



DINNER

7/5-7/12

DEEP TRADITION

Our inspiration comes from our Papou.

Gus Mancy was born and raised on the Isle of Crete surrounded by the blue waters of the Mediterranean. Right from the start, in 1921, he demanded the freshest and best ingredients be used in his restaurant, The Ideal

TO SHARE OR NOT

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| SHISHITO PEPPERS Lemon, EVOO, black lava salt | 9 |
| BLUE HILL BAY MUSSELS & FRITES Garlic, shallots, beer, orange, coriander | 10 |
| CARPACCIO- Grain mustard aioli, crisp capers Filet mignon Horseradish cured salmon | 9 8 |
| PEKING STYLE CALAMARI Flash fried, hoisin, seaweed salad | 10 |
| SPICY AHI TARTARE "BWG" salsa, avocado, sesame, chimichurri, wontons | 13 |
| TENDERLOIN TIPS AU POIVRE Maytag blue, pepper-bourbon cream | 13 |
| MARYLAND CRAB CAKES Lemon-roasted garlic aioli, "BWG" salsa | 14 |
| SPICY TUNA CRUNCH ROLL | 15 |
| JUMBO SHRIMP COCKTAIL | 14 |
| JUMBO CRAB COCKTAIL | 20 |
| SHELLFISH CASTLE* Oysters, jumbo shrimp cocktail, king crab, maine lobster tail | 50/90 |

ON THE 1/2 SHELL*

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| "Lamarca" Prosecco mignonette, horseradish, cocktail sauce | |
| BLUEPOINT Oyster Bay Harbor, NY | 14 |
| MALPEQUE New Brunswick, Canada | 14 |
| CAPITAL Spencer Cove, WA | 15 |
| OYSTER SAMPLER 2ea. from above | 15 |
| LITTLENECK CLAMS New England | 9 |
| ROCKEFELLER Spinach, bacon, béchamel | 13 |

SIMMERED & TOSSED

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| NEW ENGLAND CRAB & CORN CHOWDER | 7 |
| MANHATTAN CLAM CHOWDER | 6 |
| FRENCH ONION | 7 |
| THE WEDGE | 9 |
| THE CLASSIC CAESAR | 7 |
| THE MARKET Feta, berries, pecans, beans, tomatoes, onions, carrots, croutons, green goddess | 9 |
| ROASTED RED & GOLD BEETS Baby arugula, toasted almonds, goat cheese, avocado, aged white balsamic vinaigrette | 10 |

FRESH IS OUR OBSESSION

In the 1920s and 1930s, few Toledo restaurants featured fresh Atlantic seafood. The fish came directly from New York City packed on dry ice by railcar twice a week.

Today, our seafood arrives daily from the best fisheries in Boston and Honolulu, including Foley's Fish House—a sustainable and responsible fishery since 1906. Our fish is caught and delivered within 24 hours, cut on premises, and kept precisely at 33 degrees so your order is always **ocean fresh**.

SEAFOOD SPECIALTIES

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| LAKE SUPERIOR YELLOW PERCH 26 Flash fried, white truffle steak fries, creamy coleslaw, house made tartar sauce | WOOD GRILLED SWORDFISH 29 Espelette pepper, sweet potato, cauliflower, snow peas, pineapple, cashews, sesame, mango-habanero | SIMPLY WOOD GRILLED any fish, shrimp or scallops "BWG" seasonings, lemon butter, baby green beans & leek mashed potatoes | N.O.L.A. JAMBALAYA 24 Blackened acadian redfish, jumbo white gulf shrimp, andouille, sticky rice, watercress |
| LEMON PEPPER SHRIMP ALFREDO 24 House made pasta, baby spinach, grape tomato, romano cream, lemon zest | MAPLE BOURBON SALMON* 28 Butternut squash ravioli, toasted pecans, maple bourbon cream, watercress | SEAFOOD CIOPPINO 29 American red king crab, little necks clams, mussels, shrimp, salmon, sea bass | MIXED GRILL* 27 Shrimp, salmon, swordfish, simply wood grilled |
| BBQ GLAZED CHILEAN SEA BASS 38 Leek mash, baby green beans, onion straws, tomato-shallot butter | AMERICAN RED KING CRAB MKT Asparagus, drawn butter | GEORGES BANK SEA SCALLOPS* 32 Sweet corn & blistered cherry tomato risotto, grilled spring onion, gremolata ricotta, lemon butter | SEARED HAWAIIAN AHI* 32 Sticky rice, stir-fried vegetables, baby shrimp, ponzu, ginger, wasabi |
| | | SOUTH AFRICAN LOBSTER TAILS MKT Asparagus, drawn butter | |

A PROMISE OF QUALITY & CONSISTENCY

We have been serving the finest food in Toledo for almost 100 years.

Our menus are printed daily to reflect the seasonal availability of fresh fish. From the cold, clear waters of the Atlantic and the deep abundance of the Pacific, the bounty of the ocean is yours.

MANCY'S STEAKS

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| NEW YORK STRIP 34 Shortloin, flavor | DEL MONICO 35 Primeloin, well marbled | "IOWA PREMIUM" FAMILY FARM RAISED + BLACK ANGUS grilled at 1500° | BEEF TENDERLOIN OSCAR 19/29 King Crab, asparagus, bearnaise |
| SURF & TURF South African Lobster Tail Mkt. Add: bearnaise sauce 2 | American Red King Crab Mkt sauteed mushrooms 3 | Maine Lobster Tail 15 sauteed onions 3 | Oscar Style 10 |
| FILET MIGNON 39 Tenderloin, most tender | | | |

EXCEEDING EXPECTATIONS

That commitment extends to everything we make. From our baked fresh daily breads, to our soups, sauces, and dressings—everything is made from scratch with the finest ingredients.

This includes our steaks and chops which are selected and prepared the way only Mancy's does, as well as our exclusive selection of homemade desserts and guest-crafted cocktails.

SIDES

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| SEA SALT CRUSTED BAKER 5 | TRUFFLE-PARM STEAK FRIES 4 |
| STICKY RICE 4 | LEEK MASHED POTATOES 4 |
| STIR FRIED VEGETABLES 4 | BABY GREEN BEANS 4 |
| ASPARAGUS & HOLLANDAISE ...a la carte 8 | BRUSSEL SPROUTS & BACON...a la carte 10 |

ADD ONS | Add to any salad or entree order

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| HARD WOOD GRILLED CHICKEN 6 | SAUTEED LEMON PEPPER SHRIMP 9 |
| BLACKENED ATLANTIC SALMON 9 | SWEET BALSAMIC FILET TIPS 8 |
| PAN SEARED AHI* 12 | TENDERLOIN MEDALLION 11 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

🍷 = CHEF'S FEATURES

Chef: Matt Lawrence

Manager: Lyndsay Kowalski