

Mangos Restaurant

Our Menu

APPETIZERS

Cheddar Spinach Dip - with red and white tortilla chips, sour cream and piquante sauce - 10.00

Chicken Tenders - hand-breaded and served with honey-Dijon sauce - 8.50

Baked Brie - Brie baked in a sourdough boule topped with mango chutney, roasted macadamia nuts and served with sliced apples and grapes - 10.00

Calamari - crispy fried calamari served with our marinara sauce - 10.00

Coconut Shrimp - coconut-breaded and served with mango dipping sauce - 10.00

Smoked Fish Dip - prepared with smoked mahi-mahi served with Carr's water crackers - 9.00

Tuna Tartare - classic style tartare of chilled raw sushi tuna minced, seasoned and tossed in Dijon-caper dressing served with ciabatta crisps - 10.00

SOUPS & SALADS

Snow Crab Bisque - cup - 4.00 / bowl - 6.00

Fresh Fruit Bowl - cantaloupe, honeydew, apples, grapes, strawberries, banana, pineapple & blueberries - 9.00

Sesame Seared Tuna Salad - crisp greens topped with a blend of sweet peppers, cucumber and carrots, chilled rare seared sesame tuna, mango, peanuts and rice wine vinaigrette - 15.00

Mediterranean Chicken Salad - grilled, chilled seasoned chicken tossed with crisp greens and lemon caper vinaigrette garnished with green beans, plum tomatoes, black olives and roasted red peppers - 12.00

Chicken Caesar Salad - with grilled and chilled seasoned chicken - 11.00

Vinaigrettes: mango, lemon-caper and rice wine - dressings: balsamic, Thousand Island and buttermilk-garlic

Soup for Today - cup - 3.50 / bowl - 4.50

Health Nut Salad - fresh grapes, strawberries, bananas, melon, pineapple and blueberries layered with vanilla yogurt, grape-nuts cereal and walnuts - 11.00

New Wave Salad - crisp greens and rotini pasta tossed in balsamic dressing and topped with broccoli, plum tomatoes, cucumber, green beans, yellow peppers, black olives and parmesan - 9.00

Mangos Seafood Salad - shrimp and lump crab, plum tomatoes, heart of palm, asparagus, black olives and fresh melon, served on crispy greens with mango vinaigrette dressing - 17.00

House or Caesar Salad - 4.00

SANDWICHES

The Half Pound Burger - with lettuce and tomato. Add Swiss, Cheddar or Monterey jack cheese if you like - 9.00

Grilled Mahi-Mahi - lightly buttered and seasoned with lettuce, tomato and tartar sauce - 12.00

Buffalo Grilled Chicken - red pepper flake marinated, boneless, skinless breast served with lettuce, tomato and topped with pancetta blue cheese mayo - 10.50

Chicken Salad - with apples and almonds on a grilled croissant - 8.50

All sandwiches include choice of: honey-lime fruit cup, creamy coleslaw, French fries or smashed potatoes.

Smoked Turkey Reuben - with Thousand Island, imported Swiss and sauerkraut on grilled rye - 9.00

Seared Tuna Warp - chilled rare seared tuna in a flour tortilla with Asian slaw and Japanese mayo

Mango Grilled Chicken - grilled boneless, skinless breasts with mango mayonnaise - 9.50

The Prime Dip - Thinly sliced prime rib on ciabatta, au jus and horseradish sauce served on the side - 14.00

A LA CARTE

Chicken Puff Pie - farm-fresh chicken breast meat and vegetables, baked in herb cream sauce with puff pastry topping served with smashed potatoes - 13.00

Filet Bleu - a grilled 6oz. tenderloin filet topped with Merlot sauce and blue cheese, served with mashed potatoes - 18.00

Tilapia Choron - bronzed tilapia fillet served with tomato-bearnaise sauce and steamed broccoli - 16.00

Grilled Pork Chops - twin boneless, seasoned, grilled pork chops with honey chipotle bbq sauce, roasted corn salsa & smashed potatoes - 16.00

Chicken Oscar - bronzed chicken breast with lump crab meat, asparagus and bearnaise sauce served with smashed potatoes - 18.00

Veggies Al Forno - Oven roasted asparagus, green beans, Portobello mushrooms, sweet red and yellow peppers, shallots zucchini and yellow squash. Topped with a roast red pepper aioli sauce - 14.00

PASTA

Pasta Marinara - imported linguini topped with red sauce, parmesan-reggiano and parsley- 8.00

Baked Lasagna - layers of pasta, ground beef, Italian sausage, tomato sauce and ricotta cheese - 14.00

Las Olas Shrimp - scampi-style shrimp with artichoke, black olives and garlic butter over imported linguini - 18.00

Garlic Lover's Pasta - imported linguini tossed with roasted garlic oil, black pepper and parsley topped with parmesan-reggiano - 8.00

