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# WINE

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## BY THE GLASS, HALF DECANTER AND BOTTLE

	 177ML	 500ML	 750ML
Cabernet Sauvignon			
<b>HOUSE CABERNET</b>	4.5	11	16L
<b>BEAULIEU VINEYARD</b> NAPA 2006	9.5	22	29
<b>PILLAR BOX RED</b> AUSTRALIA 2007 (CAB, MERLOT, SHIRAZ)	7	16	24
<b>PICCOLO CRU</b> NAPA ESTATE, 2006 (CAB & MERLOT)	9	22	28
Pinot Noir			
<b>CLOUDLINE</b> OREGON 2007	11.5	28	36
<b>PARKER STATION</b> CENTRAL COAST CALIFORNIA	7.5	19	25
Merlot			
<b>RED ROCK</b> CALIFORNIA 2007	6	15	24
<b>BERINGER</b> NAPA VALLEY 2006	9.5	24	32
Alternative Reds			
ZINFANDEL – <b>ROSENBLUM</b> CUVÉE XXX, CALIFORNIA	7	16	24
SHIRAZ – <b>STRONG ARMS</b> AUSTRALIA 2007	6.5	16	23
Chardonnay			
<b>HOUSE CHARDONNAY</b>	4.5	11	16L
<b>ROBERT MONDAVI “SOLAIRE”</b> SANTA LUCIA 2006	7	16	24
<b>SONOMA CUTRER</b> SONOMA RUSSIAN RIVER	11.5	28	36
Pinot Grigio			
<b>ECCO DOMANI</b> TRENTO – ITALY	6	12	22
Sweet Whites			
<b>HOUSE WHITE ZINFANDEL</b>	4.5	11	16L
RIESLING – <b>CLEAN SLATE</b> , MOSEL – GERMANY	6	15	22
Alternative Whites			
SAUVIGNON BLANC – <b>MATUA</b> NEW ZEALAND	7	18	24
VOUVRAY – <b>CHATEAU MONFORT</b> FRANCE (SLIGHT SWEET)	6	15	22
Champagne			
<b>VEUVE DU VERNAY</b> BLANC DE BLANC – FRANCE	7	-	23

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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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## LUXURY MARTINIS

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### UPTOWN COSMO

GREY GOOSE, COINTREAU,  
SPLASH OF CRANBERRY &  
LEMON TWIST

### C.E.O. MARTINI

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

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

### CHOCOLATE MARTINI

SMIRNOFF VANILLA,  
GODIVA CHOCOLATE LIQUEUR,  
BAILEYS,

### CARIBBEAN COSMO

SMIRNOFF MANDRIN, MALIBU  
COCONUT RUM & A SPLASH  
OF PINEAPPLE AND  
CRANBERRY JUICE

### POMEGRANATE MARTINI

BELVEDERE VODKA,  
COINTREAU, POMEGRANATE  
JUICE AND A SQUEEZE OF  
FRESH LEMON JUICE

### FLIRTINI

SMIRNOFF RASPBERRY VODKA,  
GRAND MARNIER, CRANBERRY  
JUICE AND MARINATED  
RASPBERRIES TOPPED  
WITH CHAMPAGNE

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SINCE 1921

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*OUR GRANDFATHER WHO FOUNDED THIS RESTAURANT HAD VERY SIMPLE BUSINESS PHILOSOPHIES. "BUY THE BEST AND FRESHEST FOODS, PROVIDE GREAT VALUE AND MAKE SURE EACH GUEST LEAVES HAPPY". TODAY, THE THIRD GENERATION, WORKS EVERY DAY TO CONTINUE THE STANDARDS LONG AGO.*

**OUR BREAD** IS MADE FROM SCRATCH DAILY AND SERVED FROM THE OVEN TO YOUR TABLE.

**OUR SOUPS, SAUCES & DRESSINGS** ARE MADE FRESH DAILY WITH LONG TIME FAMILY RECIPES AND THE FINEST INGREDIENTS.

**OUR BEEF** IS PREMIUM GRADE CORN FEED MIDWESTERN BEEF THAT IS AGED & HAND BUTCHERED ON PREMISE AND CHARBROILED AT TEMPERATURES EXCEEDING 1200°. OUR 4 BROILERS CHEFS HAVE A COMBINED 45 YEARS OF EXPERIENCE WORKING IN OUR KITCHEN!

**OUR SEAFOOD** IS FRESH DAILY. OUR LOBSTER AND KING CRAB ARE THE FINEST AVAILABLE.

**OUR WINE LIST** IS CAREFULLY SELECTED AND MODESTLY PRICED TO ALLOW OUR GUESTS THE ENJOYMENT WINE BRINGS TO A GREAT STEAK DINNER!

