

Appetizers

Chicken Wings (1lb) 18

Hand breaded wings, served with Ranch dip.

Cauliflower Bites 18

Lightly breaded cauliflower florets fried till crispy.

Sauce Options: Teriyaki, Caribbean Jerk, Salt & Pepper, BBQ or Signature house made hot sauce.

Crispy Chicken Tacos (3) 19

Buttermilk fried chicken, coleslaw, shredded cheese and Chipotle Lime aioli.

BBQ Pork Tacos (3) 19

BBQ pulled pork, coleslaw, crispy onions and Chipotle Lime aioli.

Fish Tacos (3) 19

Seared Cod, coleslaw, Pico de Gallo and Citrus Aioli.

Grilled Tofu Tacos (3) 19

Grilled Tofu with sauteed peppers, onions, shredded lettuce, guacamole and Pico de Gallo.

Chicken Fingers & Fries 18

5 chicken fingers served with hand cut Kennebec fries. Choice of either Plum sauce or Honey Mustard sauce.

Halloumi Fries 18

Fried panko breaded Halloumi cheese with Chipotle Lime Aioli.

Baked Spinach & Artichoke Dip 18

A creamy Mozzarella and Cream Cheese blend with spinach and artichoke hearts. Served with tortilla chips and fresh warm Naan bread.

Loaded Nachos Sm 18 / Lg 28

Tri-colored tortilla chips dressed with peppers, tomatoes, jalapenos, black olives, Cheddar & Monterey Jack cheese. Served with salsa and sour cream.

Add Pork, Chicken, Beef or Tofu +6 / Guacamole +4

 **Vegan**

 **Gluten-free**

 **Vegetarian**

Savor the Flavor

Soup & Salads

Chefs Soup of the Day

Cup 6 / Bowl 9

Soup & Salad Combo

16

With your choice of either House or Caesar Salad, and a bowl of Chefs Soup of the Day.

House Salad

Sm 9 / Lg 14

Salad blend with shredded carrots, red cabbage, cucumber, onion, grape tomato and toasted Pumpkin seeds. Your choice of: Balsamic vinaigrette, Ranch or Blue Cheese dressing.

Caesar Salad

Sm 10 / Lg 16

Romaine lettuce tossed in a creamy garlic dressing, topped with homemade croutons and Asiago cheese.

Roasted Beet Salad

16

Roasted red and gold beets, sweet cherry peppers, creamy goat cheese and candied nuts over mixed salad with a Balsamic vinaigrette. Drizzled with Balsamic Crema glaze.

**Add-ons for all above salads include:
Chicken or Tofu +6 / Prawns or Salmon +9**

Chicken Vermicelli Salad

22

Vermicelli noodles and house salad tossed in a sweet chili dressing with green onion, cucumber, mandarin oranges and toasted sesame seeds. Choice of grilled chicken or Tofu.

Poke Bowl

22

Marinated Ahi Tuna -or- Tofu -or- Grilled Chicken Tossed with rice in a Ponzu and Citrus aioli. Topped with pickled carrots and cabbage, cucumbers, Mandarin oranges and smashed avocado.

 **Vegan**

 **Gluten-free**

 **Vegetarian**

Eat, Enjoy, Repeat

Handhelds

French Dip with Au Jus 20

Tender shaved roast beef with Horseradish Aioli, on a toasted Filone. Served with Red Wine Au Jus.

Philly-Style +4

Grilled Chicken Clubhouse 21

Grilled chicken breast, bacon, sliced tomato, lettuce and mayo. Served between 3 slices of Sourdough.

Sirloin Steak Sandwich 22

Seared sirloin with sauteed mushrooms and onions. Served on garlic toast.

Handhelds are served with your choice of fries, soup or salad. Substitutions: Poutine +5 / Sweet Potato Fries +4 / Gluten-free option +2

Poutine

Traditional Poutine 16

Cheese curds, green onions and gravy.

BBQ Pork Poutine 20

BBQ pulled pork, bacon, cheese curds and gravy.

Buffalo Chicken Poutine 21

Buttermilk fried chicken, Buffalo sauce, cheese curds and gravy.

Veggie Poutine 20

Sauteed peppers, onions, seared Tofu, cheese curds and gravy.

 **Vegan**



Gluten-free



Vegetarian

Eat First. Then Play

Burgers

All Burgers are topped with lettuce, tomato, red onion and pickle. Served with your choice of either fries, soup or salad.

6oz Chuck Manning Burger 19

6oz Chuck Bacon Cheddar Burger 23

6oz Chuck Pepperjack Mushroom Burger 22

Mountain Burger 34

2x 6oz chuck patties with a crispy fried onion ring, BBQ pulled pork, cheese sauce, bacon and cheddar.

8oz Bison Burger 26

Black Bean Veg Burger 21

With Guacamole and Red Pepper Hummus

Wild Salmon Burger 21

With Dill Aioli

Crispy Cajun Chicken and PepperJack 21

Burger Substitutions:
Poutine +5 / Sweet Potato Fries +4 /
Gluten-free option +2



Vegan



Gluten-free



Vegetarian

Entrees

BBQ Pulled Pork Mac n' Cheese

24

Cavatappi noodles tossed in a creamy cheese sauce, with BBQ pulled pork. Served with garlic bread.

Eggplant Parmesan

27

Panko breaded eggplant topped with Marinara sauce and baked with Vegan Mozzarella cheese. Served with wild rice and seasonal vegetables.

Braised Pork Shoulder

29

A Manning Favorite!

10oz tender braised pork shoulder, served with seasonal vegetables and roasted potatoes.

Beer Battered Fish & Chips

1pc \$18 / 2pc \$25

Hand battered Atlantic Cod loins with fries, coleslaw and homemade tartar sauce.

Desserts 12

Salted Caramel Skor Ice Cream Cake

Summer Berry Crepes

Chocolate Vegan Torte

Chefs Featured Cheesecake

Ask your server for todays featured cheesecake



Vegan



Gluten-free



Vegetarian