



DINNER

5/3-5/14

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

## ON THE 1/2 SHELL\*

"Lamarca" Prosecco mignonette, horseradish, cocktail sauce

<b>BLUEPOINT</b>   Oyster Bay Harbor, NY	14
<b>BEAUSOLEIL</b>   New Brunswick, Canada	14
<b>CAPITAL</b>   Spencer Cove, WA	15
<b>OYSTER SAMPLER</b>   2ea. from above	15
<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> Feta, berries, pecans, beans, tomatoes, onions, carrots, croutons, green goddess	9
<b>ROASTED RED &amp; GOLD BEETS</b> 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

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

<b>LAKE SUPERIOR YELLOW PERCH</b> 26 Flash fried, hand cut steak fries, creamy coleslaw, house made tartar sauce	<b>SIMPLY WOOD GRILLED any</b> fish, shrimp or scallops "BWG" seasonings, lemon butter, baby green beans & leek mashed potatoes
<b>LEMON PEPPER SHRIMP ALFREDO</b> 24 Housemade pasta, baby spinach, grape tomato, romano cream, lemon zest	<b>N.O.L.A. JAMBALAYA</b> 24 Blackened whitefish, jumbo white gulf shrimp, andouille, sticky rice, watercress
<b>MAPLE BOURBON SALMON*</b> 28 Butternut squash ravioli, toasted pecans, maple bourbon cream, watercress	<b>SEAFOOD CIOPPINO</b> 29 American red king crab, little necks clams, mussels, shrimp, salmon, sea bass
<b>WOOD GRILLED PACIFIC HALIBUT</b> 34 Espelette pepper, sweet potato, cauliflower, snow peas, pineapple, cashews, sesame, mango-habanero	<b>MIXED GRILL*</b> 27 Shrimp, salmon, halibut, simply wood grilled
<b>BBQ GLAZED CHILEAN SEA BASS</b> 38 Leek mash, baby green beans, onion straws, tomato-shallot butter	<b>GEORGES BANK SEA SCALLOPS*</b> 32 English pea & bacon risotto, grilled ramps, gremolata ricotta, lemon butter
<b>AMERICAN RED KING CRAB</b> MKT Asparagus, drawn butter	<b>SEARED HAWAIIAN AHI*</b> 32 Sticky rice, stir-fried vegetables, baby shrimp, ponzu, ginger, wasabi
	<b>SOUTH AFRICAN 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

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

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

<b>NEW YORK STRIP</b> 34 Shortloin, flavor	<b>BEEF TENDERLOIN OSCAR</b> 19/29 King Crab, asparagus, bearnaise
<b>DEL MONICO</b> 35 Primeloin, well marbled	<b>FILET MIGNON</b> 39 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

<b>SEA SALT CRUSTED BAKER</b> 5	<b>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>ASPARAGUS &amp; HOLLANDAISE ...a la carte</b> 8	<b>BRUSSEL SPROUTS &amp; BACON...a la carte</b> 10

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

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

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

= CHEF'S FEATURES

Chef: Steve Smith

Manager: Lyndsay Kowalski