Seafood Lasagna - layers of pasta with cream sauce, shrimp, scallops, lobster, roasted tomatoes, fresh basil and ricotta cheese - 17.00

Linguini & Red Clam Sauce - linguini tossed with braised chopped clams, tomatoes, garlic & fresh herbs - 14.00

Seafood Fettuccini - shrimp, scallops and lobster in a light seafood cream sauce with asparagus and tomato - 21.00

ENTRÉES

Tenderloin Filet - char-grilled, with bearnaise sauce served on the side - 25.00

Jerked Snapper with Banana Curry Sauce - spicy, sweet, Caribbean-style, jerk-seasoned and baked snapper filet, topped with curry/banana sauce & sliced banana 22.00

Fire Eater's Chicken - spicy red pepper marinated, grilled chicken breast with a side of pancetta blue cheese mayo - 18.00

New York Strip 12 oz. - we age and cut our own choice beef - 24.00

Mahi-Mahi - a local favorite, filleted daily, lightly seasoned and grilled or blackened - 23.00

Barbecued Salmon - grilled fresh Atlantic salmon brushed with honey-chipotle BBQ sauce and topped with mango salsa - 20.00

Entrées include: house or Caesar salad and a choice of smashed potatoes, pasta or French fries

KIDS' MENU

Hamburger*

Grilled Chicken Breast*

Grilled Cheese * with jack or Cheddar cheese

* Served with choice of fruit or French fries. Includes soft drink or milk. 6

Cheeseburger: *with Jack or Cheddar Cheese

Chicken Tenders*

Rotini Pasta with butter and parmesan

DESSERTS

Key Lime Pie with whipped cream - 6.00

Double Fudge Walnut Brownie - a la mode with vanilla Haagen-Dazs and Hershey's chocolate sauce - 7.00

Hot Fudge Sundae - vanilla Haagen-Dazs, hot fudge, walnuts and whipped cream - 6.50

Cheesecake with strawberries and whipped cream - 7.00

IBC Root Beer Float with vanilla Haagen-Daaz, whipped cream and a cherry - 5

WINE BY THE GLASS

RED WINE

Cabernet Sauvignon, Guenoc, California 6.50

Cabernet Sauvignon, Sterling, California 7.25

Pinot Noir, Bogle, Russian River, California 7.75

Shiraz, Rosemount, Australia 6.75

Merlot, Blackstone, California 6.75

Pinot Noir, La Crema, California 11.00

ROSÉ WINE

White Zinfandel, Beringer, California 5.50

WHITE WINE

Chardonnay, Penfolds 'Rawson's Retreat', Australia 6.50

Chardonnay, Kendall-Jackson, Vintner's Reserve, California 7.75

Chardonnay, Hess Select, California 7.50

Pinot Grigio, Ecco-Domani, Italy Sauvignon Blanc, Villa Maria, New Zealand 6.75

CHAMPAGNE

Champagne Brut, Korbelt, California Split 7

SPECIALTY DRINKS

The Original Margarita 7.75

Fashioned after Margarita Sames' original recipe from Acapulco, 1948, we hand-shake Cointreau premium liqueur, Jose Cuervo Gold tequila, lime juice and a splash of sweet and sour.

Mango-Lada 7.75

Mango's tasty version of Pina Colada. A delicious blend of Captain Morgan's Parrot Bay rum, pineapple juice, coconut crème and fresh mango nectar.

Raspberry Martini 8.50

A tart and fruity blend of Svedka Raspberry vodka, Chambord and a splash of sour mix.

Strawberry Daiquiri 7.75

A classic favorite made with Mount Gay Barbados rum.

Las Olas Lemonade 7.75

This refreshing lemonade cocktail defines delicious! Made with Svedka vodka and Cointreau.

Passion Punch 7.75

A delightful blend of Passoa Passion liqueur, Southern Comfort and fruit juices.

Mango Martini 8.50

A classic orange Stoli martini with a splash of mango nectar and pineapple juice.

NON-ALCOHOLIC

Mango Smoothie 4.75

A refreshing non-alcoholic blend of mango slices and nectar, crème of coconut, cranberry juice and Grenadine.

Espresso 2.50

Dannon Spring Water 2.50

Fiji Water 3.25

Red Bull 3.50

Martinelli's Apple Juice 3.00

Virgin Mango Lada 4.75

Blended mango slices and nectar, pineapple juice and crème of coconut. A local favorite.

Cappuccino 3.50

Perrier 3.00

IBC Root Beer 2.00

Becks Non-Alcoholic 3.50

BOTTOMLESS GLASSES

Coke, Diet Coke, Sprite, ginger ale, lemonade, iced tea, coffee or hot tea 2.00

*Alcoholic beverage prices include tax
Please notify your server if you have allergies or special diets.*