



DINNER

4/1-4/8

## 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

 <b>CRISP BRUSSEL SPROUTS &amp; BACON</b>	8
Maple goat cheese, red pepper flakes, apple-raisin chutney	
<b>BELGIAN MUSSELS &amp; FRITES</b>	9
Blue hill bay mussels, garlic, shallots, beer, orange, coriander	
<b>CARPACCIO-</b> Grain mustard aioli, crisp capers	9
<b>Filet mignon</b>	9
<b>Horseradish cured salmon</b>	9
<b>ANTIPASTO PLATTER</b>	18
Wagyu beef salume, duck prosciutto, house ricotta, burrata, parmigiano-reggiano	
<b>PEKING STYLE CALAMARI</b>	10
Flash fried, hoisin, seaweed salad	
<b>SPICY AHI TARTARE</b>	13
"BWG" salsa, avocado, sesame, chimichurri, wontons	
<b>TENDERLOIN TIPS AU POIVRE</b>	13
Maytag blue, pepper-bourbon cream	
<b>MARYLAND CRAB CAKES</b>	14
Lemon-roasted garlic aioli, "BWG" salsa	
<b>SPICY TUNA CRUNCH ROLL</b>	15
<b>JUMBO SHRIMP COCKTAIL</b>	14
<b>JUMBO CRAB COCKTAIL</b>	20
<b>SHELLFISH CASTLE*</b>	50/90
Oysters, jumbo shrimp cocktail, king crab, maine lobster tail	

## ON THE 1/2 SHELL\*

"Lamarca" Prosecco mignonette, horseradish, cocktail sauce

<b>BLUEPOINT</b>   Oyster Bay Harbor, NY	14
<b>WIANNO</b>   Cape Cod, MA	14
<b>BEAUSOLEIL</b>   New Brunswick, Canada	13
<b>CAPITAL</b>   Spencer Cove, WA	14
<b>OYSTER SAMPLER</b>   2ea. from above	17
<b>LITTLENECK CLAMS</b>   New England	9
<b>ROCKEFELLER</b>   Spinach, bacon, béchamel	13

## SIMMERED & TOSSED

<b>NEW ENGLAND CRAB &amp; CORN CHOWDER</b>	7
<b>MANHATTAN CLAM CHOWDER</b>	6
<b>FRENCH ONION</b>	7
<b>THE WEDGE</b>	9
<b>THE CLASSIC CAESAR</b>	7
<b>THE MARKET</b>	9
Feta, berries, pecans, beans, tomatoes, onions, carrots, croutons, green goddess	
<b>POACHED PEAR &amp; BUTTERNUT SQUASH</b>	10
Baby spinach, burrata, pumpkin seed granola, white balsamic vinaigrette	
<b>ROASTED RED &amp; GOLD BEETS</b>	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

<b>NEW ENGLAND FISH AND CHIPS</b>	18	<b>SIMPLY WOOD GRILLED any</b>	
"Papou's Brew" battered, white fish, steak fries, tartar		fish, shrimp or scallops "BWG" seasonings, lemon butter, baby green beans & leek mashed potatoes	
<b>LEMON PEPPER SHRIMP ALFREDO</b>	26	<b>SEAFOOD CIOPPINO</b>	29
Housemade pasta, baby spinach, grape tomato, romano cream, lemon zest		American red king crab, little necks clams, mussels, shrimp, salmon, sea bass	
<b>GEORGES BANK SEA SCALLOPS*</b>	32	<b>N.O.L.A. JAMBALAYA</b>	24
Wild mushroom risotto, grilled asparagus, gremolata ricotta, lemon butter		Blackened walleye, jumbo white gulf shrimp, andouille, sticky rice, watercress	
<b>CARAWAY DUSTED WHITEFISH</b>	25	<b>MIXED GRILL*</b>	32
Whole grain mustard spaetzle, brussel sprouts, caramelized onion, bacon, horseradish butter		Scallops, salmon, "chef selection," simply wood grilled	
 <b>WOOD-GRILLED WALLEYE</b>	29	 <b>HONOLULU FISH CO "CHEF SELECTION"</b>	34
English pea & mascarpone risotto, bacon, baby carrots, almonds, gremolata ricotta		Espelette pepper, sweet potato, cauliflower, snow peas, pineapple, cashews, sesame, mango-habanero	
<b>BBQ GLAZED CHILEAN SEA BASS</b>	38	<b>MAPLE BOURBON SALMON*</b>	28
Leek mash, baby green beans, onion straws, tomato-shallot butter		Butternut squash ravioli, toasted pecans, maple bourbon cream, watercress	
<b>AMERICAN RED KING CRAB</b>	MKT	<b>SEARED HAWAIIAN AHI*</b>	32
Asparagus, drawn butter		Sticky rice, stir-fried vegetables, baby shrimp, ponzu, ginger, wasabi	
		<b>SOUTH AFRICAN TWIN LOBSTER TAILS</b>	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 your's.

## MANCY'S STEAKS & CHOPS

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

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

### 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.

## A LITTLE SOMETHING EXTRA

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

### ADD ONS | Add to any salad or entree order

Hard Wood Grilled Chicken | 6 Sautéed Lemon Pepper Shrimp | 9  
Blackened Atlantic Salmon | 9 Sweet Balsamic Filet Tips | 8  
Pan Seared Ahi\* | 12 Tenderloin Medallion | 11

 = **CHEF'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)

PART OF THE MANCY'S TRADITION SINCE 1921 | MANCYS.COM | Mancy's Steakhouse | Mancy's Italian | Shorty's | Back40

**MANCY'S BLUEWATER GRILLE**