

The Mango Tree Restaurant Owner

and his staff want to thank you for stopping in.

It has been our pleasure to serve you the highest quality meats and freshest seafood available since 1996.

All of our entrees are served with your choice of Baked Potato, Twice Baked Potato, Steak Fries, or the Vegetable of the day. Tossed Salad and Rolls & Butter.

*Caesar or Spinach salad may be substituted for \$2.25 *A cup of Soup (French Onion or Clam Chowder) may also be substituted for the salad for \$2.00,

Extra Rolls .50 per Roll
Extra Butter .85 each
Extra Salad Dressing .85 per Dressing
Extra Sour Cream .85
Extra Cheese .80

Just For Starters

Shrimpy Cocktail \$9.95

Five jumbo shrimp chilled and served with our homemade cocktail sauce.

Shrimpy Mango \$10.95

Four large shrimp sauteed with fresh mango.

Deep-fried Alligator \$7.95

Alligator strips deep-fried and served with Cajun sauce on the side.

Stuffed Mushroom Langostinos \$7.95

Five mushrooms stuffed with Colby cheese and bacon bits, sprinkled with baby langostinos.

New England Clam Chowder

Cup \$3.50 / Bowl \$4.00

Our cream recipe loaded with clams.

Escargot \$7.95

Sauteed in garlic butter and served in fresh mushroom caps.

Deep-fried Calamari \$7.50

Batter-dipped Cheese \$6.50

Provolone cheese batter-dipped then deep-fried till golden brown.

Mango Potato Skins \$6.00

Four Potato Skins stuffed with mushrooms, onions, and bacon topped with Muenster cheese.

French Onion Soup au Gratin

Cup \$3.50 / Bowl \$4.00

House recipe topped with Mozzarella cheese on top. The best anywhere!

There will be a plate splitting charge of \$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



18% gratuity will be added to parties of six or more.

From the Grill

House Signature Steaks

Angus Beef

New York Strip

Center-cut and aged to perfection,
prepared to your specifications

12 oz. \$19.95

8 oz. \$14.95

Flat Iron Steak Montreal

~ \$19.95

Twelve-ounce shoulder cut marinated
overnight. Tender and flavorful topped
with coarsely ground herbs and spices.

Filet Mignon ~ 8 oz. \$23.95

Cut from the tenderloin
and trimmed to perfection.

With Bearnaise Sauce
add \$2.50

With Blue Cheese Sauce
Add \$2.50

House Ribeye ~ 18 oz. \$21.00

Hand Cut in house
worcestershire garlic glaze,
served with or on the side

Prime Rib Slow Roasted

12 oz. \$17.00

Chef's Choice Steak

~ Market Value

Bar-B-Que Ribs Full Slab

~ \$18.50

Slowly par boiled then grilled to
perfection and smothered with
Mel's homemade barbecue sauce.

Add sauteed mushrooms or onion for \$2.25
Add both for \$3.00

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Chicken

Chicken Mango \$17.95

Seven-ounce chicken breast pan
sauteed with mushrooms and shrimp
and topped with Muenster cheese.

Chicken ~ Your Choice \$15.95

All served over fresh fettuccini.

**Parmesan* ~ lightly breaded chicken
topped with marinara sauce.

**Apricot* ~ Chicken breast pan
sauteed in fresh apricots and sauce.

**Almond* ~ lightly deep-fried chicken
breast with light almond breading

Chicken Breast \$14.95

Seven-ounce chicken breast
blackened, broiled or grilled.

Veal

Veal Marsala \$19.95

Pan sauteed with fresh mushrooms and
marsala sauce, served over fresh fettuccini.

Veal Cutlet \$17.95

Lightly breaded veal deep-fried
and served with fettuccini

Veal Parmesan \$16.95

Lightly breaded veal topped with marinara
sauce, served on a bed of fettuccini.

French Cut

Pork Chops \$16.95

Two seven-ounce center cut, closely-trimmed
and grilled to perfection.

Roasted Duck \$22.95

Slow roasted 1/2 duck served with
cumberland sauce.

There will be a plate
splitting charge of \$3

18% gratuity will be added
to parties of six or more.

Fresh from the Sea

Orange Roughy \$17.95

Mild whitefish broiled, grilled, or deep-fried in light breading.

Perch Dinner \$19.95

Fresh Lake Erie perch lightly breaded and deep fried

Jumbo Shrimpy Dinner \$18.95

Hand-cleaned shrimp fresh daily. Sauteed with or without garlic, or batter dipped and fried.

Coconut Shrimp \$19.95

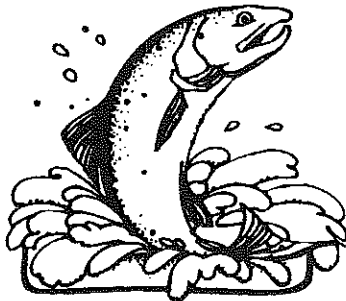
Lightly breaded with coconut flakes. Deep fried to perfection.

Sea Scallops \$23.95

Sweet and tender yet firm. Delicious. Sauteed or deep-fried.

Chef's Seafood Choice

~Market Value



There will be a plate splitting charge of \$3

All sauces and dressings are homemade daily.

The Mango Tree prepares all dishes with heart-healthy ingredients such as olive oil.



Mahi-Mahi \$17.95

Fresh fish of the Hawaiian Islands. A gourmet delight with a mild flavor and delicate texture. Broiled, grilled, or blackened.

Frog Legs \$16.95

Very tender, full of flavor, lightly breaded and deep-fried or pan sauteed.

Crab Cake Dinner \$16.95

Lump crabmeat, Old Bay seasoning, breadcrumbs with the freshest ingredients used, our crab cakes are ultimately rounded to perfection.

Salmon \$18.95

Light in color, very firm, and a mild taste. Broiled, grilled, or blackened.

Fettuccini Alfredo

Choice of:
Chicken \$14.95
Shrimp \$16.95

Sandwich Board

All Sandwiches come with Fries

Lake Perch Sandwich	\$9.95
Crab Cake Sandwich.....	\$8.95
8 oz. Angus Beef Burger.....	\$8.95
Blackened Chicken Sandwich....	\$8.95
Open Face Steak Sandwich....	\$10.95

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