



LUNCH 2/21-2/28

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

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| 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 SHRIMP COCKTAIL | 14 |
| JUMBO LUMP CRAB COCKTAIL | 20 |
| SHELLFISH CASTLE* Oysters, jumbo shrimp, jumbo lump crab, king crab, lobster tail | 99 |

ON THE 1/2 SHELL*

"Lamarca" Posecco mignonette, horseradish, cocktail sauce

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| 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

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| 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 |
| BEET SALAD 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

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

SANDWICHES

served with housemade chips, coleslaw, pickle

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

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

🍷 = 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