

Mangino's

Appetizers

Deep Fried Mushrooms

A generous portion hand battered, served with Ranch dressing.
\$6

Chicken Quesadilla

Flour Tortilla layered with Chicken, Monterey Jack Cheese, Green Onion & Tomatoes.
\$9

Buffalo Chicken Wings

Served with Celery sticks & Ranch or Blue Cheese.
\$10

Calamari

Calamari breaded and fried, served with Mangino's Sweet Chili Sauce.
\$7

Shrimp Cocktail

A classic & delicious combination of large steamed Shrimp and fresh Cocktail Sauce.
\$7

Mozzarella Wheels

Freshly breaded fried Mozzarella wheels with Marinara Sauce.
\$7

Soups

Baked French Onion

Loaded with Sweet Onions, topped with Croutons and Provolone Cheese.
\$5

Soup of the Day!

Featured soup of the day.
\$5

Salads

Mozzarella & Tomato Salad

Combination of fresh Buffalo Mozzarella, fresh sliced Tomatoes, Balsamic & Basil.
\$6

House Salad

Tomatos, Cucumber, Onion, Black Olives, Mixed Greens, and Croutons
\$5

Caesar Salad

Romain, Croutons, and Parmesan Cheese
\$5

Entrees

Entrees include Garlic Mashed Potatoes or Diced Sweet Potatoes with Honey Pecan, Vegetable of the Day

House Special

8oz. Filet Mignon

Grilled to perfection
served with Hollandaise Sauce.
\$23

12 oz. Rib Eye Steak

Grilled to your liking
\$21

Beef Tenderloin Tips

Sautéed with Mushrooms and Onions in a Burgundy Wine Sauce.
\$19

Slow Roasted Prime Rib

Perfectly roasted served with Au Jus and Creamy Horseradish Sauce
8 oz. \$18 14 oz. \$23

New York Strip

Rich and marbled with Herb Butter.
8 oz. \$18

Veal Piccata

Sautéed Veal in Lemon Capers Butter Sauce
\$20

Pork Schnitzel

Lightly breaded Pork over a bed of Spaetzle with Hunter's Sauce.
\$18

RARE
Very red,
cool center

MEDIUM RARE
Red, warm center

MEDIUM
Pink center

MEDIUM WELL
Slightly pink center

WELL DONE
Fire-Grilled
throughout

Executive Chef
Randy Varney

Mangino's Restaurant Chef
Rene Castillo

Seafood

8oz. Blackened Mahi Mahi

A fresh Mahi filet, blackened & topped with Mango-Pineapple Salsa.
\$21

Baked Shrimp Scampi

10 large Shrimp baked in a White Wine Garlic Butter,
Bread Crumbs & Parmesan Cheese.
\$20

8 oz. Pan Seared Salmon

Topped with your choice of Teriyaki Sauce or Dill Butter.
\$19

Mangino's Chicken

Mangino's Smothered Chicken

(BBQ Sauce, Bacon, Jack Cheese, Green Onions)
\$18

Sautéed Chicken Breast

Choice of Teriyaki or BBQ
6 oz. \$15 12oz. \$18

Combination Platters

8 oz. New York Strip Steak with Shrimp Scampi

\$23

8 oz. New York Strip Steak with Half lb. Crab Legs

\$26

Pasta

Meatballs & Spaghetti

house made Meatballs stuffed with Mozzarella Cheese, Vodka Sauce
\$20

Mushroom Ravioli

Portabello and Crimini Mushrooms, Mozzarella Cheese, Marsala Sauce
\$19

Farfalle Pasta with Italian Sausage

Peppers, Onions, sauteed in Olive Oil and fresh Herbs
\$18

Baked Chicken Penne Pasta

Tuscan seasoned grilled Chicken smothered in Alfredo Sauce with
Broccoli and Tomatoes topped with melted Mozzarella Cheese.
\$19

Seafood Pasta

Lobster Sauce, Shrimp, Scallops, Mussels, Crab with Fusilli Pasta
\$23

Grilled Portobello Pasta

Fettuccine tossed with Zucchini, Yellow Squash, Eggplant, Tomatoes and Spinach
in a Red Pepper Tomato Sauce with a grilled Portobello Mushroom.
\$18

Kids Menu

Chicken Tenders & Fruit, Spaghetti With Meat Sauce

Kid's Burger With Fruit, Grilled Cheese With Fruit

\$8