

Manhattan

Fine Dining

Dinner

The culinary staff and service personnel of Manhattan are dedicated to making your dining a classic experience. The highest quality of foods are perfectly blended with the meticulous care of the entire kitchen staff.

Please understand that, for your meal to reach its ultimate richness of taste, it must be done in a manner that cannot be rushed. We pride ourselves on this kind of excellence and we are honored that you are with us. Now, please enjoy!

*107 West Lufkin Avenue, in downtown Lufkin, Texas
Phone: (936) 639-8400 ♦ Fax: (936) 639-8401*

manhattanlufkin.com

Delicate Beginnings

Caprese GG's Style

Fresh sliced Mozzarella, fresh tomatoes, fresh basil, calamata olives, smoked prosciutto and spices.

Topped in olive oil and balsamic vinaigrette \$10.95

Crab Cake

Pan sauteed and drizzled in hollandaise sauce \$16.95

Scampi Scallops

Jumbo sea scallops sauteed in butter and garlic cream sauce \$16.95

Shrimp Napoleone

Jumbo shrimp sauteed in brandy garlic sauce and herbs \$8.95

Snow Crab Claws

Sauteed in brandy garlic sauce \$18.95

Escargot

Sauteed in white wine garlic sauce \$9.95

Fried Callamari

Lightly breaded then fried, served with marinara sauce \$9.95

Fried Cheese

Mozzarella cheese sticks prepared in seasoned bread crumbs fried to perfection and served with a side dish of tomato sauce \$8.95

Stuffed Mushrooms

Spinach stuffing sauteed in white wine cream sauce and cheeses \$8.95

Buffalo with Blue Cheese

Buffalo chicken stuffed with Blue Cheese \$8.95

Crab Stuffed Jalito \$9.95

Beef Tenderloin Tips

Beef tenderloin tips sauteed in brandy garlic sauce \$11.95

Soup & Salads

Soup du Jour Cup \$4.95
Bowl \$7.95

Hot Homemade Bread

Topped with mozzarella and sliced tomatoes \$4.95

Mixed Greens

Romaine green leaves and carrots in balsamic vinegarett \$4.95

Caesar Salad

Fresh romaine in our creamy Caesar dressing \$8.95

Greek Salad Mediterranean Style

A salad with tomatoes, organic mixed greens calamata olives, onions and feta cheese topped with balsamic vinegarett \$10.95

Chicken

Provincial Cajun Chicken

A blackened chicken breast served with sides of your choice \$14.95

Chicken Asparagus

Topped with artichoke hearts and sweet bell peppers in cream sauce \$15.95

Chicken Parmigiana

Lightly breaded topped with mozzarella cheese \$14.95

Chicken Marsalla

Marsalla wine and fresh mushrooms \$14.95

Chicken Alfredo

Grilled chicken breast, light cream sauce over fettuccini \$15.95

Chicken Curry

Chicken Curry over rice \$16.95

Chicken Cordon Blue

Chicken breast stuffed with ham and blended cheeses topped with tarragon cream sauce \$16.95

Veal

Swiss Style Veal

Veal scallopini stuffed with Swiss cheese then sauteed in sherry wine sauce and fresh portobello mushrooms \$17.95

Veal Scallopini Berry's Style

Veal topped with eggplant and mozzarella cheese in sherry wine sauce \$17.95

Veal Scallopini Roy's Style

Tender veal sauteed in brandy cream sauce topped with baby shrimp and mushrooms \$18.95

Veal Parmigiana

Lightly breaded topped with mozzarella \$17.95

Veal Rossini

Veal Scallopini topped with ham and cheese, fresh sliced tomatoes in white wine garlic sauce \$18.95

Beef

Steak Dianne - Darlene Loving Style

10 oz. fillet mignon served in madeira wine and demi glace with garlic\$29.95

Steak Dianne 7 oz.....\$25.95

Fillet Mignon and Shrimp

10 oz. fillet grilled to your taste then topped with brandy garlic cream sauce.....\$34.95

