

SOUP & SALAD (half or whole order)

Pear & Garden Butternut Bisque: Garnished with Allspice Chantilly \$5/\$9

Roasted Garden Beets: Gala Apples, Ricotta Salata, Almonds, Wildflower Honey & Twin Balsamic Gastriques \$5/\$9

Caesar Blanco: Romaine Hearts, Palm Hearts, White Anchovy-Reggiano Dressing, Sourdough Croute \$5/\$9
add seared tuna or Mexican white shrimp \$10/\$19

Autumn Mixed Greens: Pomegranate Seeds, Pistachios, Avocado, Masa-Mascarpone Crostini, Maple-Pomegranate Vinaigrette \$5/\$9 add seared tuna or Mexican white shrimp \$10/\$19

BISTRO & STARTERS

Shrimp Cocktail Martini: Micro Green Salad, Fresh Wasabi Cocktail Sauce \$10

Seared Scallops: Masaman Curried Garden Butternut Squash, Potato & Peanut Stew \$10

Fried Popcorn Shrimp & Squid: House Pickled Peppers, Fresh Wasabi-Garlic Aioli \$9

Slow-Braised Short Ribs: Mediterranean Orzo Salad, Olive Compound Butter \$11

Cheese Plate of Local & International Artisanal Farms: Fresh & Dried Fruit, Assorted 'Vehicles' \$15

HOME-MADE PASTA (half or whole order)

Shrimp Pad Thai: Rice Noodles, Fried Egg, Peanuts, Baby Bok Choy, Fresh Herbs \$13/\$25

Orecchiette Carbonara: Prosciutto Parma, Honey Ham, Asparagus, Garlic & Idiazabal Cream \$13/\$25

Hot Italian Sausage Meatball 'Fra Diavlo': House-made Fettucine, Spicy Marinara, Manisses Mozzarella \$14/\$27

ENTRÉE PLATES

Monkfish Medallions: Pancetta & White Bean Cassoulet, Mirepoix, Citron Blanc, Asparagus \$27

Grilled Local Swordfish: Lobster Mashed Potatoes, Grilled Asparagus, Citron Blanc \$33

Turkey Picatta: Pan-Seared Turkey Breast, Cranberry Caper Butter, Brioche Stuffin', Mashed Butternut \$25

Pork Loin Scallopini: Ginger-Pumpkin Risotto, Spice Roasted Sugar Pumpkin \$26

Grilled Omaha Pride Filet Mignon: Garlicky Spinach, Smashed Yukon Potato Stuffed Garden Butternut Squash, House Demi-Glace \$36

Grilled RibEye: One Pound RibEye, Moody Blue Cheese Demi-Glace, Smashed Yukon Potatoes \$29

"Man-Pie": Man-Loaf Shephard's Pie, Creamy Smashed Yukon Potatoes, Corn, Peas & Crispy Pie Crust \$25

Southern Fried Free-Range Statler Chicken Breast: Bacon & Buttermilk Biscuit, Hot Italian Sausage Gravy, Green Beans \$25

Quinoa Falafel Sliders: Tzatziki, Tomato Onion Relish, Garlicky Spinach, Feta Cheese, Crispy Naan, Autumn Mixed Greens \$19

SIDES

Fresh Vegetable \$4: Mashed Garden Butternut Squash \$7; Lobster Smashed Potatoes \$11

- ❖ The Manisses kitchen prepares cuisine influenced from travels & experiences from throughout the world while trying to maintain a sustainable seafood program & utilizing produce from local farms, including our own.
- ❖ Consumption of raw or partially cooked shellfish, seafood or meats can increase your risk of illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and other food from animals fully cooked.
- ❖ Please inform your server of any allergies you may have before ordering. Common dietary restrictions such as celiac, vegan, etc. are happily accommodated.
- ❖ A Gratuity of 20% will be added to Parties of 8 or more