

THE MANHATTAN ROOM

TONIGHT'S SPECIALS

COCKTAIL

CLASSIC MOJITO

Bacardi® Rum,
Fresh Muddled Mint,
Splash of Soda

\$6.50

STARTERS

GREEK SALAD

Feta Cheese, Tomato, Cucumber, Onion,
Kalamata Olives

BAKED GULF SHRIMP

Scampi Butter

ROASTED CORN AND CHEDDAR CHEESE SOUP

ENTRÉES

CHEF'S REGIONAL SPECIALTY

Ask your server about this special entrée
made with the local flavors of our destination.

NORTH ATLANTIC COD

Creamy Polenta, Eggplant Caponata

CHEESE TORTELLINI

Carrots, Peas, Parmesan Cheese Sauce

STIR FRIED BEEF BROCCOLI

Savory Oyster Sauce, Steamed Rice

BRAISED LAMB SHANK

Garlic Leek Mashed Potatoes, Five Bean Stew

*If you have any type of food allergy,
please advise your waiter before ordering.*

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