

Manos

summer feature menu

appetizer

spring lamb chops 18

grilled lamb chops with chermoula
marinade - garnished with a pistachio
crumb + pomegranate molasses

salads

blackened trout 21

blackened trout filet, baby greens, fresh
dill, strawberries, tomatoes, onions,
cucumbers - tossed in a white balsamic
vinaigrette + topped with feta

duck confit 21

seared + shredded duck confit, roasted
beets, strawberries, baby spring lettuce,
onions, tomatoes + chevre cheese - tossed
in a saskatchewan sour cherry vinaigrette

entrée

filet mignon + fresh mussels 38

six ounce filet with a porcini + thyme
compound butter, fresh steamed mussels
in white wine, tomatoes + herbs - served
with fresh vegetables + pressed potato

dessert

baklava anaple 10

a modern twist on a classic - crispy phyllo
pastry layered with orange blossom mousse -
finished with brown sugar, toasted pistachios +
house-made pistachio ice cream