

MANKAS



STEAKHOUSE

**All of our ingredients are sourced locally
& organically whenever possible.**

Dinner Menu

Soups

Lobster Bisque - Maine Lobster, Prawn Cracker, Chives \$12

Tuscan White Bean - Italian Sausage, Kale, Parmesan Reggiano \$10

Appetizers

Crab Cakes - Corn, Arugula, Sauce Diable \$18

Veal Sweetbreads - Potato Puree, Wild Mushrooms, Red Wine Demi \$16

Foie Gras - Plum, Frisee, Pepita Seed \$18

Roasted Butternut Squash - Burrata, Micro Basil, Balsamic Glaze \$12

Salads

Butter Lettuce Salad - Radish, Herb Vinaigrette \$9

Mankas House Salad - Mixed Greens, Walnuts, Apples, Blue Cheese, Pomegranate Vinaigrette \$10

Wedge Salad - Iceberg Lettuce, Tomatoes, Bacon, Avocado Dressing \$14

Caesar Salad - Romaine, Croutons, Parmesan Reggiano \$12

Roasted Beet Salad - Orange Segments, Parmesan Cream, Mache, Pistachios \$12

WATER SERVICE AVAILABLE UPON REQUEST

www.mankassteakhouse.com

707-425-3207

Dinner Menu

Entrees

Filet Mignon – Buttermilk Potato, Haricot Verts, Mushroom \$49
or Petite Filet \$32

Dry Rubbed Rib Eye – Potato Confit, Caramelized Onion, Broccolini \$48

Lamb Sirloin – Red Pepper Polenta, Asparagus, Lamb Jus \$32

Roasted Chicken Breast – Parsnip, Carrot, Garlic Jus \$24

Potato Crusted Halibut – Fennel, Olive, Tomato, Saffron \$38

Wild Salmon – Couscous, Squash, Tomato, Basil, Lemon Butter \$36

Penne Pasta – Pancetta, Mushroom, Onion, Sage, Fontina Cheese Sauce \$21

Chef/Owner – Peter Halikas
Chef de Cuisine – Courtney Sullivan

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