



**WELCOME TO MANCY'S.**

**CELEBRATING OUR 100TH ANNIVERSARY SEPTEMBER 2021!**

## APPETIZERS AND SOUP

### LOBSTER BISQUE BOWL ~ 10.5

SAUTÉED CHUNKS OF MAINE LOBSTER AND A TOUCH OF SHERRY

### LARGE GULF SHRIMP COCKTAIL, 4 PC. ~ 14    6 PC. ~ 20

### SEAFOOD STUFFED MUSHROOMS ~ 10

OVEN ROASTED, FINISHED WITH MOZZARELLA AND PARMESAN

### SMOKED SALMON DIP ~ 12

HONEY-BOURBON BRINED & CHERRY WOOD SMOKED IN HOUSE, TOASTED BAGUETTES. PERFECT FOR SHARING!

### HOT & SPICY GULF SHRIMP ~ 16

JUMBO GULF SHRIMP SAUTÉED IN CAJUN SPICES, BUTTER, MUSHROOMS, RED BELL PEPPER AND SCALLIONS

### CRISPED ONION RINGS ~ 8

### MACADAMIA NUT CRUSTED BRIE ~ 11

SOFT FRENCH BRIE CHEESE, BERRY COMPOTE, BALSAMIC REDUCTION AND HOUSE MADE CIABATTA CROSTINIS

### FRENCH ONION SOUP ~ CUP 5 ~ BOWL 8

A HOUSE FAVORITE! HOMEMADE, SERVED WITH TOASTED CROUTONS, COVERED WITH SELECT CHEESES AND OVEN BROWNED

## SALAD

### CAESAR SALAD ~ (5 WITH DINNER) ~ 8

WITH HOUSE MADE CROUTONS AND REGGIANO PARMESAN. (ANCHOVIES ON REQUEST.)

### STEAKHOUSE WEDGE ~ (6 WITH DINNER) ~ 9

BABY ICEBERG, BACON, RED ONION, EGG AND POINT REYES BLUE CHEESE. (CHOICE OF HOUSE MADE DRESSING)

### HOUSE SALAD ~ (NO CHARGE WITH DINNER) ~ 7

WITH CHOICE OF DRESSING: SWEET & SOUR FRENCH, BUTTERMILK RANCH, CHIANTI ITALIAN, SWEET POPPY SEED, CHUNKY BLEU CHEESE

## ALA CARTE VEGETABLE

### STEAMED ASPARAGUS BÉARNAISE ~ 8

### STEAMED BROCCOLI, SAUCE HOLLANDAISE ~ 7

### FORREST MUSHROOM SAUTÉ, SAUCE BORDELAISE ~ 10

## SEAFOOD

### SHRIMP ALEXANDER ~ 26

BAKED WITH HERBED BREADCRUMBS, WITH WHITE WINE BUTTER SAUCE, RICE PILAF AND FRESH VEGETABLE

### SALMON FILLET ~ 26

FRESH FROM FOLEY'S FISH CO. IN BOSTON! LIGHTLY SPICED, YUKON PARSLEY POTATOES, HARICOT VERTS & CHAMPAGNE BUTTER SAUCE

**COLD WATER TWIN LOBSTER TAILS 6 OZ. EACH ~ MKT.**  
A TRUE DELICACY!  
TRISTAN ISLAND LOBSTER ENSURES A SWEET TASTE

**TWO POUNDS ALASKAN KING CRAB LEGS DINNER MKT.**

## CHICKEN AND PORK

### GRILLED CHICKEN CHOPS ~ 26

DIJON AND THYME MARINATED BONE-IN CHICKEN BREAST, RICE PILAF, HOUSE VEGETABLE & CITRUS BUTTER SAUCE

### LONG BONE BERKSHIRE PORK CHOP ~ 32

BOURBON & LOCAL BACON JAM, OHIO MAPLE-SOY MARINATED

# ENTRÉES

ALL ENTREES ARE SERVED WITH A HOUSE SALAD AND A CHOICE OF BAKED POTATO, YUKON PARSLEY POTATO, HASH BROWNS, FRESH GREEN BEANS, RICE PILAF OR HAND-CUT FRIES.

## STEAKS

### NEW YORK STRIP STEAK, 14 OZ. ~ 40

CUT FROM THE CENTER OF THE SIRLOIN, IT'S OUR MOST POPULAR STEAK. WE AGE IT 24 DAYS AND TRIM OFF NEARLY ALL THE TAIL (FLANK)

### FILET MIGNON

THE MOST TENDER STEAK OF ALL! WE USE SPECIALLY SELECTED, HEAVY TENDERLOINS AND CUT A GENEROUS PORTION FROM THE THICK END. AGING BRINGS OUT MORE FLAVOR AND SWEETNESS THAN THE USUAL FILET. CHOOSE YOUR STYLE...

