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## SALADS

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**STEAKHOUSE WEDGE WITH PETITE FILET MIGNON • 19**  
ENJOY OUR FAMOUS STEAKHOUSE WEDGE WITH A  
4 OUNCE PETITE FILET MIGNON GRILLED TO YOUR LIKING

**GRILLED CHICKEN CAESAR SALAD • 11**  
WITH HOUSE MADE CROUTONS AND REGGIANO PARMESAN.  
(ANCHOVIES ON REQUEST.)

**CAESAR SALAD WITH A SKEWER OF BEEF TENDERLOIN • 15**

**HONEY ALMOND ROASTED SALMON & SPINACH • 16**  
SPINACH, SPRING MIX GREENS, CHOPPED APPLE, PEAR,  
STRAWBERRIES, SLIVERED ONIONS, TOMATO,  
RED BELL PEPPER & SWEET POPPY SEED DRESSING!

**MANCY'S CHOP SALAD • 10**

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  
ADD 4 OZ. FILET MIGNON \$10 • ADD CHICKEN BREAST \$5

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## SANDWICHES

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**EXECUTIVE BURGER • 10**  
1/2 LB. HOUSE GROUND CERTIFIED ANGUS BEEF ON A BAKERY  
FRESH BUN. SERVED DELUXE AND HOMEMADE MAYONNAISE  
UPON REQUEST. CHOICE OF CHEDDAR OR SWISS CHEESE.  
**WITH THICK CUT BACON • ADD 1.50**  
**WITH SAUTÉED MUSHROOMS • ADD 1.50**

*BURGERS ARE SERVED WITH HAND CUT STEAK FRIES.  
ADD A CUP OF SOUP, CUP OF FRUIT OR HOUSE SALAD TO ANY BURGER FOR 2.95.*

**GRILLED CHICKEN BREAST ON HOMEMADE BUN • 11.50**  
CHEDDAR CHEESE AND DELUXE.

**MANCY'S CLUB • 9.50**  
WHOLE BONELESS HAM AND SMOKED TURKEY, CRISP BACON,  
SWISS CHEESE AND HOMEMADE MAYONNAISE STACKED HIGH  
ON A HOMEMADE ROLL.

**STRIP STEAK STREET TACOS • 12**  
WE USE THE BEST NEW YORK STRIP STEAK!  
SERVED TRADITIONALLY, SOFT CORN TORTILLAS,  
SEARED CUMIN AND GARLIC MARINATED STEAK,  
AVOCADO, SHREDDED LETTUCE, SOUR CREAM,  
ROASTED CORN PICO DI GALLO, CILANTRO AND FRESH LIME

**BEEF TENDERLOIN & PRIME RIB DIP • 12**  
HAND CUT ROASTED BEEF TENDERLOIN AND PRIME RIB THINS  
SLICED ON A HOMEMADE TOASTED VIENNA ROLL, SWISS  
CHEESE, AU JUS AND HORSERADISH CREAM.

*SANDWICHES SERVED WITH HOMEMADE WAFFLE CHIPS AND A DILL PICKLE.  
ADD A CUP OF SOUP, FRESH FRUIT CUP OR HOUSE SALAD TO ANY SANDWICH FOR 2.95*

**MONDAY FEATURE**

**SIRLOIN STEAK SANDWICH (10 oz.) • 10.50**  
ON GARLIC TOAST, WITH CHOICE OF ONE SIDE.

**WEDNESDAY FEATURE**

**CHOPPED SIRLOIN STEAK • 6.50**  
THICK 10 OZ. HAND PATTIED, WITH SAUTÉED  
MUSHROOM, VEAL GRAVY AND CHOICE OF ONE SIDE.

**COMBINATIONS**

**HALF SANDWICH OF THE DAY AND  
BOWL OF SOUP OR HOUSE SALAD • 9**  
**BOWL OF SOUP AND HOUSE SALAD • 9**  
CHOOSE ALL THREE FOR 12  
SUBSTITUTE FRENCH ONION BOWL FOR 2 MORE

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## STEAKS AND CHOPS

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**LUNCHEON SIRLOIN STEAK (10 oz.) • 13.50**  
CUT FROM THE END OF THE NY STRIP LOIN AND TRIMMED OFF  
THE FLANK, SERVED ON A TOASTED GARLIC ROLL.

