

# MANGO'S

## Dinner Menu Entrées

*Available from 4PM till 9PM*

### **Certified Angus Beef Pot Roast 32**

Tender beef pot roast with red wine demi-glace, served with roasted garlic mashed potatoes, seasonal vegetables, and a house-made Bannock bun.

### **Pan Fried Pickerel 32**

Lake Winnipeg pickerel fillets, dredged in seasoned flour and pan-fried, topped with mango and pineapple salsa, served with Basmati rice and grilled asparagus.

### **Prosciutto & Provolone Stuffed Chicken Breast 30**

Chicken Breast Supreme, stuffed with prosciutto, provolone, and basil, served with herb-roasted fingerling potatoes and grilled asparagus, drizzled with balsamic glaze.

### **12 oz CAB Ribeye Steak 36**

12-ounce Certified Angus Beef ribeye steak, grilled to your liking, served with roasted garlic mashed potatoes, seasonal vegetables, and red wine demi-glace.

### **Tomato & Goat Cheese Stuffed Portobello Mushroom 28**

Portobello mushroom filled with quinoa and stewed tomatoes, topped with sautéed spinach & crispy goat cheese, served with herb-roasted fingerling potatoes and grilled asparagus.



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## PASTA'S

*Available from 4PM till 9PM*

### **Sea & Sizzle Pasta 22**

Shrimp, black-shelled mussels, chorizo sausage, and house-made tagliatelle in a spicy tomato broth, served with garlic toast.

### **Spinach & Ricotta Tortelloni 22**

House-made spinach and ricotta tortelloni in a maple cream sauce with diced pork belly, served with garlic toast.

### **Creamy Pesto Chicken Pappardelle 22**

Grilled chicken breast and house-made pappardelle noodles, cooked in a creamy arugula and basil pesto sauce, served with garlic toast.

*GLUTEN-FREE PASTA AVAILABLE UPON REQUEST*

*SOME RESTRICTIONS APPLY. TAXES AND GRATUITY EXTRA.  
15% GRATUITY IS ADDED FOR GROUPS OF 8.*