**OUR SERVERS** STRIVE TO GIVE EXCELLENT SERVICE AT ALL TIMES. IF YOU WISH US TO SPEED UP THE PACE OR SLOW IT DOWN, JUST LET US KNOW.

*THANKS FOR DINING WITH US! GUS AND MICHAEL MANCY*

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APPETIZERS

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- SMOKED SALMON (THINLY SLICED) 8.95**  
TRADITIONAL GARNISHES AND HORSERADISH CREAM.
- VINE-RIPE TOMATO AND FRESH MOZZARELLA 4.95**  
FRESH BASIL, PURPLE ONION & EXTRA VIRGIN OLIVE OIL.
- JUMBO SHRIMP COCKTAIL (4) 9.95 (6) 13.95**
- CRAB STUFFED MUSHROOMS 7.95**  
OVEN ROASTED, FINISHED WITH MOZZARELLA AND PARMESAN.
- CRISPED BUTTERMILK ONION RINGS 4.95**
- HOT AND SPICY SHRIMP 9.50**  
SAUTEED IN CAJUN SPICES, BUTTER, MUSHROOMS, RED BELL PEPPER AND SCALLIONS.
- FRESH OYSTERS ROCKEFELLER 9.95**  
SPINACH SOUFFLE AND HOLLANDAISE.

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SOUPS

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**MANCY'S  
FRENCH ONION SOUP  
CUP 3.75  
BOWL 4.95**

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

**NEW ENGLAND  
CLAM CHOWDER  
CUP 3.50  
BOWL 4.75**

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

**FRESH OYSTERS  
BLUE POINTS  
(CONNECTICUT)  
9.95 PER HALF DOZEN**  
LEMON, MIGNONETTE &  
COCKTAIL SAUCES

**ICED SEAFOOD PLATE  
23.95**  
SHRIMP COCKTAIL (4),  
FRESH SHUCKED OYSTERS  
(4), FRESH CRAB MEAT,  
(COCKTAIL SAUCE, LOUIE DRESSING &  
HORSERADISH).

**ESCARGOT  
8.95**  
ROASTED IN FRESH  
BUTTER GARLIC WITH  
BRANDY, SHALLOT  
AND PARSLEY

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## SALADS

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**SPRING MIX WITH GORGONZOLA 5.95**  
TOASTED ALMONDS, DRIED CHERRIES, CHOPPED RED BELL PEPPER AND RED ONION TOSSED ON A RASPBERRY VINAIGRETTE. (3.75 WITH DINNER)

**CHOPPED SPINICH APPLE PEAR SALAD 5.95**  
SPINACH, SPRING MIX, CHOPPED APPLE, PEAR, STRAWBERRIES, SLIVERED ONION, CHOPPED TOMATO, RED BELL PEPPER, PECANS AND BACON WITH POPPY SEED DRESSING. (3.75 WITH DINNER)

**STEAKHOUSE WEDGE 6.95**  
CRISP WEDGE OF ICEBERG LETTUCE WITH TOMATO, CHOPPED BACON, RED ONION AND PACKED WITH MAYTAG BLUE CRUMBLES. CHOICE OF THOUSAND ISLAND OR BLEU CHEESE DRESSING. (4.25 WITH DINNER)

**CAESAR SALAD 5.95**  
WITH HOUSE MADE CROUTONS AND REGGIANO PARMESAN. ANCHOVIES ON REQUEST (3.75 WITH DINNER)

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## CHOPS AND CHICKEN

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**PORK CHOP 16.95**  
THICK CUT 12 OZ. CHOP, MARINATED AND GRILLED. PORT WINE, CHERRY DEMI GLASE. SERVED WITH LYONNAISE POTATOES

**DOUBLE CUT LAMB RACK CHOPS (4 BONES) 26.95  
(6 BONES) 35.95**  
GRILLED SIMPLY AND FINISHED WITH OLIVE OIL AND FRESH HERBS, FINISHED WITH A MINT INFUSED BORDELAISE SAUCE.

**GRILLED MARINATED CHICKEN BREASTS 16.95**  
BONELESS BREAST OF CHICKEN MARINATED AND CHAR-GRILLED. SERVED WITH WILD RICE, FRESH VEGETABLES AND DIJON SAUCE.

**VEAL PORTERHOUSE 28.95**  
THICK 14 OZ. CHOP FROM SHORTLOIN, ROASTED GARLIC AND SAUCE BEARNAISE.

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## SEAFOOD

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**COLD WATER LOBSTER TAIL (9-10 oz.) MKT**  
A TRUE DELICACY! SERVED ON A BED OF RICE PILAF.

