

Mancini's

CHAR HOUSE & LOUNGE
DINNER MENU

Dinner By Reservation-Only at 651-224-7345 • Served 5-9 p.m. Daily

Starters

SHRIMP COCKTAIL HERRING & CRACKERS
\$13.95 \$5.75

ANTIPASTA SALAD

Provolone cheese, Italian salami, green peppers, onions
and tomatoes tossed with Italian dressing. \$9

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All dinners include supper club relish tray with marinated tomatoes, pickles and peppers; house salad; vegetable or baked potato; and bread basket or garlic toast. Substitute a side of French fries for \$2.25.

Charbroiled Steak

Locally produced at Revier Farms in Olivia, Minnesota. Aged 30 days and hand-cut the way steak should be.

SIRLOIN **PETITE SIRLOIN**
Naturally lean and tender. \$28.95 Same cut...just smaller. \$25.95

FILET MIGNON **PETITE FILET MIGNON**
Center-cut tenderloin. \$36.95 Same cut...just smaller. \$29.95

BEEF KABOB

Tenderloin tips, tomatoes and green peppers skewered and char-grilled. \$29.95

NEW YORK STRIP

Mancini's Original Signature Steak! Center-cut and aged strip steak. \$35.95

Chicken

CHICKEN KABOB

Fresh, all-natural, free-range chicken skewered with green peppers and tomatoes. \$21.50

Seafood

LOBSTER TAIL DINNER

Coldwater Atlantic lobster tail: shelled, charbroiled and served with melted butter.
Price per tail - \$40.95

WALLEYE DINNER

Prepared your way: broiled with a splash of olive oil, almonds and light seasoning;
battered and deep-fried; parmesan-crusting; or blackened. \$26.95

Add-Ons

Lobster Tail \$35

Dinner Salad \$3.25 • Baked Potato \$2.25 • Vegetable \$2.75 • Plate of French Fries \$4
Sautéed Mushrooms \$3.25 • Fried Onions \$1