

**STARTERS**

- WISCONSIN WHITE CHEDDAR CHEESE CURDS v-** Choice of the classic or dill pickle flavor and served with ranch | 15
- MANITO WEDGES v-** Crispy russet wedges, finished with sea salt and served with house-made chive aioli and ranch | 15  
*\*Get them loaded with sharp Wisconsin cheddar, hickory-smoked bacon, sour cream and chives (+3)*
- CHARRED BRUSSELS SPROUTS gf/v** - Charred brussels sprouts with bacon lardons, maple glaze, and toasted walnuts | 16
- CALAMARI** - Buttermilk-marinated, hand-breaded with Calabrian chilis, served with house-made buttermilk ranch | 19
- SKEWERED SHRIMP gf-** Four marinated Gulf shrimp, grilled with a Mediterranean spice blend and served with butter | 20
- WALLEYE BITES** - Hand-breaded Canadian walleye served with house-made zesty tartar | 19

**SOUP & SALADS**

*Add 6 oz: Top Sirloin (+12), Grilled Chicken (+4), Pan Fried Salmon (+10)*

- HOUSE SOUP OF THE WEEK** - Cup 9 | Bowl 11
- LEMON THYME HOUSE SALAD gf/v** - Spring greens, cherry tomatoes, cucumbers, Parmesan, and house-made croutons, topped with our signature lemon-thyme vinaigrette | 15
- NORTHWOODS SUMMER BERRY SALAD gf/v** - House-made cranberry vinaigrette over fresh spring greens, seasonal Wisconsin berries, toasted pecans, blue cheese, and red onion | 19

**SIGNATURE ENTREES**

*All entrees include choice of soup or salad, vegetable of the day, and a choice of side*

- WILD RICE CRUSTED WALLEYE** - Canadian walleye hand-crusted in toasted wild rice, pan-seared in brown butter and finished with toasted pecans | 39
- JAGERSCHNITZEL** - Hand-pounded pork loin, breaded and pan-fried in clarified butter, topped with a creamy mushroom gravy. Served with a side of spatzle | 38
- PAN SEARED DUCK BREAST gf-** Pan seared duck breast over wild rice with Wisconsin cherry gastrique | 38
- BBQ BABY BACK RIBS** - Sous vide ribs, smothered in house made hickory smoked sauce | Half Rack 29, Full Rack 44
- MANITO BURGER** - 100% grass-fed 3rd pound burger, lettuce, tomato, onion, served with a side of chive aioli | 21
- WHITE OAK BURGER** - 100% grass-fed 3rd pound burger, shaved Prime Rib, provolone cheese, bourbon mushroom Bordelaise sauce and served with a side of au jus | 27

- 16 oz ANGUS RIBEYE gf**  
Hand-cut and wet-aged for 21 days | 51
- 10 oz ANGUS FILET MIGNON gf**  
The supper club classic, wet-aged a minimum of 21 days | 47
- 10 oz GRASS-FED NY STRIP gf**  
Lean and pure, wet-aged for 21 days | 42

**LAND & SEA**

**ADD ONS & SAUCES**

- Add 3 Skewered Shrimp (+12)
- Horseradish (+4)
- Blue Cheese Bearnaise (+6)
- Bourbon Mushroom Bordelaise (+6)

- CANADIAN WALLEYE**  
Prepared pan fried or Cajun broiled | 37
- WILD CAUGHT ALASKAN SALMON gf**  
Pan-seared and finished with white wine lemon-dijon sauce and capers | 35
- WILD CAUGHT CHILEAN SEA BASS gf**  
With a lemon caper beurre blanc | 52

**SIDES**

**RUSSET WEDGES v**   **BAKED POTATO gf/v**   **GARLIC & HERB FINGERLING POTATOES gf/v**   **WILD RICE gf/v**

*Load your Wedges or Baked Potato with bacon, chive, sour cream, sharp Wisconsin cheddar, fresh cracked pepper (+4)*

**FRIDAY FISH FRY**

Fridays only. All dinners come with tartar sauce, coleslaw, rye bread, and fries or baked potato. Choose 2 or 4 pieces.

- HADDOCK FISH FRY** - Lightly battered and fried | 22 or 26
- POOR MAN'S LOBSTER** - Haddock broiled with butter and paprika | 24 or 28
- CANADIAN WALLEYE** - Lightly battered and fried until golden | 31 or 38

**PIZZA**

- 12' housemade pizzas
- CHEESE** | 21
- PEPPERONI** | 23
- WHITE OAK GARDEN** - Caramelized red onion, mushrooms, blistered cherry tomatoes, fresh basil, fresh mozzarella and fontina | 26

*20% gratuity added to parties of 7+ guests. Additional plate charge +\$3.  
We cannot accept substitutions or changes. But are happy to work with you if you have any dietary restrictions and cannot find something on our menu.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \*\*Please inform your server if a person in your party has a food allergy or dietary need. Our restaurant uses ingredients that contain all the major FDA allergens. Not a gluten-free kitchen.*