



DINNER

01/21-01/28

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

CRISP BRUSSEL SPROUTS & BACON Maple goat cheese, red pepper flakes, apple-raisin chutney	8
BELGIAN MUSSELS & FRITES Blue bay hill mussels, garlic, shallots, beer, orange, coriander	9
CARPACCIO - Grain mustard aioli, crisp capers Filet mignon Horseradish cured salmon	9 9
ANTIPASTO PLATTER Wagyu beef salume, duck prosciutto, house ricotta, burrata, parmigiano-reggiano	18
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 CRAB COCKTAIL	20
JUMBO SHRIMP COCKTAIL	14
SHELLFISH CASTLE* Oysters, jumbo shrimp, jumbo lump crab, king crab, lobster tail	99

ON THE 1/2 SHELL*

"Lamarca" Prosecco mignonette, horseradish, cocktail sauce	
BLUEPOINT Oyster Bay Harbor, NY	14
MALPEQUE Prince Edward Island, Canada	14
BEAUSOLEIL New Brunswick, Canada	13
HOOD CANAL Hood Canal, WA	14
OYSTER SAMPLER 2ea. from above	17
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 Feta, berries, pecans, beans, tomatoes, onions, carrots, croutons, green goddess	9
POACHED PEAR & BUTTERNUT SQUASH Baby spinach, burrata, pumpkin seed granola, white balsamic vinaigrette	10
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

<i>Vinaigrette or creamy coleslaw, house salad or Caesar \$4</i>	
NEW ENGLAND FISH AND CHIPS "Papou's Brew" battered, white fish, steak fries, tartar	18
GEORGES BANK SEA SCALLOPS* Wild mushroom risotto, grilled asparagus, sage ricotta, lemon butter	32
MIXED GRILL* Mahi, salmon, grouper, simply wood grilled	30
CARAWAY DUSTED WHITEFISH Whole grain mustard spaetzle, brussel sprouts, caramelized onion, bacon, horseradish butter	25
PRETZEL CRUSTED GROUPE Leek mashed potatoes, asparagus, cracked mustard cream	31
WOOD-GRILLED MAHI MAHI Mascarpone & roasted butternut squash risotto, baby green beans, pumpkin seeds, sage ricotta	29
BBQ GLAZED CHILEAN SEA BASS Leek mash, baby green beans, onion straws, tomato-shallot butter	38
AMERICAN RED KING CRAB Asparagus, drawn butter	MKT
SIMPLY WOOD GRILLED any fish, shrimp or scallops "BWG" seasonings, lemon butter, baby green beans & leek mashed potatoes	
SEAFOOD CIOPPINO American red king crab, little necks clams, mussels, shrimp, salmon, mahi, grouper	29
N.O.L.A. JAMBALAYA Blackened mahi mahi, jumbo white gulf shrimp, andouille, sticky rice, watercress	24
LEMON PEPPER SHRIMP ALFREDO Housemade pasta, baby spinach, grape tomato, romano cream, lemon zest	26
HONOLULU FISH "FRESH CATCH" Espelette, sweet potato, cauliflower, snow peas, pineapple, cashews, sesame, mango-habanero	34
MAPLE BOURBON SALMON* Butternut squash ravioli, toasted pecans, maple bourbon cream, watercress	28
SEARED HAWAIIAN AHI* Sticky rice, stir-fried vegetables, baby shrimp, ponzu, ginger, wasabi	32
SOUTH AFRICAN TWIN LOBSTER TAILS Asparagus, drawn butter	MKT

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 your's.

MANCY'S STEAKS & CHOPS

<i>sea-salt crusted baker, crispy fried onions, house salad or caesar</i>		"IOWA PREMIUM" FAMILY FARM RAISED + BLACK ANGUS grilled at 1500°	
DEL MONICO Primaloin, well marbled	35	BEEF TENDERLOIN OSCAR King Crab, asparagus, bearnaise	19/29
FILET MIGNON Tenderloin, most tender	39	CREEKSTONE PORTERHOUSE Tenderloin, shortloin, prime	69
NEW YORK STRIP Shortloin, flavor	34	BERKSHIRE TOMAHAWK PORK CHOP Apple-Raisin Chutney	26

SURF & TURF

South African Lobster Tail Mkt. Add: <i>bearnaise sauce</i> 2	American Red King Crab Mkt. <i>sauteed mushrooms</i> 3	Maine Lobster Tail 15 <i>sauteed onions</i> 3	Oscar Style 10
---	--	---	------------------------

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.

A LITTLE SOMETHING EXTRA

SEA SALT CRUSTED BAKER	5	"BWG" TRUFFLED STEAK FRIES	4
STICKY RICE	4	LEEK MASHED POTATOES	4
STIR FRIED VEGETABLES	4	BABY GREEN BEANS	4
CHARRED BRUSSELS, & BACON	6	ASPARAGUS & HOLLANDAISE	6
SPINACH & TOMATO FETTUCCINE ...a la carte	11	WILD MUSHROOM RISOTTO ...a la carte	10
TRUFFLED MAC N' CHEESE ...a la carte	10	BUTTERNUT SQUASH RAVIOLIS ...a la carte	10

ADD ONS | Add to any salad or entree order

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

CHIEF'S FEATURES Chef: Steve Smith Manager: Lyndsay Kowalski

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

SALMON SUNDAY \$20 & CIOPPINO MONDAY \$22 (AFTER 4PM)