

LUNCH

SALADS

STEAKHOUSE WEDGE WITH PETITE FILET MIGNON • 22
ENJOY OUR FAMOUS STEAKHOUSE WEDGE WITH A 4 OUNCE PETITE FILET MIGNON GRILLED TO YOUR LIKING.

RIBEYE CAESAR • 24

RIBEYE (12 OZ.) GRILLED TO ORDER TOPPED WITH A SALAD CRISP ROMAINE, POMME FRITES, HOUSE CAESAR DRESSING & REGGIANO PARMESAN!

GRILLED CHICKEN CAESAR SALAD • 11
WITH HOUSE MADE CROUTONS AND REGGIANO PARMESAN. (ANCHOVIES ON REQUEST.)

HONEY ALMOND ROASTED SALMON & SPINACH • 18
SPINACH, SPRING MIX GREENS, CHOPPED APPLE, PEAR, ASSORTED BERRIES, SHAVED RED ONION, TOMATO, RED BELL PEPPER & SWEET POPPY SEED DRESSING!

MANCY'S POWER SALAD • 13 WITH A GRILLED CHICKEN BREAST • 17

A BLEND OF ROMAINE, BABY SPINACH, ARUGULA, QUINOA, SLICED ALMONDS, GREEN APPLE AND BLUEBERRIES TOSSED IN A HONEY WHITE BALSAMIC VINAIGRETTE. GARNISHED WITH A HARD BOILED EGG, 1/2 AVOCADO, BABY HEIRLOOM TOMATOES AND FETA CHEESE.

SOUPS

SOUP DU JOUR • CUP 4 • BOWL 6

MANCY'S FRENCH ONION SOUP • CUP 5 • BOWL 8
A HOUSE FAVORITE! HOMEMADE, SERVED WITH TOASTED CROUTONS, COVERED WITH SELECT CHEESES AND OVEN BROWNED.

SANDWICHES

EXECUTIVE BURGER • 11
1/2 LB. HOUSE GROUND CERTIFIED ANGUS BEEF ON A BAKERY FRESH BUN. SERVED DELUXE AND MAYONNAISE UPON REQUEST. CHOICE OF CHEDDAR OR SWISS CHEESE.
WITH THICK CUT BACON • ADD 1.50
WITH SAUTÉED MUSHROOMS • ADD 1.50

BURGERS ARE SERVED WITH HAND CUT STEAK FRIES.

GRILLED CHICKEN BREAST ON HOMEMADE BUN • 12
CHEDDAR CHEESE AND DELUXE.

TURKEY AND AVOCADO • 10
HOUSE-SMOKED WHOLE TURKEY BREAST, SWISS CHEESE, AVOCADO AND CHIPOTLE MAYO STACKED ON A HOMEMADE ROLL.

STRIP STEAK STREET TACOS • 14

CUMIN AND GARLIC RUBBED STEAK, SHREDDED LETTUCE, AVOCADO, SOUR CREAM, PICO DE GALLO, CILANTRO AND FRESH LIME.

BEEF TENDERLOIN & PRIME RIB DIP • 14
HAND CUT ROASTED BEEF TENDERLOIN AND PRIME RIB THINS SLICED ON A HOMEMADE TOASTED VIENNA ROLL, SWISS CHEESE, AU JUS AND HORSERADISH CREAM.

SANDWICHES SERVED WITH HOMEMADE WAFFLE CHIPS AND A DILL PICKLE.

MONDAY FEATURE

SIRLOIN STEAK SANDWICH (10 OZ.) • 10.50
ON GARLIC TOAST, WITH CHOICE OF ONE SIDE.

WEDNESDAY FEATURE

CHOPPED SIRLOIN STEAK • 8
THICK 10 OZ. HAND PATTIED, WITH SAUTÉED MUSHROOM, VEAL GRAVY AND CHOICE OF ONE SIDE.

COMBINATIONS

**HALF SANDWICH OF THE DAY AND
BOWL OF SOUP OR HOUSE SALAD • 10**

BOWL OF SOUP AND HOUSE SALAD • 10

CHOOSE ALL THREE FOR 13

SUBSTITUTE FRENCH ONION BOWL FOR 2 MORE

STEAKS AND CHOPS

LUNCHEON SIRLOIN STEAK (10 OZ.) • 14
CUT FROM THE END OF THE NY STRIP LOIN AND TRIMMED OFF THE FLANK, SERVED ON A TOASTED GARLIC ROLL.

