



DINNER

7/24-7/31

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

ROASTED BONE MARROW	12
Cilantro Chimichurri, ciabatta, pickled ramps & peppers	
BLUE HILL BAY MUSSELS & FRITES	10
Garlic, shallots, beer, orange, coriander	
CARPACCIO- Grain mustard aioli, crisp capers	9
Filet mignon	8
Horseradish cured salmon	8
PEKING STYLE CALAMARI	10
Flash fried, hoisin, seaweed salad	
SPICY AHI TARTARE	13
"BWG" salsa, avocado, sesame, chimichurri, wontons	
TENDERLOIN TIPS AU POIVRE	13
Maytag blue, pepper-bourbon cream	
MARYLAND CRAB CAKES	14
Lemon-roasted garlic aioli, "BWG" salsa	
SPICY TUNA CRUNCH ROLL	15
JUMBO SHRIMP COCKTAIL	14
JUMBO CRAB COCKTAIL	20
SHELLFISH CASTLE*	50/90
Oysters, jumbo shrimp cocktail, king crab, maine lobster tail	

ON THE 1/2 SHELL*

"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

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

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

Vinaigrette or creamy coleslaw, house salad or Caesar \$4

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

Sea-salt crusted baker, crispy fried onions, house salad or caesar

"IOWA PREMIUM" FAMILY FARM RAISED + BLACK ANGUS grilled at 1500°

NEW YORK STRIP	34	BEEF TENDERLOIN OSCAR	19/29
Shortloin, flavor		King Crab, asparagus, bearnaise	
DEL MONICO	35	FILET MIGNON	39
Primeloin, well marbled		Tenderloin, most tender	
SURF & TURF			
South African Lobster Tail Mkt.	American Red King Crab Mkt	Maine Lobster Tail 15	Oscar Style 10
Add: bearnaise sauce 2	sauteed mushrooms 3	sauteed onions 3	

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

SEA SALT CRUSTED BAKER	5	HAND CUT FRENCH 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			
HARD WOOD GRILLED CHICKEN	5	SAUTEED LEMON PEPPER SHRIMP	7
BLACKENED ATLANTIC SALMON	8	SWEET BALSAMIC FILET TIPS	8
PAN SEARED AHI*	13	TENDERLOIN MEDALLION	12

*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