

# Main Course

Roasted beef tenderloin  
Served with basil-butter "vinaigrette"

Rosemary chicken  
Chicken thighs, bacon, garlic,  
Red wine reduction  
Served with wild mushrooms

"Vodka" cream pasta  
Garlic, tomatoes, cream, fresh basil  
Served on penne  
(Vegetarian)

Thai shrimp curry  
Baby corn, straw mushrooms,  
Water chestnut, fresh lime  
Served with steamed Jasmine rice

Filet mignon Maui style  
Served with yellow and red bell peppers  
Drizzled with herb butter sauce

Spaghetti Bolognese  
Italian sausage, red wine, cream

Shrimp w/ fennel and endive  
Drizzled with orange-garlic reduction

Cuban-braised chicken  
Chicken drumsticks, onions, mushrooms  
Simmered in citrus sauce

Spaghetti puttanesca  
Mediterranean olives, feta, tomato,  
garlic, fresh herbs  
(Vegetarian)

Soft-shell crab  
Baby arugula and fried capers  
Served with Dijon sauce

Poached halibut  
Topped with cucumber-mango relish,  
A Green Mangos signature dish!

Shrimp scampi  
Classic dish served over fettuccine

BBQ Pork Ribs  
Gently braised and served with  
Pineapple-bbq sauce  
A Green Mangos signature dish!

Broiled lamb chops  
Served with parsley yogurt sauce

Penne Arrabiata  
Spicy Italian dish of garlic and tomatoes  
(Vegetarian)

Chicken Kiev  
Made with black truffle butter  
Encrusted with parmesan bread crumbs

Chile-garlic noodles  
Roasted pickled peppers, chilies, honey,  
ginger, garlic, served over egg noodles  
(Vegetarian)

Sea bass w/ Asian "vinaigrette"  
Topped with lemongrass-infused olive oil,  
garlic, ginger, chilies and scallion

Sausage, artichoke, tomatoes  
Served on penne

Chinese peppered pork chops  
Spicy chops served with steamed  
Jasmine rice