



LUNCH 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

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

ON THE 1/2 SHELL*

"Lamarca" Posecco mignonette, horseradish, cocktail sauce

BLUEPOINT Oyster Bay Harbor, NY	14
WIANNO Cape Cod, MA	14
BEAUSOLEIL New Brunswick, Canada	13
CAPITAL Spencer Cove, 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	9
Feta, berries, pecans, beans, tomatoes, onions, carrots, croutons, green goddess	
POACHED PEAR & BUTTERNUT SQUASH	10
Baby spinach, burrata, pumpkin seed granola, white balsamic vinaigrette	
BEET SALAD	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**.

LUNCH SPECIALTIES

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

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

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

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

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

HOUSEMADE POTATO CHIPS	3	CHARRED BRUSSELS & BACON	6
"BWG" TRUFFLE-PARM STEAK FRIES	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