

## RAW BAR

- Oysters, East Coast ..... 2.5 ea  
Featuring two varieties of cold water oysters, original cocktail sauce, cantaloupe-serrano mignonette
- Shrimp Cocktail ..... 3.25 ea  
Only Gulf of Mexico shrimp · Original cocktail sauce, lemon

## SMALL PLATES

- Oyster Rockefeller ..... 14  
Spinach soufflé, bacon, braised hollandaise

**Oven-roasted Chicken Wings — 9**  
*Favorite!* Herbs, garlic, parmesan,  
house-made blue cheese dressing

- Brussel Sprouts and Carrots, Roasted ..... 10  
Riehm Farm, Ohio · Walnuts, pickled mustard seed glaze
- Breaded Onion Rings ..... 6  
Cracker crumb onion rings, fancy sauce
- Thick Cut Local Bacon ..... 8  
Brown sugar, cracked pepper

## SOUPS

- Oven Roasted Tomato Soup ..... 4
- Chicken Noodle Soup ..... 4

## SALADS

Add 5 oz. steak \$9, Add grilled chicken skewer \$6

- Green Salad ..... 5  
Carrots, cucumber, radish, Mancy's original red wine vinaigrette
- Classic Wedge ..... 7  
Blue cheese, bacon, onion, egg, famous French dressing
- Waldorf Salad ..... 7  
Apples, grapes, raisins, walnuts, red onion, celery, lemon-yogurt dressing
- Roasted Lemon-Thyme Chicken Tossed Salad ..... 13  
Feta, cucumber, tomato, radish, carrots, red onion, crisp bagel chips, old-tyme poppyseed dressing

## SANDWICHES

- 3-Deck Club Sandwich ..... 9  
Roasted and sliced chicken, bacon, lettuce, tomato, mayo, country toast

**Glorified Double Cheeseburger — 8**  
*Excellent!* Creekstone Angus · American cheese,  
special sauce, lettuce, brioche  
Add bacon \$2, fried egg \$1.50, fries \$3

- Open-faced Hot Beef Sandwich ..... 17  
Thin sliced prime rib, mashed potatoes, brown gravy
- Grilled Pimento Cheese Sandwich ..... 8  
House-made pimento and swiss cheese, tomato soup for dipping

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

## Ideal Happy Hour

WEEKDAYS · 4PM TO 5:30PM  
\$1.50 Oysters —Half-off Small Plates



## ENTRÉES

*May we suggest!* **Fried Chicken — 14**  
All natural Ohio chicken, honey butter,  
house pickles, biscuit

- Pan-roasted Cod, Greek-style ..... 18  
Foley's Boston, Gulf of Maine · House-stewed tomatoes, onion,  
sweet pepper, oregano

- Coquilles Saint Jacques ..... 22  
Foley's Sea Scallops, Georges Bank · Cream, brandy, parsley,  
buttered bread crumbs

- Lemon-Oregano Chicken Skewer ..... 13  
All natural Ohio chicken, roasted vegetables

- Pan-fried Pork Chop ..... 13  
Breaded bone-in pork chop, roasted mushroom gravy

## STEAKS

Iowa Premium Certified Angus. All steaks served with 1921 steak sauce,  
pickles, and garlic toast. Add garlic thyme roasted mushrooms \$4

- Full Cut Sirloin, 14 oz. .... 24

- The "Ideal" Steak, 8 oz. .... 19  
Center cut sirloin

- Filet Mignon, 6 oz. .... 24  
The most tender cut!

## SIDES — \$4

French Fried Potatoes, Au Gratin Potatoes, Roasted Carrots,  
Mashed Potatoes, Creamed Spinach, Stewed Tomatoes and Zucchini,  
Broccoli Hollandaise

## Try our Weekly Blue Plate Specials!

### MONDAY

Meatloaf with brussels, carrots, mashed potatoes and gravy

### TUESDAY

Chicken ala king over home-made biscuits

### WEDNESDAY

Beef stroganoff

### THURSDAY

Yankee pot roast with brussels, carrots,  
mashed potatoes and gravy

### FRIDAY

Fresh salmon patties with spinach and special sauce

### SATURDAY

Prime rib au jus with mashed potatoes

### SUNDAY

Prime rib au jus with mashed potatoes

PLUS! ASK ABOUT OUR FRESH FISH IN SEASON.

