

Wines

RED

	 177ml	 500ml	 750ml
Clos Du Val Cabernet, "Three Graces" Napa 2012	16	43	65
Round Pond, Kith & Kin Cabernet Sauvignon, Napa 2012 (ws 90 pts)	11	29	44
Clarendelle by Haut-Brion Bordeaux, Fr. 2011	11	29	44
Pascual Toso Malbec, Argentina, 2014	8	19	28
Charles Smith "The Velvet Devil" Merlot, Columbia, WA 2013	7	17	25
Rodano Poggialupi Sangiovese, Cabernet, Merlot, Tuscany 2014	8.5	19	28
House Cabernet Sauvignon	5.5	13	19l
Meiomi 'Belle Glos' Pinot Noir, Central Coast, CA 2014	10	23	36
Kenwood Pinot Noir, Russian River Valley 2013	8.5	20	30

WHITE

Sonoma Cutrer Chardonnay, Russian River Valley 2014	13	30	38
Mer Soleil Chardonnay, Reserve, Santa Lucia Highlands, 2014	9.5	22	36
House Chardonnay	5.5	13	19l
Oyster Bay Sauvignon Blanc, New Zealand 2014	8	18	25
Stellina di Notte Pinot Grigio, Trentino, Italy 2014	7.5	17	25
Dr. Loosen Riesling, Kabinett Germany 2014	9	24	34
Clean Slate Riesling, Germany 2014	6	15	24
Piquitos Moscato d'Asti, Spain (Slight Sparkling)	8	19	28
House White Zinfandel	5.5	13	19l

CHAMPAGNE & SPARKLING

Moet & Chandon Imperial – France	22	-	82
Zonin Prosecco Italy	8	-	28

We offer over 200 kinds of wine carefully cellared above our main bar at a controlled 58 degrees.
View detailed descriptions of wines & crafts beers on our wine pads!

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) 13 (6) 19

Iced Seafood Plate

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

32

Fresh Oysters

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

13

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) sauteed, mushrooms,
red bell pepper and scallions

15

Fresh Oysters Rockefeller

spinach souffle and hollandaise

14

Escargot

roasted with butter, garlic, brandy,
shallot & parsley

10

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

Sauteed Maine Lobster and a touch of sherry

Bowl 9

Salads

Traditional Spinach Salad

Soft boil egg, sprouts, red onion, crispy local bacon and 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 brussel sprout, local bacon, heirloom tomato, hearts of palm, charred corn,
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

Bourbon & local bacon jam, Ohio Maple-Soy marinated

Grilled Rack of Lamb

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

3 - double bone chops 39

4 - double bone chops 46

Grilled Chicken Chops

Lemon-basil marinade, artichoke velouté, rice pilaf, house vegetable

23

Veal Porterhouse Chop

Roasted garlic and sauce bearnaise

36

Seafood

Twin Lobster Tails 6oz

A true delicacy! Tristan Island Lobster ensure a sweet taste

MKT

Alaskan King Crab Legs

two pounds steamed, drawn butter and lemon

MKT

Surf and Turf

Steak & 6oz Cold Water Lobster Tail | MKT

Steak & One Pound Alaskan King Crab Legs | MKT

Steak & Shrimp Alexander | 42

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

Salmon over Gnocchi

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

25

Shrimp Chef Alexander

Panko crusted, burre blanc, rice pilaf, fresh vegetable

26

Pretzel Crusted Walleye

Whole grain mustard sauce, rice pilaf, fresh vegetable

26

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 7

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 44
Filet Mignon 10 ounce	42
Barrel cut, aging brings out more flavor and sweetness than the usual filet mignon	
Petite Filet Mignon 7 ounce	34
Porterhouse 24 ounce	52
Certified angus beef	

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	59
Double cut, sauce bearnaise	
Aged Delmonico Cut Ribeye 16 ounce	35
Certified angus beef, well marbled	
Big Ribeye on the Bone 30 ounce	56
Certified angus beef, sauce bordelaise	

Specialty Steaks

Tournedos Oscar Beef Medallions	26
Alaskan 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
Maytag bleu cheese crust	4
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)