A LA CARTE WITH YOUR LUNCHEON SIRLOIN:

- SAUTEED BUTTON MUSHROOMS • 4
- SAUTEED ONION • 4
- BLEU CHEESE SAUCE • 5
- THREE FRIED JUMBO SHRIMP • 10

BEEF TENDERLOIN BROCHETTE • 16
BIG CHUNKS OF TENDERLOIN SKEWERED WITH FRESH VEGETABLE ON RICE PILAF.

MANHATTAN FILET (7 OZ.) • 23
SAUTE OF OREGON FOREST MUSHROOMS & SAUCE BORDELAISE

NEW YORK STRIP STEAK (14 OZ.) • 36
AGED AND BUTCHERED IN HOUSE.

RIBEYE STEAK (12 OZ.) • 27
CREAMY HORSERADISH SAUCE.

PETITE FILET MIGNON (7 OZ.) • 36
TOASTED GARLIC BREAD AND VEAL GRAVY.

SIRLOIN STEAK AND SHRIMP • 24
THREE LARGE TEMPURA FRIED GULF SHRIMP.

CHOOSE A SIDE WITH YOUR STEAK OR CHOP

PARSLEY YUKON GOLD POTATOES HAND CUT STEAK FRIES

HOMEMADE WAFFLE CHIPS RICE PILAF

HOUSE VEGETABLE

CRISPY ONION MASHED POTATO

HASH BROWNS

CHOPPED SIRLOIN STEAK • 11
FRESH CHOPPED FROM OUR STEAK TRIMMINGS AND TOPPED WITH SAUTEED ONIONS IN BORDELAISE SAUCE.

ABOVE ENTREES INCLUDE CHOICE OF SOUP DU JOUR OR HOUSE SALAD AND ONE SIDE DISH.

GRILLED CHICKEN CHOP • 15
DIJON AND THYME MARINATED BONE-IN CHICKEN BREAST, RICE PILAF, HOUSE VEGETABLE AND DIJON CREMA SAUCE.

DINNER MENU ALWAYS AVAILABLE AT LUNCH HOUR!
SORRY, NO BAKED POTATOES.

FRESH CATCHES

ROASTED FRESH SALMON • 20
SERVED WITH LEMON BUTTER SAUCE, CRISPY ONION MASHED POTATO & BABY FRENCH GREEN BEANS.

BLACKENED FISH OF THE DAY • MARKET
SEARED WITH CAJUN SPICE AND SERVED WITH A FRESH MANGO SALSA, RICE PILAF AND HOUSE VEGETABLE.

CRISP FRIED LAKE ERIE PERCH • 19
HOUSEMADE TARTAR SAUCE AND STEAK FRIES.

FRESH CATCHES ARE SERVED WITH CHOICE OF HOUSE SALAD OR A CUP OF SOUP DU JOUR.

PASTA

BEEF TENDERLOIN STROGANOFF • 14
BRAISED TENDERLOIN, FRESH MUSHROOMS IN A TRADITIONAL STROGANOFF SAUCE WITH OLD-FASHIONED EGG NOODLES.

PASTA IS SERVED WITH CHOICE OF HOUSE SALAD OR SOUP DU JOUR.



Mancy's
IDEAL
ORIGINAL KITCHEN & BAR

FOR THE BEST DOUBLE CHEESEBURGER
IN TOWN, STOP BY MANCY'S IDEAL
ON MONROE STREET.

BOTTLE SHOP
AT MANCY'S ITALIAN

THE BOTTLE SHOP AT MANCY'S ITALIAN
HAS 1200 SELECTIONS OF FINE WINE!
AND EXPERTS ON STAFF TO ASSIST YOU
IN PICKING THE RIGHT ONE!

APPETIZERS

CRAB STUFFED MUSHROOMS • 10
FINISHED WITH MOZZARELLA AND PARMESAN.

