

SALADS

CHOPPED GREEK SALAD • 7.95
CUCUMBER, TOMATO, GREEN PEPPER, RED ONION, KALAMATA OLIVES, PEPPEROCINI AND FETA CHEESE.

SIRLOIN STEAK CHOPPED GREEK • 12.50

HONEY ALMOND SALMON AND SALAD • 11.95
PAN BROILED HONEY-GLAZED SALMON WITH ALMONDS. SERVED WITH SALAD OF SPRING MIX, SPINACH, CHOPPED APPLE, PEAR, STRAWBERRIES, SLIVERED ONION, CHOPPED TOMATO AND RED BELL PEPPER WITH POPPY SEED DRESSING.

GRILLED CHICKEN SALAD WITH MELTED GORGONZOLA • 9.95
SPRING MIX TOSSED WITH GRILLED CHICKEN, TOASTED ALMONDS, DRIED CHERRIES, SLIVERED RED ONION, RED BELL PEPPER WITH RASPBERRY VINAIGRETTE AND TOPPED WITH MELTED GORGONZOLA CHEESE.

CAESAR SALAD • 5.95
WITH HOUSE MADE CROUTONS AND REGGIANO PARMESAN. (ANCHOVIES ON REQUEST.)

GRILLED CHICKEN CAESAR SALAD • 9.95

SPINACH AND ARTICHOKE AU GRATIN • 7.95
SERVED WITH HOUSE BAKED CIABATTA BREAD.
PERFECT FOR SHARING!

SANDWICHES

EXECUTIVE BURGER • 8.50
1/2 LB. GROUND CERTIFIED ANGUS BEEF ON A FRESH BAKED 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.
ADD A CUP OF SOUP, CUP OF FRUIT OR HOUSE SALAD TO ANY BURGER FOR 1.95.*

PANINI • 7.95
ROASTED TURKEY, FONTINA CHEESE, SPINACH, ROASTED RED BELL PEPPER, HONEY MUSTARD, HOUSE MADE FARM BREAD FINISHED ON THE PANINI GRILL!

GRILLED CHICKEN CLUB ON HOMEMADE ROLL • 8.95
CHEDDAR CHEESE AND DELUXE.

MANCY'S CLUB • 6.95
WHOLE BONELESS HAM AND SMOKED TURKEY, CRISP BACON AND SWISS CHEESE STACKED HIGH ON A HOMEMADE ROLL.

PRIME RIB DIP • 8.95
THIN SLICED PRIME RIB, MELTED FONTINA CHEESE ON A HOMEMADE TOASTED BAGUETTE, AU JUS AND HORSERADISH.

*SANDWICHES SERVED WITH HOMEMADE WAFFLE CHIPS AND A DILL PICKLE.
ADD A CUP OF SOUP, FRESH FRUIT CUP OR HOUSE SALAD TO ANY SANDWICH FOR 1.95*

COMBINATIONS

HALF SANDWICH OF THE DAY AND BOWL OF SOUP OR HOUSE SALAD • 7.50
BOWL OF SOUP AND HOUSE SALAD • 7.50
CHOOSE ALL THREE FOR 9.95
SUBSTITUTE FRENCH ONION BOWL FOR 1.50 MORE

MONDAY FEATURE

SIRLOIN STEAK SANDWICH (10 oz.) • 8.50
ON GARLIC TOAST, WITH CHOICE OF ONE SIDE.

WEDNESDAY FEATURE • LUNCH FOR A FIVER!

CHOPPED SIRLOIN STEAK • 5.50
THICK 10 OZ. HAND PATTIED, WITH SAUTÉED MUSHROOM, VEAL GRAVY AND CHOICE OF ONE SIDE.

STEAKS AND CHOPS

LUNCHEON SIRLOIN STEAK (10 oz.) • 10.95
CUT FROM THE END OF THE STRIP LOIN AND TRIMMED OFF THE FLANK, SERVED ON A TOASTED GARLIC ROLL.