**TWO POUNDS ALASKAN KING CRAB LEGS MKT**  
STEAMED AND SERVED WITH DRAWN BUTTER AND LEMON.

**SHRIMP CHEF ALEXANDER 21.95**  
BAKED WITH A LIGHT HERB AND GARLIC BREAD CRUMB CRUST. WHITE WINE BUTTER SAUCE, RICE PILAF & FRESH VEGETABLE.

*ABOVE FRESH CATCHES ARE SERVED WITH FRESH VEGETABLE AND REDSKIN POTATO.*

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## STEAK AND SEAFOOD

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**STEAK & 7-8 OZ. COLD WATER LOBSTER TAIL MKT**  
**STEAK & ONE POUND ALASKAN KING CRAB LEGS MKT**  
**STEAK & SHRIMP ALEXANDER 33.95**

*STEAK AND SEAFOOD ENTREES INCLUDE YOUR CHOICE OF A 7 OUNCE PETITE FILET OR A 14 OUNCE NEW YORK STRIP STEAK.*

### ALA CARTE VEGETABLES

**STEAMED ASPARAGUS  
SAUCE HOLLANDAISE  
5.50**

**STEAMED BROCCOLI  
SAUCE HOLLANDAISE  
4.95**

**SAUTÉED SPINACH &  
WILD MUSHROOMS  
5.50**

**OUR FRESH  
CATCHES ARE  
NOW LISTED  
NIGHTLY ON  
OUR EVENING  
FEATURE MENU**

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## AGED HAND CUT STEAKS

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### NEW YORK STRIP STEAK

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).

**14 oz. 25.95    18 oz. 32.95**

### 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.

**7 oz. 24.95    10 oz. 30.95**

### PORTERHOUSE

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

**24 oz. 38.95**

### T-BONE

A THICK CUT, BONE-IN STEAK AGED AT LEAST 18 DAYS FOR FLAVOR AND TENDERNESS.

**18 oz. 29.95**

### AGED RIBEYE STEAK

A WELL MARBLED AND RICHLY TEXTURED STEAK!

**16 oz. 23.95**

### BIG RIBEYE ON THE BONE

THICK HAND CUT RIB-STEAK. WE AGE IT FOR 28 DAYS AND LEAVE THE BONE ON FOR EVEN MORE FLAVOR AND TENDERNESS! SERVED WITH SAUCE BORDELAISE.

**30 oz. 42.95**

*ANY STEAK CAN BE FINISHED WITH FRESH GARLIC, PRESSED WITH PEPPERCORN, OR CAJUN STYLE, AT NO CHARGE.*

### CENTER TABLE

*THE ULTIMATE SURF & TURF!  
LET YOUR WHOLE TABLE ENJOY  
FRESH SEAFOOD WITH ONE OF  
OUR "CENTER TABLE" PLATES.*

**16 oz. LOBSTER TAIL  
MKT**

**TWO POUNDS ALASKAN  
KING CRAB LEGS  
MKT**

### OVER THE TOP

*SAUTÉED  
DOMESTIC MUSHROOMS  
**3.50***

*SAUTÉED SWEET ONIONS  
**3.50***

*MUSHROOMS AND ONIONS  
**4.95***

### ON THE SIDE    2.50

*BEARNAISE SAUCE  
HOLLANDAISE SAUCE  
BORDELAISE SAUCE*

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## SPECIALTY STEAKS

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**NEW YORK STRIP STEAK WITH BLEU CHEESE SAUCE 29.95**  
WITH TOASTED WALNUTS

**FILET MIGNON WITH GOURMET SAUTEED MUSHROOMS 34.95**  
10 OZ. FILET WITH PORTOBELLO, CRIMINI AND SHIITAKE  
MUSHROOMS, FINISHED WITH OUR BORDELAISE SAUCE.

**TENDERLOIN BROCHETTE 18.95**  
BEEF TENDERLOIN ON A SKEWER WITH FRESH VEGETABLES,  
SERVED ON A BED OF RICE.

**TOURNEDOS OSCAR 23.95**  
MEDALLIONS OF BEEF TENDERLOIN CHAR-GRILLED AND SERVED  
WITH A GARNISH OF SHELLED ALASKAN CRAB, ASPARAGUS  
SPEARS AND HOLLANDAISE SAUCE.

*ALL ENTREES: HOUSE SALAD (CHOICE OF SALAD DRESSING), FRESH BAKED BREAD, AND CHOICE  
OF A 1 LB. BAKED POTATO, HAND CUT FRIES, HASH BROWNS, WILD RICE PILAF,  
BOILED REDSKINS OR FRESH VEGETABLES.*