

Wines

RED

Quilt Cabernet, Napa Valley 2014

Round Pond, Kith & Kin Cabernet Sauvignon, Napa 2012 (ws 90 pts)

House of Cards Cabernet blend, Napa Valley 2015

Trumpeter Malbec, Argentina, 2015

Charles Smith "The Velvet Devil" Merlot, Columbia, WA 2013

Rodano Poggialupi Sangiovese, Cabernet, Merlot, Tuscany 2014

House Cabernet Sauvignon

Meiomi 'Belle Glos' Pinot Noir, Central Coast, CA 2014

Kenwood Pinot Noir, Russian River Valley 2013

WHITE

Sonoma Cutrer Chardonnay, Russian River Valley 2014

Talbot Chardonnay, "Kali Hart", Monterey, 2015

House Chardonnay

Oyster Bay Sauvignon Blanc, New Zealand 2014

Stellina di Notte Pinot Grigio, Trentino, Italy 2014

Dr. Loosen Riesling, Kabinett Germany 2014

Clean Slate Riesling, Germany 2014




Piquitos Moscato d'Asti, Spain (Slight Sparkling)

House White Zinfandel

CHAMPAGNE & SPARKLING

Moet & Chandon Imperial – France

Zonin Prosecco Italy

	 177ml	 500ml	 750ml
Quilt	15	38	52
Round Pond, Kith & Kin	11	29	44
House of Cards	10	24	38
Trumpeter	8	19	28
Charles Smith "The Velvet Devil"	7	17	25
Rodano Poggialupi	8.5	19	28
House Cabernet Sauvignon	5.5	13	19l
Meiomi 'Belle Glos'	10	24	36
Kenwood	8.5	20	30
Sonoma Cutrer	13	30	38
Talbot	8.5	20	30
House Chardonnay	5.5	13	19l
Oyster Bay	8	18	25
Stellina di Notte	7.5	17	25
Dr. Loosen	9	24	34
Clean Slate	6	15	24
Piquitos	8	19	28
House White Zinfandel	5.5	13	19l
Moet & Chandon	22	-	82
Zonin	8	-	28

We offer over 200 kinds of wine carefully cellared above our main bar at a controlled 58 degrees.

Modern Cocktails

C.E.O. Martini

Chopin Vodka, extra olives, make it dirty if you like (pimento, blue cheese or anchovy olive)

Bombay the Right Way

Bombay Sapphire Gin, blue cheese stuffed olives

Stoli Doli

Fresh pineapple infused Stolichnaya Vodka

Uptown Cosmo

Grey Goose, Cointreau, splash of cranberry & lemon twist

Berries & Bubbles

Raspberry Vodka, Grand Marnier, cranberry juice, raspberries, Presecco

Not Your Daddy's Manhattan

Makers Mark, Lillet Rouge, Tawny Port, cherry, served up!

Barrel Aged Manhattan

Bulleit Rye, Carpano Antica Formula Sweet Vermouth, Luxardo Maraschino Cherry Liqueur, bitters, large ice sphere, orange peel, cherry

Classic Cocktails

Tom Collins

Beefeater Gin, fresh lemon juice, Simple Syrup, soda, lemon slices

Daiquiri

Bacardi Rum, lime juice, Simple Syrup, lime wheel

Mai Tai

Barcardi Light Rum, Cointreau, Almond Liqueur, Gosling Dark Rum topper

Old Fashioned

Maker's Mark, sugar, Angostura old fashioned bitters, lemon peel, orange slice, cherry

Sazerac

Jefferson Rye, Simple Syrup, Peychaud's bitters, lemon zest mellowed in a oak barrel for 1 month! Absinthe, orange slice, lemon peel & large ice sphere.

Negroni

Beefeater Gin, Campari, Lillet Rouge & orange peel

Cold Appetizers

Smoked Salmon Dip

Honey-bourbon brined & cherry wood smoked in house, toasted baguettes.
Perfect for sharing!

10

Jumbo Shrimp Cocktail

Traditional cocktail Sauce
(4) 14 (6) 20

Iced Seafood Plate

Shrimp cocktail (4),
fresh shucked oysters (4),
jumbo lump crab
(cocktail sauce & mignonette)

34

Fresh Oysters

6 Blue Points (Connecticut) lemon, ginger
mignonette & cocktail sauce

15

Vine-Ripe Tomato & Fresh Mozzarella

Fresh basil, purple onion, balsamic drizzle
& extra virgin olive oil

7

Hot Appetizers

Crab Stuffed Mushrooms

Finished with mozzarella and parmesan

10

Crisp Tempura Onion Rings

Good old-fashioned Heinz ketchup

7

Hot and Spicy Jumbo Shrimp

(4) Sautéed, mushrooms,
red bell pepper and scallions

15

Fresh Oysters Rockefeller

Spinach soufflé and hollandaise

15

Crisp Fried Brussel Sprouts

Local bacon, pecans and
Ohio Maple Syrup reduction

10

Escargot

Roasted with butter, garlic, brandy,
shallot & parsley

11

Seasonal Nut Crusted Brie

Soft French Brie cheese, fresh berry compote,
balsamic reduction and house made ciabatta crostinis

10

Soups

Mancy's French Onion Soup

 a house favorite!