SMOKED SALMON DIP • 12
HONEY BOURBON BRINED & CHERRY WOOD SMOKED IN HOUSE, TOASTED BAGUETTES.
PERFECT FOR SHARING!

JUMBO SHRIMP COCKTAIL
(4 PIECES) 14 • (6 PIECES) 20

BRUSSEL SPROUTS • 10
OHIO MAPLE VINAIGRETTE, ROASTED PECANS AND LOCAL BACON.

CRISP ONION RINGS • 8
FANCY SAUCE.

LUNCHEON DESSERTS

MANCY'S TURTLE PIE • 8
PRALINE ICE CREAM, CARAMEL SAUCE AND PRETZEL LAYER COVERED WITH SWEET
ROASTED PECANS, BELGIAN CHOCOLATE SAUCE AND WHIPPED CREAM (ENOUGH FOR 2)

NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES (HOUSEMADE) • 7

FRESH SEASONAL BERRIES • MARKET

HAAGEN-DAZS VANILLA ICE CREAM OR HAAGEN-DAZS FRUIT SORBET • 6

PREMIUM WINES

REDS BY THE GLASS

HESS COLLECTION ALLOMI CABERNET • 17
NAPA VALLEY 2016

BONANZA BY CHUCK WAGNER CABERNET • 15
70% NAPA AND 30% NORTH COAST 2016

59 PRIME CABERNET • 9.5
FRANCE 2016

HOUSE OF CARDS CABERNET BLEND • 11
NAPA VALLEY 2016

LA POSTA, FAZIO ESTATE MALBEC • 9
ARGENTINA, 2017

CHARLES SMITH "THE VELVET DEVIL" • 8
MERLOT, COLUMBIA, WA 2015

HOUSE CABERNET SAUVIGNON • 6.5

MEIOMI 'BELLE GLOS' PINOT NOIR • 10
CENTRAL COAST, CA 2017

BENTON LANE PINOT NOIR • 10
WILLAMETTE VALLEY OREGON, 2016

WHITES BY THE GLASS

FRANK FAMILY CHARDONNAY • 15
NAPA VALLEY 2017

MOSSBACK CHARDONNAY • 9
RUSSIAN RIVER VALLEY, 2017

HOUSE CHARDONNAY • 6.5

BABICH SAUVIGNON BLANC • 8.5
FAMILY ESTATE, NEW ZEALAND 2015

LAGARIA PINOT GRIGIO • 7.5
TRENTINO, ITALY 2016

RICHTER "ZEPPELIN" ESTATE RIESLING • 8
MOSEL-GERMANY 2016

PIQUITOS MOSCATO D'ASTI • 8
SPAIN (SLIGHT SPARKLING)

MOET & CHANDON IMPERIAL • 22
FRANCE (187 ML BTL.)

DE FAVERI PROSECCO • 10
ITALY (200 ML BTL.)

WE OFFER OVER 200 KINDS OF WINE
CAREFULLY CELLARED ABOVE OUR MAIN
BAR AT A CONTROLLED 58 DEGREES.

COCKTAILS

C.E.O. MARTINI
CHOPIN VODKA, EXTRA OLIVES, MAKE IT
DIRTY IF YOU LIKE (PIMENTO, BLUE CHEESE
OR ANCHOVY OLIVE)

BOMBAY THE RIGHT WAY
BOMBAY SAPHIRE GIN,
BLUE CHEESE STUFFED OLIVES

STOLI DOLI
FRESH PINEAPPLE
INFUSED STOLICHNAYA VODKA

BERRIES & BUBBLES
RASPBERRY VODKA, GRAND MARNIER,
CRANBERRY JUICE,
RASPBERRIES, PRESECCO

BROOKLYN
OLD GRAND-DAD BOURBON, APEROL,
DOLIN DRY VERMOUTH,
MARASCHINO CHERRY, ORANGE PEEL
OVER LARGE ICE SPHERE

DRAFT BEER

STELLA ARTOIS
PAPOU'S BREW - SMALL BATCH BEER
MADE FOR MANCY'S RESTAURANTS
AND TWO SEASONAL DRAFT OFFERINGS

BEVERAGES

SAN PELLIGRINO (SPARKLING)
250ML • LITRE

COCA COLA IN A CAN

FAYGO ROOT BEER