

MANKAS



STEAKHOUSE

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

# Dinner Menu

## Soups

Lobster Bisque - Maine Lobster, Prawn Cracker, Chives \$14

Tuscan White Bean - Italian Sausage, Kale, Parmesan Reggiano \$9

## Appetizers

Pork Belly - Braised Belly, Orange Marmalade, Poached Pears, Arugula \$18

Chicken Liver Mousse - House-made Cornichons, Dijon, Crostini \$12

Baby Octopus - Chorizo, Yukon Potatoes, Saffron Aioli \$16

Lentil & Quinoa Meatballs - Fenugreek Sauce, Cilantro \$12

Roasted Delicata Squash - Lardo, Ricotta, Hazelnut Vinaigrette \$14

## Salads

Extra Dressing \$1

Butter Lettuce Salad - Radish, Herb Vinaigrette \$11

Mankas House Salad - Mixed Greens, Walnuts, Apples, Blue Cheese, Pomegranate Vinaigrette \$12

Wedge Salad - Iceberg Lettuce, Tomato, Bacon, Avocado Dressing \$16

Caesar Salad - Torched Sweet Gem, Grated Egg, Pickled Anchovies, Parmesan Crisp \$12

Warm Goat Cheese Salad - Breaded Cabecou, Mixed Greens, Pear, Dried Cherries \$14

**\$3 SPLIT PLATE CHARGE**

**WATER SERVICE AVAILABLE UPON REQUEST**

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

**707-425-3207**

# Dinner Menu

## Entrees

10 oz Filet Mignon – Mashed Potato, Baby Carrots, Brussel Sprouts, Fried Shallots, Demi \$55  
or 6 oz Petite Filet \$33

16 oz Dry Rubbed Rib Eye – Parmesan & Rosemary Potato Stack, Asparagus \$54

16 oz NY Strip – Loaded Twice Baked Potato, Broccoli Romanesco Foie Gras Duxelle \$48

Lamb Sirloin- Red Pepper Polenta, Baby Vegetables, Lamb Jus \$34

Dry Aged Pork Porterhouse – Sweet Potato Puree, Juniper Butter, Kale, Apple Sage Jus \$36

Chicken Marsala – Cauliflower Puree, Beech Mushrooms \$28

Sturgeon alla Puttanesca – Mashed Potato, Fried Capers, Kalamata Olives \$32

Steamed Mussels – Garlic, Parsley, Pernod, Crostini \$36

Penne Pasta – Pancetta, Mushroom, Onion, Sage, Fontina Cheese Sauce \$24