**SIRLOIN WITH SAUTÉED MUSHROOMS • 16.50**

**SIRLOIN WITH BLUE CHEESE SAUCE • 16.50**  
WITH TOASTED WALNUTS.

**BEEF TENDERLOIN BROCHETTE • 15**  
BIG CHUNKS OF TENDERLOIN SKEWERED WITH FRESH  
VEGETABLE ON RICE PILAF.

**PETITE MANHATTAN FILET  
WITH GOURMET MUSHROOMS • 18**  
7 OZ. STEAK CENTER-CUT FROM THE STRIP-LOIN  
AND FINISHED WITH A SAUTÉ OF  
GOURMET MUSHROOMS AND BORDELAISE SAUCE.

**NEW YORK STRIP STEAK (14 oz.) • 35**  
AGED AND BUTCHERED IN HOUSE.

**RIBEYE STEAK (12 oz.) • 24**  
WITH AU JUS.

**PETITE FILET MIGNON (7 oz.) • 34**  
TOASTED GARLIC BREAD AND VEAL GRAVY.

**SIRLOIN STEAK AND SHRIMP • 24**  
THREE LARGE TEMPURA FRIED GULF SHRIMP.

**CHOOSE A SIDE WITH YOUR STEAK OR CHOP**

STEAMED REDSKIN POTATOES	HAND CUT STEAK FRIES
HOMEMADE WAFFLE CHIPS	RICE PILAF
HOUSE VEGETABLE	CRISPY ONION MASHED POTATO

**CHOPPED SIRLOIN STEAK (12 oz.) • 9.50**  
FRESH CHOPPED FROM OUR STEAK TRIMMINGS AND TOPPED  
WITH SAUTEED ONIONS IN BORDELAISE SAUCE.

*ABOVE ENTREES INCLUDE CHOICE OF SOUP DU JOUR  
OR HOUSE SALAD AND ONE SIDE DISH. FOR SOUP AND SALAD  
IN PLACE OF ONE SIDE DISH, ADD 2.95.*

**CHICKEN CHOP • 13**  
CHICKEN AU JUS, ARTICHOKE, RICE PILAF & HOUSE VEGETABLE.

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## FRESH CATCHES

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**ROASTED FRESH SALMON • 18**  
SERVED WITH LEMON BUTTER SAUCE,  
CRISPY ONION MASHED POTATO & BABY FRENCH GREEN BEANS.

**BLACKENED FISH OF THE DAY • MARKET**  
SEARED WITH CAJUN SPICE AND SERVED WITH A FRESH  
MANGO SALSA, RICE PILAF AND HOUSE VEGETABLE.

**CRISP FRIED LAKE ERIE PERCH • 17**  
HOUSEMADE TARTAR SAUCE AND STEAK FRIES.

**PRETZEL CRUSTED WALLEYE • 18**  
WHOLE GRAIN MUSTARD SAUCE, CRISPY ONION MASHED  
POTATOES AND BABY GREEN BEANS.

*FRESH CATCHES ARE SERVED WITH CHOICE OF  
HOUSE SALAD OR A CUP OF SOUP DU JOUR.*

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## PASTA

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**BEEF TENDERLOIN STROGANOFF • 11**  
BRAISED TENDERLOIN, FRESH MUSHROOMS  
IN A TRADITIONAL STROGANOFF SAUCE WITH  
OLD-FASHIONED EGG NOODLES.