Grilled Prime Rib

Marinated and cooked rare or medium rare\$24.95

Our Beef cuts are Black Angus Choice

Ribeye ala Vodka for two

16 oz. ribeye topped with vodka peppercorn cream sauce and portabello mushrooms\$24.95

New York Strip (country style)

14 oz. strip topped with white wine garlic sauce with potatoes, mushrooms, and sweet red bell peppers\$24.95

Seafood

Dover Sole

Whole English fish, 18-22 oz. deboned table side topped with butter and lemon white wine sauce and capers\$36.95

Dover Sole Loving Style

Topped with blue crab meat in a champagne cream sauce\$41.95

Orange Roughy

Australian white fish served in champagne cream sauce with baby shrimp and artichoke hearts.....\$22.95

Red Snapper Tommy Thompson Mediterranean Style

Filet of snapper and baby shrimp sauteed in white wine and fresh herbs.....\$20.95

Stuffed Flounder

Filet of flounder stuffed with shrimp, crab meat and scallops served in a brandy garlic sauce.....\$19.95

Bacon Wrapped Shrimp

Served in hollandaise sauce\$17.95

Shrimp Primavera

Jumbo shrimp sauteed in white wine garlic sauce with fresh vegetables served over linguini pasta.....\$17.95

Seafood Alfredo

Jumbo scallops, snow crab claws and shrimp served in cream sauce over fettuccini\$24.95

Broiled Seafood Miza's Style

Jumbo Sea scallops & shrimp sauteed in butter, garlic, white wine sauce with sauteed spinach.....\$26.95

House Specialties

Rack of Lamb

Grilled lamb served in red wine garlic rosemary sauce\$36.00

Chateaubriand for Two

20 oz. of fillet mignon served with sherry wine and hollandaise sauce.....\$58.95

Bouillabaisse

Seafood combo in a red wine sauce\$24.95

Pork Tenderloin

Grilled to perfection then topped with brandy peppercorn cream sauce and portabella mushrooms.....\$17.95

Accompaniments

Roasted Potatoes • Fresh Field Vegetables • Pasta Marinara (for Alfredo add \$3.00) • Asparagus (add \$1.50)

All Entrees served with salad, bread and butter

Pasta Specialties and more →→→

Parties of 10 people or more, please add 20% gratuity.

Pasta Specialties

Fettuccini Alfredo

Light cream sauce\$12.95

Spaghetti in Meat Sauce

Spaghetti with Meat Balls

Spaghetti con agli e olio/garlic and oil\$12.95

Linguini Carbonara

Mushrooms, black olives, ham in a creamy parmesan sauce\$14.95

Tortolini

Round pasta stuffed with meat in marinara or Alfredo sauce\$14.95

Lasagna

Layers of fresh pasta, three cheeses, meat in tomato sauce\$13.95

Linguini with Clam Sauce

White or red clam sauce\$14.95

Eggplant Napoleone

Layers of eggplant and different cheeses baked and served in a cream sauce.....\$14.95

Linguini Arabiata Terry Orr Style

Sliced Italian sausage and fresh mushrooms served in a spicy marinara sauce over linguine al dente\$14.95

Cannelloni Béarnaise

Pasta sheets stuffed with beef and spinach topped with blue crab meat and mozzarella cheese in Béarnaise cream sauce\$15.95

Manicotti

Pasta sheets stuffed with different cheeses topped with homemade marinara sauce and mozzarella cheese, baked in the oven\$12.95

Lobster Ravioli Barbara Thomspson Style

Stuffed ravioli with seafood and cheeses served in an Alfredo sauce\$15.95

Pasta Combo

Lasagne, Mannicotti and Cannelloni - baked\$14.95

Desserts

New York Cheese Cake\$5.95

Tiramisu\$5.95

Truffle Chocolate Mousse Cake\$5.95

Beverages

Soft Drinks\$2.95

Tea and Coffee\$2.95

Esspresso\$4.00

Cappuccino\$5.00

Refills\$1.00

Hours

Monday - Friday
11 a.m. - 2:00 p.m.

Monday - Saturday
5 p.m. - 10 p.m.

Closed on Sundays