



SALADS

COMPLEMENT YOUR SALAD

5oz Fresh Salmon 9 5oz Grilled Chicken 7

Horiatiki (hor-yia-tee-kee) *gf 19

The original Greek salad, with ripe tomatoes, cucumbers, onions, green peppers, olives and feta cheese - all mixed with our signature Greek vinaigrette

Greek *gf 17

Crisp lettuce, cucumbers, tomatoes, Kalamata olives, feta cheese, bell peppers and onions topped with our signature Greek vinaigrette

Spinach & Cranberry *agf 17

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 16

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

Caesar *agf 16

Romaine, seasoned croutons and our house-made dressing

MANO'S PASTA Served with garlic toast

Gluten free penne available upon request

Pappardelle 25

Fresh brussel sprouts sautéed with bacon, peppers, onion, asparagus and cherry tomatoes - finished with a hint of lemon, parmesan and cream

Chicken Alfredo 23

Creamy alfredo sauce, green onions, tomatoes and chicken breast tossed together to perfection. Served on fettuccine noodles

Spaghetti alle Cozze Bianco 21

Fresh mussels sautéed with white wine, tossed with spaghetti, garlic, parsley, pepper and olive oil

Mano's Baked Lasagna 21

Lasagna noodles baked with fresh mozzarella cheese and your choice of meat sauce, marinara sauce or meatballs

Spaghetti 19

Traditional pan fried spaghetti with butter and parmesan cheese, topped with your choice of meat sauce, marinara or meatballs
Baked with mozzarella cheese *2

*vg = vegan
*gf = gluten free
*agf = available gluten free

APPETIZERS

Mezze Platter *agf 27

Pork and chicken marinated with Greek spices, Horiatiki salad, Kefthetes (Greek meatballs), tzatziki, hummus, pita

Shrimp Scampi *agf 17

Six jumbo shrimp sautéed with butter, garlic, lemon juice

Calamari *agf 16

Lightly breaded, tossed with jalapeños and bell peppers. Served with tzatziki

Artichoke & Spinach Bake 16

Artichoke and spinach blended with a variety of cheeses, baked and served with pita bread and warm tortilla chips

Dolmades *gf 15

Seasoned ground beef, rice, fresh herbs and spices wrapped in grapevine leaves served with avgolemono sauce

Spanakopita 14

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

Stuffed Mushrooms *gf 16

Mushroom caps filled with a blend of crab, shrimp, lobster and cream cheese. Finished with parmesan and mozzarella

Bruschetta *agf 14

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

Dry Ribs 16

Lightly breaded and seasoned boneless pork bites. Add sauce for \$1: Greek, honey garlic, buffalo, bbq or spicy thai

Chicken Wings 16

One pound of crisp fried chicken wings, smothered in your favorite sauce - ask your server for our sauces list

SOUPS

Chicken Lemon Rice Soup 8

Our avgolemono soup is a local favorite

Soup Du Jour 8

Ask your server about our daily soup

French Onion Soup 9

Sweet caramelized onions in a rich broth garnished with a crisp crouton and melted cheese

CHEF'S SUGGESTIONS

Served with your choice of potato & soup or salad to start

The Feast for Two *agf 140

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

Greek Ribs & Chicken Alexander *agf 39

Half a rack of back ribs, cooked in our house-made sauce and a tender chicken breast marinated in-house

Lamb Chops *agf 32

Frenched lamb chops marinated in a chermoula seasoning, char-broiled and finished with a pistachio dukkah and pomegranate molasses

MANO'S MAIN COURSES

Served with your choice of potato & soup or salad to start

Roasted Prime Rib *agf 10oz - 35 | 14oz - 42

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 44

Our favorite steak, grilled to your liking

Filet Mignon *agf 6oz - 38 | 8oz - 44

A perennial favorite cooked to your preference

Dry Aged New York *agf 8oz - 35 | 10oz - 39

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 *agf 6oz NY - 27 | 6oz Filet - 38

A dry aged New York or Filet Mignon served on garlic toast

Greek Ribs *agf ½ Rack - 28 | Full Rack - 34

Tender baby back ribs slowly cooked and seasoned

Chicago BBQ Ribs *agf ½ Rack - 28 | Full Rack - 34

A favourite of Sinatra, seasoned and oven roasted, then sauced and finished on the charbroiler

Berkshire Pork Chop 8oz *agf 28

Prepared sous vide style, lightly seasoned and finished on the charcoal grill. Served with cauliflower potato purée and a slaw of apple and fennel. Finished with crispy fried onions

COMPLEMENT YOUR STEAK

Lobster Tail *gf 35 Oscar Topper *gf 11

Sautéed Mushrooms *gf 7 Mac N' Cheese 10

SEAFOOD

Shrimp Scampi *agf 32

Jumbo shrimp sautéed briefly in garlic butter and lemon sauce. Served with your choice of potato & soup or salad to start. Highly recommended

Fresh Salmon Risotto *gf 32

Lemon and maple glazed salmon filet served on a mint and pea risotto, garnished with a citrus salsa and asparagus

Lobster Americana *agf 36

Butter poached lobster tail on fresh tagliatelle with a lobster cream sauce and grilled asparagus

MORE COURSES

Chicken Anastasios *gf 32

Chicken supreme marinated with honey, lemon and herbs. Slow roasted and finished with white wine, wild mushrooms, San Marzano tomatoes and cream

Chicken Fruit de Mer *gf 34

Chicken breast stuffed with crab, shrimp, lobster, cheddar, mozzarella and artichoke heart. Topped with béarnaise

Twin Souvlaki *gf 29

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

Chicken Fingers 25

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

Breaded Cutlets 29

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

Mano's Burger Single - 18 | Double - 23

An in-house made burger with fresh ground chuck, served on a Brioche bun with cheddar, lettuce, tomato, bacon jam, and crispy fried onions. Topped with Mano's burger sauce, served with fries, caesar or mixed greens

Opa Burger 22

Crispy fried chicken on a Brioche bun with an olive oil and sundried tomato tapenade, tzatziki, tomato, onion, cucumber, coleslaw and feta - with fries, caesar or mixed greens

Roasted Vegetable Wrap *vg 21

A gluten free cauliflower flatbread wrapped around an array of roasted vegetables and cashew butter, served with cucumber and tomato wedges with hummus

Dry Ribs & Caesar Salad 25

Lightly breaded and seasoned boneless pork bites served with fresh Caesar salad Add sauce for \$1: Greek, honey garlic, buffalo, bbq, spicy thai