SIRLOIN WITH SAUTÉED MUSHROOM • 13.95

SIRLOIN WITH BLUE CHEESE SAUCE • 14.50
WITH TOASTED WALNUTS.

GARBAGE STEAK • 14.95
OUR LUNCHEON SIRLOIN RUBBED WITH CAJUN SPICE AND FRESH GARLIC, TOPPED WITH A SAUTÉ OF MUSHROOM, BANANA PEPPER, RED BELL PEPPER, ONION AND CHOPPED JALAPENO. IT'S HOT!

CHOPPED SIRLOIN PLATE • 8.50
FRESH GROUND AND GRILLED TO YOUR LIKING! BEEFSTEAK TOMATO SLICES, COTTAGE CHEESE.
ADD A CUP OF SOUP OR HOUSE SALAD FOR \$1.95.

NEW YORK STRIP STEAK (14 oz.) • 26.95

RIBEYE STEAK (12 oz.) • 16.95
CREAMY HORSERADISH SAUCE.

FILET MIGNON (7 oz.) • 25.95
TOASTED GARLIC BREAD AND VEAL GRAVY.

SIRLOIN STEAK AND SHRIMP • 18.50
THREE LARGE TEMPURA FRIED GULF SHRIMP.

CHOPPED SIRLOIN STEAK • 8.95
FRESH CHOPPED FROM OUR STEAK TRIMMINGS AND TOPPED WITH SAUTEED ONIONS IN BORDELAISE SAUCE.

PORK CHOP (12 oz.) • 13.95
THICK CUT, MARINATED AND GRILLED. PORT WINE, CHERRY DEMI GLASE AND MASHED IDAHO POTATO.

CHOOSE A SIDE WITH YOUR STEAK OR CHOP

STEAMED REDSKIN POTATOES	HAND CUT STEAK FRIES
HOMEMADE WAFFLE CHIPS	RICE PILAF
HOUSE VEGETABLE	HASH BROWNS

ABOVE ENTREES INCLUDE CHOICE OF SOUP DU JOUR OR HOUSE SALAD AND ONE SIDE DISH. FOR SOUP AND SALAD IN PLACE OF ONE SIDE DISH, ADD 1.95.

CHICKEN DIJON • 9.50
CHAR-GRILLED AND FINISHED WITH A DIJON CREME FRAICHE SAUCE, SERVED ON A BED OF RICE PILAF WITH FRESH VEGETABLES.

FRESH CATCHES

PECAN CRUSTED LAKE SUPERIOR WHITEFISH • 12.95
BAKED, SERVED WITH HOUSE TARTAR SAUCE.

CEDAR PLANKED SALMON • 13.95
SLOW ROASTED, SERVED WITH LEMON BUTTER SAUCE.

BLACKENED FISH OF THE DAY • MARKET
SEARED WITH CAJUN SPICE AND SERVED WITH A FRESH MANGO SALSA.

CRISP FRIED LAKE ERIE PERCH • 14.95
HOUSEMADE TARTAR SAUCE AND STEAK FRIES.

FRESH CATCHES ARE SERVED WITH CHOICE OF SALAD OR SOUP DU JOUR, STEAMED REDSKIN POTATOES AND FRESH VEGETABLE.

PASTA

SPICY CHICKEN LINGUINI • 12.95
FRESH LINGUINI, GRILLED CHICKEN, TOMATO AND PEPPERS TOSSED IN A SPICY TABASCO CREAM SAUCE.

BEEF TENDERLOIN STROGANOFF • 9.95
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.



APPETIZERS

STUFFED MUSHROOMS • 7.95

OVEN ROASTED MUSHROOM CAPS STUFFED WITH SHRIMP, CRAB, SPICES AND BREADCRUMBS, FINISHED WITH MOZZARELLA AND PARMESAN.