• **PETITE FILET MIGNON, 7 OZ. ~ 40 OR,**

• **BARREL CUT LARGE FILET MIGNON, 10 OZ. ~ 50**

### BIG RIBEYE ON THE BONE, 30 OZ. ~ 65

CERTIFIED ANGUS BEEF, SAUCE BORDELAISE

### AGED DELMONICO CUT RIBEYE, 10 OZ. ~ 40

CERTIFIED ANGUS BEEF, WELL MARBLED

### PORTERHOUSE STEAK, 24 OZ. ~ 56

BECAUSE IT CONTAINS THE TENDERLOIN AND THE SIRLOIN, SOME SAY IT'S TWO STEAKS IN ONE.

### BONE IN PRIME FILET MIGNON, 16 OZ. ~ 70

SAUCE BERNAISE. A QUINTESSENTIAL CUT FOR THOSE WHO PREFER THE TENDERNESS OF A FILET MIGNON AND THE ADDED FLAVOR OF COOKING WITH THE BONE IN TACT!

### USDA PRIME "BONE-IN" N.Y. STRIP STEAK, 16 OZ. ~ 66

AUTHENTIC DRY AGING FOR 42 DAYS!

### BEEF TENDERLOIN BROCHETTE ~ 28

SKEWERED WITH FRESH VEGETABLE, RICE PILAF AND VEAL GRAVY

### TOURNEDOS OSCAR BEEF MEDALLIONS ~ 34

KING CRAB GARNISH, ASPARAGUS, HOLLANDAISE

ADD SAUTÉED MUSHROOMS OR SAUTÉED ONIONS TO ANY STEAK \$6

## STEAK AND SEAFOOD

**STEAK AND LOBSTER TAIL 6 OZ. MKT.**

**STEAK AND ONE POUND KING CRAB MKT.**

**STEAK AND SHRIMP ALEXANDER ~ 50**

CHOOSE PETITE FILET MIGNON, 7 OZ. OR A NEW YORK STRIP, 14 OZ. WITH ANY SURF AND TURF!

## TOPPINGS AND SAUCES

**SAUTÉED DOMESTIC MUSHROOMS ~ 6**

**SAUTÉED SWEET ONIONS ~ 6**

**MUSHROOMS AND ONIONS ~ 6**

**FAMILY RECIPE STEAK SAUCE ~ 2**

**BERNAISE SAUCE ~ 3**

**HOLLANDAISE SAUCE ~ 3**

**BORDELAISE SAUCE ~ 3**

**HORSERADISH CREAM ~ 2**

## CRUSTS FOR STEAKS

**BONE MARROW BUTTER CRUST ~ 5**

**POINT REYES FARMSTEAD BLEU CRUST ~ 5**

**FRESH CRACKED PEPPER CRUST ~ NC**

**FRESH GARLIC CRUST ~ NC**

**SPICY CAJUN CRUST ~ NC**

WINE, BEER AND FINE WHISKEY,  
PLEASE TAKE A PICTURE  
OF OUR QR CODE:





**OUR RESTAURANTS WILL BE LEADERS  
IN SAFE SANITATION PRACTICES.**

**OUR PROMISE IS ALL STAFF MEMBERS  
WILL CAREFULLY FOLLOW HIGH SAFETY STANDARDS  
SET BY OUR STATE HEALTH DEPARTMENT**

**OUR GOAL IS TO EXCEED STATE HEALTH DEPARTMENT MANDATES  
WHILE PROVIDING YOU, OUR GUEST,  
EXCELLENT FOOD, PROFESSIONAL SERVICE AND HONEST VALUE.**

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## PREMIUM WINES

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### REDS BY THE GLASS

- HOURLASS HG III**  
CABERNET, MERLOT, CAB FRANC BLEND • 19  
NAPA VALLEY 2016
- HESS COLLECTION ALLOMI CABERNET • 17**  
NAPA VALLEY 2016
- BONANZA BY CHUCK WAGNER CABERNET • 11**  
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

### 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.)

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

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## COCKTAILS

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- 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
- "ITALIAN" MANHATTAN**  
IN PLACE OF VERMOUTH WE USE A RARE  
ITALIAN CHERRY LIQUOR INFUSED  
SANGIOVESE, PEYCHAUD'S CHERRY  
BITTERS AND LUXARDO BLACK CHERRY
- BARREL AGED MANHATTAN**  
BULLEIT RYE, CARPANO ANTICA FORMULA  
SWEET VERMOUTH, LUXARDO MARASCHINO  
CHERRY LIQUEUR, BITTERS,  
LARGE ICE SPHERE, ORANGE PEEL, CHERRY

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## DRAFT BEER 12oz OR 22oz

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- PAVLOV'S BREWING CO.**  
STINKEYE IPA, TEMPERANCE, MI
- WARPED WING**  
ERMAL'S BELGIAN CREAM ALE,  
DAYTON, OH
- STELLA ARTOIS**

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## BEVERAGES

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- FIJI WATER (STILL) 500ML AND LITRE**
- SAN PELLIGRINO (SPARKLING)**  
250ML • LITRE
- COCA COLA IN A CAN**
- FAYGO ROOT BEER**