18

Dry-Rubbed Baby Back Ribs - 1/2 rack- BBQ Sauce \$17

Steakhouse Hamburger \$15

Add Bacon for \$2 or Cheese for \$2

**WATER SERVICE AVAILABLE UPON REQUEST**

**BREAD SERVICE AVAILABLE UPON REQUEST**

**[www.mankasteakhouse.com](http://www.mankasteakhouse.com)**

**707-425-3207**