FRESH ASPARAGUS WITH LEMON BUTTER SAUCE • 5.95

AS AN APPETIZER OR AS A SIDE ORDER WITH LUNCH.

LARGE GULF SHRIMP COCKTAIL

(4 PIECES) 10.95 • (6 PIECES) 14.95

SMOKED SALMON (THINLY SLICED) • 8.95

TRADITIONAL GARNISHES AND HORSERADISH CREAM.

SPINACH AND ARTICHOKE AU GRATIN • 7.95

SERVED WITH HOUSE BAKED CIABATTA BREAD.

CRISPED BUTTERMILK ONION RINGS • 4.95

PERFECT FOR SHARING.

SOUPS

SOUP DU JOUR • CUP 3.50 • BOWL 4.75

MANCY'S FRENCH ONION SOUP • CUP 3.95 • BOWL 5.95

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

NEW ENGLAND CLAM CHOWDER • CUP 3.95 • BOWL 5.75

HOUSE MADE WITH SWEET CLAMS, WHOLE MILK, POTATOES AND A BLEND OF SPICES.

LUNCHEON DESSERTS

MANCY'S TURTLE PIE • 6.00

PRALINE ICE CREAM COVERED WITH SWEET ROASTED PECANS, BELGIAN CHOCOLATE SAUCE AND WHIPPED CREAM (ENOUGH FOR TWO)

NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES (HOUSEMADE) • 6.00

FRESH SEASONAL BERRIES • MARKET

HAAGEN-DAZS VANILLA ICE CREAM OR HAAGEN-DAZS FRUIT SORBET • 4.00

PREMIUM WINES

REDS BY THE GLASS

BEAULIEU VINEYARD NAPA 2007 • 10
CABERNET SAUVIGNON

PILLAR BOX RED AUSTRALIA 2008 • 7
CABERNET, MERLOT, SHIRAZ

LIBERTY SCHOOL PASO ROBLES 2008 • 7.5
CABERNET SAUVIGNON

CLOUDLINE OREGON 2008 • 11.5
PINOT NOIR

ESTANCIA MONTEREY COUNTY 2009 • 8
PINOT NOIR

RED ROCK CALIFORNIA 2008 • 6.5
MERLOT

BERINGER NAPA VALLEY 2008 • 9.5
MERLOT

CLOS DU VAL NAPA VALLEY 2006 • 13
MERLOT

WHITES BY THE GLASS

ROBERT MONDAVI NAPA VALLEY 2008 • 7.5
CHARDONNAY

SONOMA CUTRER 2008 • 11.5
RUSSIAN RIVER VALLEY - CHARDONNAY

ECCO DOMANI TRENTINO - ITALY • 6
PINOT GRIGIO

STARBOROUGH NEW ZEALAND • 7
SAUVIGNON BLANC

CLEAN SLATE MOSEL GERMANY • 6
RIESLING

ROBERT MONDAVI BRUT • 6.5
CHAMPAGNE

HOUSE WINES

BY THE GLASS • 4.5
BY THE CARAFE • 16L

CHARDONNAY
WHITE ZINFANDEL
CABERNET SAUVIGNON

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

COCKTAILS

MANCY'S BLOODY MARY

V-8 JUICE, BEEF TEA AND SPICES.

C.E.O. MARTINI

CHOPIN VODKA, EXTRA OLIVES, MAKE IT DIRTY IF YOU LIKE.

(HAND STUFFED OLIVES: PIMENTO, BLUE CHEESE OR ANCHOVY)

POMEGRANATE MARTINI

KETEL ONE CITROEN, POMEGRANATE JUICE AND FRESH LEMON JUICE

DRAFT BEER

GOOSE ISLAND SEASONAL BEER

MICHELOB LIGHT

STELLA ARTOIS

BEVERAGES

SAN PELLIGRINO (SPARKLING)

250ML • 2.25

LITRE • 4.50

COCA COLA IN A BOTTLE

SARANAC ROOT BEER