



DINNER MENU

SALADS

Mediterranean *gf 16
The original greek salad, with ripe tomatoes, cucumbers, onions, green peppers, olives and feta cheese - all mixed with our signature greek vinaigrette

Greek *gf 15
Crisp lettuce, cucumbers, tomatoes, kalamata olives, feta cheese, bell peppers and onions topped with our signature house dressing

Spinach & Cranberry *agf 15
Fresh spinach, mushrooms, red onions, bell peppers, tomatoes, cherry smoked bacon, dry cranberries, and a hard boiled egg, served with a fig and white balsamic vinaigrette

Arugula *gf 14
Fresh arugula with tomatoes, peppers, candied pecans, dry cranberries and feta cheese tossed with a white balsamic and olive oil vinaigrette

Caesar *agf 13
Steakhouse favorite.. romaine, seasoned croutons and our house made dressing

COMPLIMENT YOUR SALAD

Fresh Salmon 12 Grilled Chicken 9

Grilled Shrimp 10 Crispy Calamari 9

MANO'S PASTA *Served with garlic toast

Lobster Tagliatelle *agf 28
Butter poached lobster, sauteed onions, bell peppers, tomatoes, seasoned with a Thai chili and cream blended together with tagliatelle pasta

Chicken Alfredo *agf 23
Creamy alfredo sauce, green onions, tomatoes and chicken breast tossed together to perfection. Served on fettuccine noodles

Mano's Baked Lasagna 18
Lasagna noodles baked with fresh mozzarella cheese and your choice of meat sauce, marinara sauce or meat balls

Spaghetti A La Macarronada 18
*Traditional pan fried spaghetti with butter and parmesan cheese, tossed with choice of meat sauce, marinara sauce or meatballs
 Baked with mozzarella cheese 2*

*gf = gluten free
 *agf = available gluten free

APPETIZERS

Shrimp Scampi *available gf 14.5
Six jumbo shrimp sautéed with butter, garlic, lemon juice and seasoning

Spanakopita 11
Spinach, fresh herbs and feta cheese wrapped and baked in phyllo pastry

Calamari *agf 13
Lightly breaded, tossed with jalapeños and bell peppers. Served with tzatziki

Dolmades *gf 12
Seasoned ground beef, rice, fresh herbs and spices wrapped in grape vine leaves served with avgolemono sauce

Artichoke & Spinach Bake 14.5
Artichoke and spinach blended with a variety of cheeses, baked and served with flat bread

Bruschetta *agf 13.5
Grape tomatoes tossed with fresh basil, garlic, olive oil and feta cheese, served with toasted baguette and pistachio pesto

Dry Ribs 13.5
*Lightly breaded and seasoned boneless pork bites.
 Add Sauce for \$1: Greek, honey garlic, buffalo, bbq, spicy thai*

SOUPS

Chicken Lemon Rice Soup 6.5
Our avgolemono soup is a local favorite

Soup Du Jour 6.5
Ask your server about our daily soup

French Onion Soup 7.5
Sweet caramelized onions in a rich broth garnished with crisp crouton and melted cheese

One Quart *Takeaway 15

Two Quart *Takeaway 25

CHEF'S SUGGESTIONS

The Feast for Two *available gf 125

Two 8oz Cuban lobster tails butter poached, baby back ribs, Shrimp Scampi, and two medallions of Filet Mignon

Steak & Lobster *agf 55

A dry aged New York steak paired with a butter poached, Cuban lobster tail

Greek Ribs & Chicken Alexander *agf 34

Half rack of tender back ribs, cooked in our house-made sauce and a tender chicken breast seasoned with our house blend marinade

MANO'S MAIN COURSES

Roasted Prime Rib *agf 10oz - 33 | 14oz - 38

Our famous slow roasted Prime Rib is specifically aged for extra flavor and tenderness, rubbed with a unique blend of Dijon, rock salt, rosemary, garlic and spices

**Served Friday, Saturday & Sunday*

Dry Aged Ribeye 12oz *agf 42

Our favorite steak, grilled to your liking

Filet Mignon 8oz *agf 38

A perennial favorite cooked to your preference

Dry Aged New York *gf 8oz - 31 | 10oz - 35

The king of steaks. Dry aged to perfection, seasoned with our signature steak spice and char-broiled to your preference. Add peppercorn sauce \$2

Steak Sandwich 6oz *agf 27

A dry aged New York steak served on garlic toast

Greek Baby Back Ribs *agf 28

A full rack of tender baby back ribs slowly cooked and seasoned

Chicago Style BBQ Ribs *agf 29

A favourite of Sinatra, seasoned and oven roasted, then sauced and finished on the char-broiler

COMPLIMENT YOUR STEAK

Grilled Asparagus 8 Sautéed Mushrooms 7

Cuban Lobster Tail 35

SEAFOOD

Shrimp Scampi *agf 28

Jumbo shrimp sautéed briefly in garlic butter and lemon sauce. Highly recommended

Fresh Atlantic Salmon *agf 29

Lightly blackened spiced fresh Atlantic salmon filet, baked and served with avocado lime creme

Poached Lobster Tail *agf 42

An 8oz Cuban lobster tail butter poached to enhance its natural sweetness

MORE COURSES

Chicken Alexander *gf 27

Succulent chicken breast marinated in Mano's special spice blend and broiled to perfection

Breaded Cutlets 26

Two generous pork tenderloin cutlets freshly made in house served with brown gravy or marinara sauce

Dry Ribs & Caesar Salad 22

Lightly breaded and seasoned boneless pork bites served with fresh Caesar salad

Twin Souvlaki *gf 26

Two skewers of chicken, pork, or one of each, seasoned with our own special blend of spices, your choice of Greek, Caesar or tossed salad

Mano's Burger 17.5

Ground prime beef, smoked bacon, sautéed mushrooms, aged Canadian cheddar on a kaiser bun, served with your choice of fries, Caesar or tossed salad

Deluxe Burger 17.5

Ground prime beef in house made, crisp lettuce, tomatoes, onions, relish, mustard, onion rings and aged Canadian cheddar cheese on a kaiser bun. Served with your choice of fries, Caesar or tossed salad

Chicken Fingers 23

Tender strips of chicken breast freshly made in house, breaded and uniquely seasoned. Served with your choice of dip

Chicken Frajolaki *agf 22

Chicken breast topped with bacon, Swiss cheese, and lettuce served on a bun with your choice of Greek, Caesar or tossed salad and fries