



LUNCH 1/23-1/30

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

## ON THE 1/2 SHELL\*

"Lamarca" Prosecco mignonette, horseradish, cocktail sauce

<b>BLUEPOINT</b>   Oyster Bay Harbor, NY	14
<b>MALPEQUE</b>   Prince Edward Island, Canada	14
<b>BEAUSOLEIL</b>   New Brunswick, Canada	13
<b>HOOD CANAL</b>   Hood Canal, 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> Feta, berries, pecans, beans, tomatoes, onions, carrots, croutons, green goddess	9
<b>POACHED PEAR &amp; BUTTERNUT SQUASH</b> Baby spinach, burrata, pumpkin seed granola, white balsamic vinaigrette	10
<b>BEET SALAD</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**.

## LUNCH SPECIALTIES

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

<b>BLACKENED FISH TACOS</b> Wontons, cabbage slaw, sriracha creme fraiche, avocado, pico de gallo, iceberg	12	<b>SEAFOOD CIOPPINO</b> Little neck clams, mussels, shrimp, salmon, mahi, grouper	16
<b>LEMON PEPPER SHRIMP ALFREDO</b> Housemade pasta, baby spinach, grape tomato, romano cream, lemon zest	16	<b>STEAK AND FRITES*</b> Cilantro Chimichurri, white truffle steak fries	14
<b>N.O.L.A. JAMBALAYA</b> Blackened acadian redfish, jumbo white gulf shrimp, andouille, sticky rice, watercress	18	<b>NEW ENGLAND FISH AND CHIPS</b> "Papou's Brew" battered, white fish, steak fries, tartar	18
<b>CARAWAY DUSTED WHITEFISH</b> Whole grain mustard spaetzle, brussel sprouts, caramelized onion, bacon, horseradish butter	16	<b>BEEF TENDERLOIN MEDALLION</b> Wild mushroom risotto, green beans	18
<b>SEARED HAWAIIAN AHI*</b> Sticky rice, stir-fried vegetables, baby shrimp, ponzu, ginger, wasabi	22	<b>MAPLE BOURBON SALMON*</b> Butternut squash ravioli, toasted pecans, maple bourbon cream	18
<b>GEORGES BANK SEA SCALLOPS*</b> Wild mushroom risotto, grilled asparagus, sage ricotta, lemon butter	22	<b>WOOD-GRILLED MAHI MAHI</b> Mascarpone & roasted butternut squash risotto, baby green beans, pumpkin seeds, sage ricotta	19
		<b>PRETZEL CRUSTED GROUPEL</b> Leek mashed potatoes, asparagus, cracked mustard cream	21

## 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.

## SANDWICHES

served with housemade chips, coleslaw, pickle

<b>BWG EXECUTIVE BURGER</b> 9 oz house ground steak with sauteed mushrooms & onions, topped with maytag on a toasted brioche bun	13	<b>1/2 SANDWICH OPTIONS:</b> SALMON BLT, CRAB CAKE CROISSANT, WOOD GRILLED VEGETABLE	
<b>CHICKEN SANDWICH</b> Grilled chicken breast with house cured bacon, swiss cheese and maple dijon on a toasted brioche bun	11	<b>MANCYS EXPRESS LUNCH 2 OR 3</b> Choice of soup, house or caesar salad, and 1/2 sandwich	12/15
<b>SALMON BLT</b> House cured salmon & bacon, havarti, grain mustard aioli, lettuce, tomato, red onion on a toasted everything bagel	12	<b>CRAB CAKE CROISSANT</b> Maryland style crab cake, cheddar, "BWG" salsa, field greens, berries, red wine vinaigrette on a butter croissant	12
		<b>WOOD GRILLED VEGETABLE</b> Eggplant, zucchini, squash, red pepper, red onion, goat cheese, ciabatta. Served with a small house salad	11

## 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, specialty drinks, and luxury martinis.

## A LITTLE SOMETHING EXTRA

<b>HOUSEMADE POTATO CHIPS</b>	3	<b>CHARRED BRUSSELS &amp; BACON</b>	6
<b>"BWG" TRUFFLED STEAK FRITES</b>	4	<b>BABY GREEN BEANS</b>	4
<b>LEEK MASHED POTATOES</b>	4	<b>STICKY RICE</b>	4
<b>STIR FRIED VEGETABLES</b>	4	<b>ASPARAGUS &amp; LEMON BUTTER SAUCE</b>	5
<b>TRUFFLED MAC N' CHEESE...a la carte</b>	10	<b>WILD MUSHROOM RISOTTO...a la carte</b>	10

**ADD ONS** | Add to any side, salad, entree order

Hard Wood Grilled Chicken | 6

Blackened Atlantic Salmon | 9

Pan Seared Ahi\* | 12

Sauteed Lemon & Pepper Shrimp | 9

Sweet Balsamic Filet Tips | 8

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)

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

**MANCY'S BLUEWATER GRILLE**