

# MANGO'S

## Dinner Menu Entrées

*Available from 4PM till 9PM*

### **Bison Shepard's Pie 34**

A layer of ground bison, green peas, onions, celery, carrots, and gravy, topped with Yukon Gold mashed potatoes, baked until golden, and topped with scallions served with a side salad & bannock.

### **Veal Osso Buco 35**

Braised milk-fed veal Osso Buco, smothered in rich gravy over potato "risotto," served with seasonal vegetables.

### **Chicken Parmesan 28**

Crispy breaded chicken breast with rich marinara sauce, topped with melted mozzarella and Parmesan cheese, served with roasted fingerling potatoes and seasonal vegetables.

### **Pork Tenderloin Medallions 28**

Pork tenderloin medallions topped with apple butter, served with roasted fingerling potatoes, tempura carrots and apple.

### **Certified Angus Beef Pot Roast 34**

Tender beef pot roast with red wine demi-glace, served with Yukon Gold mashed potatoes and seasonal vegetables.

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

Portobello mushroom filled with quinoa & stewed tomatoes topped with sauteed spinach & crispy goat cheese served with herb roasted fingerling potatoes & seasonal vegetables



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## PASTA'S

*Available from 4PM till 9PM*

### **Beef Lasagna with Garlic Toast 22**

Layers of house-made lasagna sheets, Bolognese sauce, béchamel sauce, mozzarella and Parmesan cheese, baked until golden, served with garlic toast and a side salad.

### **Pork Pelmeni in Creamy Smoked Paprika Sauce 22**

Russian pork dumplings in a creamy smoked paprika sauce, served with sour cream.

### **Roasted Butternut Squash Tortellini in Tomato Sauce with Sage & Prosciutto 22**

House-made tortellini with a creamy roasted butternut squash filling, in tomato sauce with fried sage & prosciutto, 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.*