



LUNCH 6/12-6/19

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

SHISHITO PEPPERS Lemon, EVOO, black lava salt	9
BLUE HILL BAY MUSSELS & FRITES Garlic, shallots, beer, orange, coriander	10
CARPACCIO - Grain mustard aioli, crisp capers Filet mignon Horseradish cured salmon	9 8
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 CRAB COCKTAIL	20
SHELLFISH CASTLE* Oysters, jumbo shrimp cocktail, king crab, maine lobster tail	50/90

ON THE 1/2 SHELL*

"Lamarca" Posecco mignonette, horseradish, cocktail sauce

BLUEPOINT Oyster Bay Harbor, NY	14
BEAUSOLEIL New Brunswick, Canada	14
CAPITAL Spencer Cove, WA	15
OYSTER SAMPLER 2ea. from above	15
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 Feta, berries, pecans, beans, tomatoes, onions, carrots, croutons, green goddess	9
SWEET PEA & BABY CARROT Baby spinach, golden pea tendrils, watermelon radish, goat cheese, lemon mint 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

FLASH FRIED PERCH SLIDERS Yellow perch, toasted brioche buns, tartar sauce, american cheese, pickle	11	SIMPLY WOOD-GRILL any fish, shrimp or scallops "BWG" seasonings, lemon butter, baby green beans & leek mashed potatoes	
STEAK AND FRITES* Cilantro Chimichurri, white truffle steak fries	15	LEMON PEPPER SHRIMP ALFREDO Housemade pasta, baby spinach, grape tomato, romano cream, lemon zest	16
BEEF TENDERLOIN MEDALLION* Seasonal risotto, green beans	18	SEAFOOD CIOPPINO Little neck clams, mussels, shrimp, salmon, sea bass	17
N.O.L.A. JAMBALAYA Blackened Lake Superior whitefish, jumbo white gulf shrimp, andouille, sticky rice, watercress	16	LAKE SUPERIOR YELLOW PERCH Flash fried, white truffle steak fries, creamy coleslaw, house made tartar sauce	19
SEARED HAWAIIAN AHI* Sticky rice, stir-fried vegetables, baby shrimp, ponzu, ginger, wasabi	23	MAPLE BOURBON SALMON* Butternut squash ravioli, toasted pecans, maple bourbon cream	18
GEORGES BANK SEA SCALLOPS* English pea & bacon risotto, grilled ramps, gremolata ricotta, lemon butter	22	WOOD GRILLED PACIFIC HALIBUT Espelette pepper, sweet potato, cauliflower, snow peas, pineapple, cashews, sesame, mango-habanero	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

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

SIDES

SEA SALT & PEPPER POTATO CHIPS	3	TRUFFLE-PARM STEAK FRIES	4
STICKY RICE	4	LEEK MASHED POTATOES	4
STIR FRIED VEGETABLES	4	BABY GREEN BEANS	4
ASPARAGUS & LEMON BUTTER ...a la carte	8	BRUSSEL SPROUTS & BACON ...a la carte	10

ADD ONS | Add to any salad or entree order

HARD WOOD GRILLED CHICKEN	6	SAUTEED 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.