## CRAFT COCKTAILS

*No one enjoyed a well-made, old-fashioned cocktail with a maraschino cherry more than our grandfather. Our craft cocktail menu pays tribute to prohibition era and modern mixtures that have stood the test of time, using only the finest hand-squeezed juices, house-made bitters, syrups and infusions.*

### VODKA

Zena Mocerri Martini	10
Tito's handmade vodka, Chambord, pineapple, lime	
Lemon Pomegranate Martini	10
Citrus Vodka, Pama pomegranate liqueur, Orange, house-made sour	

### COGNAC & BRANDY

Sidcar	10
Hennessy., Cointreau, fresh lemon juice, sugar rim, fresh orange	

### RUM

Daiquiri	8
Bacardi Silver, fresh squeezed lime, house-made simple syrup, Angostura bitters	

### GIN

Bronx Cocktail	10
Bombay Sapphire Gin, Noilly Prat Sweet and Dry Vermouth, fresh squeezed orange juice, fresh orange	
Last Word	10
Tanqueray No. 10, Green Chartreuse, Luxardo Maraschino Liqueur, fresh lime juice, luxardo cherry	

### BOURBON, RYE, & SCOTCH

Hickory Manhattan	11
Old Grand Dad, Antica Carpano, Angostura bitters, luxardo cherries, hickory smoke	
Ideal Black Manhattan "Barrel Aged"	10
Bulliet Rye, Cruzan Blackstrap rum, Averna, orange bitters, Angostura bitters, fresh orange peel, luxardo cherry	

Rob Roy	9
Blended Scotch, Noilly Prat Sweet Vermouth, Peychaud's bitters, luxardo cherry	
Papou's Old Fashioned	10
Old Grand Dad, house-made simple syrup, Angostura bitters, orange peel, luxardo cherry	

### From the Orbs

#### PETE & YONNIE — \$10

*Larceny Bourbon, Noilly Prat Rouge, Averna, Regan's No. 6 Orange bitters, Angostura bitters, on an ice sphere!*

#### AMARO & THE DAY AFTER — \$10

*Cazadores Reposado Tequila, Amaro Nonino, Cynar, Limecello, on the rocks!*

## WINE SELECTION

### REDS BY THE GLASS *Lightest to boldest*

Pinot Noir, Mason Roche de Bellene Bourgogne	12/46
2014 France · Bright with deep red fruit	
Sangiovese Blend, Sensi Dalcampo Chianti	7/26
2013 Italy · Red and black cherry, wild herbs and spice	
Bordeaux, Chevalier Grand Loc Cote du Duras	8/30
2015 France · Ripe berry fruits, dry structure with juicy black currants	
Bordeaux Blend, Bonny Doon Vineyard "A Proper Claret"	10/38
2014 California · Dark fresh fruit, lovely herbs and spice	
Cabernet Sauvignon, 59 prime	9/34
2014 France · Dark fruit with silky tannins	
Cabernet Sauvignon, Round Pond, Kith and Kin	13/48
2015 Napa Valley · Fruit forward and balanced tannins	

### REDS BY THE BOTTLE *Lightest to boldest*

Cotes du Rhone, Belleruche Cotes du Rhone	30
2015 France	
Pinot Noir, Scott Family	34
2014 Rutherford	
Pinot Noir, Lemelson Vineyards Thea's Selection	45
2014 Willamette, Oregon	
Cabernet Franc, Gradis' Ciutta, Collio	32
2013 Friuli-Venezia Giulia, Italy	
Malbec Blend, Clos de los Siete	34
2013 Medoza, Argentina	
Merlot, Burgess	32
2011 Napa Valley	
Garnacha, Bodegas Ateca, Ateca	33
2014 Spain	
Red Blend, Owen Roe Abbott's Table	41
2015 Columbia Valley	
Zinfandel Blend, Tank Garage, All or Nothing	59
2015 Napa Valley	