Homemade, served with toasted croutons, covered with select cheeses and oven browned

cup 5 bowl 8

Soup du Jour

cup 4 bowl 6

Lobster Bisque

Sautéed Maine Lobster and a touch of sherry

Bowl 9

Salads

Traditional Spinach Salad

Soft boil egg, sprouts, red onion, roasted shitake mushroom, crispy local bacon & warm poppy seed dressing

(5 with dinner) 8

Classic Caesar Salad

House made croutons & reggiano parmesan (anchovies on request)

(5 with dinner) 8

Mancy's Chop Salad

Romaine, shaved brussels sprout, local bacon, heirloom tomato, hearts of palm, shell peas,
dried Michigan cherries, fresh mozzarella, avocado and a natural buttermilk dill dressing

(7 with dinner) 10

Steakhouse Wedge

Baby iceberg, bacon, red onion, egg and maytag blue. (choice of house made dressing)

(6 with dinner) 9

Steakhouse Wedge with Petite Filet Mignon

Enjoy our famous Steakhouse Wedge with a 4 ounce Petite Filet Mignon grilled to your liking!

19

All items on our menu are prepared and/or cooked to order. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Philosophy

Our grandfather who founded this restaurant had very simple business philosophies. "Buy the best and freshest foods, provide great value and make sure each guest leaves happy". Today, the third generation, works every day to continue the standards long ago.

OUR BREAD - Made from scratch daily - served hot!

OUR SOUPS, SAUCES AND DRESSINGS - Long time family recipes & the finest ingredients.

OUR SEAFOOD - Always the finest available.

OUR BEEF - Premium grade, Certified Angus Beef and USDA Prime. Aged and butchered - here!

OUR VALUE - Unlike many big name steakhouses we offer a one pound baked potato and house salad with all our steak dinners!

OUR SERVERS - Strive to give excellent service. Always!

Thanks for dining with us! Gus and Michael Mancy

Chops and Chicken

Long Bone Berkshire Pork Chop 26

Ohio maple-soy marinade, bourbon bacon jam crust

Grilled Rack of Lamb 3 - double bone chops 39

Fresh herb marinade, mint gastrique, blistered fingerling potatoes and heirloom cherry tomatoes

4 - double bone chops 46

Grilled Chicken Chops 23

Fresh thyme dijon marinade, chicken au jus, rice pilaf and house vegetable

Veal Porterhouse Chop 36

Roasted garlic and sauce bearnaise

Seafood

Twin Lobster Tails 6oz MKT

A true delicacy! Tristan Island Lobster ensure a sweet taste

Alaskan King Crab Legs MKT

Two pounds steamed, drawn butter and lemon

Surf and Turf

Steak & 6oz Cold Water Lobster Tail | MKT

Steak & One Pound Alaskan King Crab Legs | MKT

Steak & Shrimp Alexander | 44

Include your choice of a 7 ounce Petite Filet or a 14 ounce New York Strip Steak

Salmon over Gnocchi 25

Homemade potato gnocchi, sun dried tomato, fresh spinach, light veloute sauce

Shrimp Chef Alexander 26

Panko crusted, burre blanc, rice pilaf and fresh vegetable

Citrus Almond Crusted Lake Superior Whitefish 26

Citrus butter sauce, rice pilaf and fresh vegetable

Any fresh fish can be 'Simply Broiled' and served with house vegetable, steamed red potatoes, lemon butter sauce

Ala Carte Vegetables

Steamed Asparagus sauce Hollandaise 8

Steamed Broccoli sauce Hollandaise 6

Sautéed Spinach wild mushrooms 6

Aged Hand Cut Steaks

Butchered on premise and seared at 1500°

New York Strip Steak	14oz 35
Certified Angus beef represents the top 8% of beef products, aged 28 days, "Our House Steak!"	18oz 45
Filet Mignon 10 ounce	44
Barrel cut, aging brings out more flavor and sweetness than the usual filet mignon	
Petite Filet Mignon 7 ounce	34
Porterhouse 24 ounce	53
Certified Angus beef	

USDA PRIME "BONE IN" N.Y. STRIP STEAK | 16 ounce
Authentic Dry Aging for 42 Days! | 65

USDA PRIME N.Y. Strip Steak | 14 ounce
Aged 28 days. Represents the top 4% of beef products | 50

USDA PRIME Bone-In Filet Mignon | 16 ounce
Double cut, sauce béarnaise | 59

Our prime steaks are offered with our Mancy's House Salad and a side!

Aged Delmonico Cut Ribeye 16 ounce	35
Certified Angus beef, well marbled	
Big Ribeye on the Bone 30 ounce	58
Certified Angus beef, sauce bordelaise	

Specialty Steaks

Tournedos Oscar Beef Medallions	28
Jumbo lump crab garnish, asparagus, hollandaise	
Hanger Steak 10 ounce	26
Ancho crusted, certified Angus beef, pickled onion, parsley and house steak sauce	
New York Strip Steak with Bleu Cheese Sauce 14 ounce	39
Toasted walnuts	
Filet Mignon with Gourmet Mushrooms 10 ounce	47
Bordelaise sauce	
Beef Tenderloin Brochette	23
Skewered with fresh vegetable, rice pilaf and veal gravy	

Toppings & Sauces

Sautéed domestic mushrooms	5
Sautéed sweet onions	4
Mushrooms and onions	5
Family recipe steak sauce	2
Bearnaise sauce	3
Hollandaise sauce	3
Bordelaise sauce	3
Horseradish Cream	2

CENTER TABLE

Let your whole table enjoy fresh seafood with one of our "Center Table" plates

16 ounce Lobster Tail
MKT

Two Pounds
Alaskan King Crab Legs
MKT

Crusts

Bone marrow butter crust	5
Point Reyes Farmstead Bleu crust	5
Fresh cracked pepper crust	nc
Fresh garlic crust	nc
Spicy cajun crust	nc

All Entrees include choice of salad or soup du jour, fresh baked bread, and when not noted choice of a 1 lb. baked potato, hand cut fries, hash browns, rice pilaf, steamed redskin potato, roasted fingerlings or fresh vegetables. (choice of salad dressing: sweet and sour french, chianti italian, fresh buttermilk-dill, poppy seed, chunky blue cheese, honey mustard)