*PASTA IS SERVED WITH CHOICE OF HOUSE SALAD OR SOUP DU JOUR.*

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## PREMIUM WINES

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### REDS BY THE GLASS

**CLOS DU VAL** CABERNET • 16  
"THREE GRACES" NAPA 2012

**ROUND POND, KITH & KIN** • 11  
CABERNET SAUVIGNON,  
NAPA 2012 (WS 90 PTS)

**CLARENDELLE BY HAUT-BRION** • 11  
BORDEAUX, FR. 2011

**PASCUAL TOSO** MALBEC • 8  
ARGENTINA, 2014

**CHARLES SMITH "THE VELVET DEVIL"** • 7  
MERLOT, COLUMBIA, WA 2013

**RODANO POGGIALUPI** SANGIOVESE/CABERNET • 8.5  
TUSCANY 2014

**HOUSE CABERNET SAUVIGNON** • 5.5  
19 LITRE

**MEIOMI 'BELLE GLOS'** PINOT NOIR • 10  
CENTRAL COAST, CA 2014

**KENWOOD** PINOT NOIR • 8.5  
RUSSIAN RIVER VALLEY 2013

### WHITES BE THE GLASS

**SONOMA CUTRER** CHARDONNAY • 13  
RUSSIAN RIVER VALLEY 2014

**MER SOLEIL** CHARDONNAY, RESERVE • 9.5  
SANTA LUCIA HIGHLANDS, 2014

**HOUSE CHARDONNAY** • 5.5  
19 LITRE

**OYSTER BAY** SAUVIGNON BLANC • 8  
NEW ZEALAND 2014

**STELLINA DI NOTTE** PINOT GRIGIO • 7.5  
TRENTINO, ITALY 2014

**DR. LOOSEN** RIESLING • 9  
KABINETT GERMANY 2014

**CLEAN SLATE** RIESLING • 6  
GERMANY 2014

**PIQUITOS** MOSCATO D'ASTI • 8  
SPAIN (SLIGHT SPARKLING)

**HOUSE WHITE ZINFANDEL** • 5.5  
19 LITRE

### CHAMPAGNE & SPARKLING

**MOET & CHANDON** IMPERIAL • 22  
FRANCE

**ZONIN** PROSECCO ITALY • 8

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**WE OFFER OVER 200 KINDS OF WINE  
CAREFULLY CELLARED ABOVE OUR MAIN  
BAR AT A CONTROLLED 58 DEGREES.**

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## COCKTAILS

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### 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 GIN, BLUE CHEESE STUFFED OLIVES

### UPTOWN COSMO

GREY GOOSE, COINTREAU, SPLASH OF  
CRANBERRY & LEMON TWIST

### BERRIES & BUBBLES

RASPBERRY VODKA, GRAND MARNIER,  
CRANBERRY JUICE, RASPBERRIES, CHAMPAGNE

### BARREL AGED MANHATTAN

BULLEIT RYE, CARPANO ANTICA FORMULA  
SWEET VERMOUTH, LUXARDO MARASCHINO  
CHERRY LIQUEUR, BITTERS,  
LARGE ICE SPHERE, ORANGE PEEL, CHERRY

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## DRAFT BEER

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### FRANKENMUTH CHRISTMAS TOWN ALE

### YUENGLING

### STELLA ARTOIS

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## BEVERAGES

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**SAN PELLIGRINO (SPARKLING)**  
250ML • LITRE

**COCA COLA IN A BOTTLE**

**GOOSE ISLAND ROOT BEER**

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## APPETIZERS

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### CRAB STUFFED MUSHROOMS • 10

FINISHED WITH MOZZARELLA AND PARMESAN.

### SMOKED SALMON DIP • 10

HONEY BOURBON BRINED & CHERRY WOOD SMOKED IN HOUSE, TOASTED BAGUETTES.  
PERFECT FOR SHARING!

### JUMBO SHRIMP COCKTAIL

(4 PIECES) 13 • (6 PIECES) 19

### ESCARGOT • 10

ROASTED WITH BUTTER, GARLIC, BRANDY, SHALLOT & PARSLEY.

### CRISP TEMPURA ONION RINGS • 7

GOOD OLD-FASHIONED HEINZ KETCHUP.

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## SOUPS

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**SOUP DU JOUR** • CUP 4 • BOWL 6

### MANCY'S FRENCH ONION SOUP • CUP 5 • BOWL 7

A HOUSE FAVORITE! HOMEMADE, SERVED WITH TOASTED CROUTONS, COVERED  
WITH SELECT CHEESES AND OVEN BROWNED.

### STEAKHOUSE CHILI • CUP 4 • BOWL 6

HOUSEMADE WITH FRESH GROUND SIRLOIN, CHUNKS OF BEEF TENDERLOIN, RED  
BEANS AND A BLEND OF SPICES.

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## LUNCHEON DESSERTS

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### MANCY'S TURTLE PIE • 7

PRALINE ICE CREAM, CARAMEL SAUCE AND PRETZEL LAYER COVERED WITH SWEET  
ROASTED PECANS, BELGIAN CHOCOLATE SAUCE AND WHIPPED CREAM (ENOUGH FOR 2)

**NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES** (HOUSEMADE) • 7

**FRESH SEASONAL BERRIES** • MARKET

**HAAGEN-DAZS VANILLA ICE CREAM OR HAAGEN-DAZS FRUIT SORBET** • 6

ALL ITEMS ON OUR MENU ARE PREPARED AND/OR COOKED TO ORDER.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.