Cabernet Sauvignon, Long Meadow Ranch Farmstead	50
2014 Napa Valley	
Cabernet Sauvignon, Caravan-Dariouh, Estate	70
2014 Napa Valley	
Shiraz, Mitolo Jester	35
2015 McLaren Vale	

### WHITES BY THE GLASS *Slightly sweet to light and zesty to dry and rich*

Riesling, Max Ferd Richter Piesporter Michelsburg	8/30
2014 Germany · Great balance and acidity	
Pinot Grigio, Ca Ronessa Colle di Nusi	7/30
2015 Italy · Balanced with fruity notes of apple	
Sauvignon Blanc, Domaine Saint Roche Touraine	9/34
2016 France · Crisp, fresh and fragrant	
Chardonnay, Louis Latour Grand Ardeche Bourgogne	10/38
2015 France · Fresh tropical and citrus fruit	
Chardonnay, Frank Family	13/50
2014 Napa Valley · Stone fruit, lemon zest and vanilla	
Champagne Blend, Laurent Pierre	18/66
France · Fresh pure and elegant, perfect tiny bubbles	
Rose Blend, Broadbent Vihno Verde Rose	7/26
NV Portugal · Fresh strawberries, pomegranate and orange zest	
Prosecco, Gancia DOC	9/32
Italy · Crisp apple notes, medium dry, refreshing	

### WHITES BY THE BOTTLE *Slightly sweet to light and zesty to dry and rich*

Gruener Vetliner, Prager, The Hinter der Burg	52
2013 Austria	
Sauvignon Blanc, Clos des Lunes D'Argent, Bordeaux Blanc	38
2014 France	
Chenin Blanc, Champalou Vouvray	40
2015 France	
Chardonnay, Simmonet-Febvre Chablis	40
2015 France	

## BEER SELECTION

### DRAFTS

Maumee Bay Blitzen	7
Ale, 16 oz, 7.79%	
Jackie O's, Ricky	6
American blonde ale, 16 oz, 4.5%	
Elysian Brewing, Spacedust	8
IPA, 16 oz, 8.2%	
Pappou Seasonal, Tiramisu	7
brown Ale, 16 oz, 5.5%	

### CANS

PBR	3
American lager, 16 oz, 4.74%	
Miller High Life	3
American lager, 12 oz, 4.6%	

Miller Lite	4
Light lager, 12 oz, 4.2%	
Blatz	3
American lager, 12 oz, 4.9%	
Radeberger	6
German pilsner, 16 oz, 4.8%	
SixPoint, Resin	7
Imperial IPA, 12 oz, 9.1%	
Jackie O's, MysticMama	6
Ohio IPA, 12 oz, 6.3%	
Modelo Especial	5
Lager, 12 oz, 4.4%	

### BOTTLES

Coors Light	4
Light lager, 12 oz, 4.2%	

Budweiser and Bud Light	4
American lager, 12 oz, 5%	
Michelob Ultra	4
American lager, 12 oz, 4.2%	
5 Lizard, Vida y Muerte	6
Märzen, 12 oz, 6.3%	
Spaten	7
German lager, 12 oz, 5.2%	
Maumee Bay Brewing, GlassHopper	6
American IPA, 12 oz, 7%	
Boulder, Shake	6
American porter, 12 oz, 5.9%	
Saugatuck, Neapolitan Milk Stout	7
Milk stout, 12 oz, 6%	

## NON-ALCOHOL BEVERAGES

Pellegrino Italian Sparkling Water	3/5	Faygo Rootbeer — Bottle	3	Nojito	4
Acqua Panna	3	Red or Orange Faygo Pop — Bottle	3	All the flavor and no rum	
		Vernor's Ginger Ale — Can	3	Coconut Lavender Lemonade	4
				Coconut juice, lemon juice, lavender syrup	