



WINE

BY THE GLASS, HALF DECANTER AND BOTTLE

	 177ML	 500ML	 750ML
Cabernet Sauvignon			
BEAULIEU VINEYARD NAPA 2008	10	21	29
WATERBROOK MELANGE COLUMBIA VALLEY-WASH.ST. 2008 (CAB, MERLOT, SYRAH, MALBEC)	9	20	28
CHATEAU LES TERRASSES BORDEAUX – FRANCE 2009	8	19	26
PILLAR BOX RED AUSTRALIA 2009 (CAB, MERLOT, SHIRAZ)	7	17	25
HOUSE CABERNET	4.5	11	16L
Pinot Noir			
CLOUDLINE OREGON 2009	11.5	28	36
ESTANCIA MONTEREY COUNTY 2009	8	19	26
Merlot			
BERINGER NAPA VALLEY 2008	10	21	29
RED ROCK CALIFORNIA 2009	6.5	16	23
Alternative Reds			
ZINFANDEL – FOUR VINES OLD VINES SONOMA 2009	8	18	24
MALBEC – FINCA LA LINDA ESTATE GROWN ARGENTINA, 2008	7.5	19	28
SHIRAZ – MORSE AUSTRALIA 2008	6.5	16	23
Chardonnay			
SONOMA CUTRER RUSSIAN RIVER VALLEY 2009	11.5	28	36
ROBERT MONDAVI ESTATE NAPA VALLEY 2008	7.5	21	29
HOUSE CHARDONNAY	4.5	11	16L
Alternative Whites			
SAUVIGNON BLANC – STARBOROUGH NEW ZEALAND	7	18	24
PINOT GRIGIO – ECCO DOMANI TRENTO – ITALY	6	15	23
Sweet Whites			
RIESLING KABINETT – DR. LOOSEN - BLUE SLATE MOSEL – GERMANY	9	24	33
MOSCATO DI ASTI – BATASIOLO , PIEDMONT – ITALY 2009 (SLIGHT SPARKLING)	8	20	28
RIESLING – CLEAN SLATE , MOSEL – GERMANY	6	15	22
HOUSE WHITE ZINFANDEL	4.5	11	16L
Champagne			
MOET & CHANDON IMPERIAL – FRANCE	16	-	66
ROBERT MONDAVI BRUT – CALIFORNIA	6.5	-	24

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

LUXURY MARTINIS

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)

BOMBAY THE RIGHT WAY

BOMBAY GIN,
BLUE CHEESE STUFFED OLIVES

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

BERRIES & BUBBLES

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

ALL ITEMS ON OUR MENU ARE PREPARED AND/OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SINCE 1921

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

APPETIZERS

SMOKED SALMON (THINLY SLICED) 8.95

TRADITIONAL GARNISHES AND HORSERADISH CREAM.

VINE-RIPE TOMATO AND FRESH MOZZARELLA 5.95

FRESH BASIL, PURPLE ONION & EXTRA VIRGIN OLIVE OIL.

JUMBO SHRIMP COCKTAIL (4) 11.95 (6) 15.95

CRAB STUFFED MUSHROOMS 7.95

OVEN ROASTED, FINISHED WITH MOZZARELLA AND PARMESAN.

CRISPED BUTTERMILK ONION RINGS 5.95

SERVED WITH GOOD OLD-FASHIONED HEINZ KETCHUP

HOT AND SPICY SHRIMP 10.95

SAUTEED IN CAJUN SPICES, BUTTER, MUSHROOMS, RED BELL PEPPER AND SCALLIONS.

FRESH OYSTERS ROCKEFELLER 10.95

SPINACH SOUFFLE AND HOLLANDAISE.

ESCARGOT 8.95

ROASTED WITH BUTTER, GARLIC, BRANDY, SHALLOT & PARSLEY

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

**ICED SEAFOOD PLATE
26.95**

SHRIMP COCKTAIL (4),
FRESH SHUCKED OYSTERS
(4), KING CRAB MEAT
(COCKTAIL SAUCE, MIGNONETTE &
HORSERADISH).

SOUPS

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.

SOUP DU JOUR CUP 3.95 BOWL 5.75

**SPINACH AND
ARTICHOKE AU GRATIN
7.95**

HOUSE BAKED
CIABATTA BREAD.

SALADS

SPRING MIX WITH GORGONZOLA TOASTED ALMONDS, DRIED CHERRIES, CHOPPED RED BELL PEPPER AND RED ONION, FRENCH RASPBERRY VINAIGRETTE. (3.75 WITH DINNER)	5.95	STEAKHOUSE WEDGE CRISP WEDGE, TOMATO, BACON, RED ONION AND PACKED WITH MAYTAG BLUE CRUMBLES. THOUSAND ISLAND OR BLEU CHEESE DRESSING. (4.25 WITH DINNER)	6.95
TRADITIONAL SPINACH SALAD SPROUTS, RED ONION, EGG, CRISPY PANCETTA AND WARM BACON VINAIGRETTE. (4.75 WITH DINNER)	6.95	CAESAR SALAD HOUSE MADE CROUTONS & REGGIANO PARMESAN. ANCHOVIES ON REQUEST (3.75 WITH DINNER)	5.95

CHOPS AND CHICKEN

PORK CHOP - THICK CUT 12 oz. LOCAL HERITAGE PORK, MAPLE BRINE, BACON DEMI GLACE. CHOICE OF SIDE.	18.95
OHIO T-BONE LAMB CHOPS THREE 5 oz. CHOPS FIG INFUSED DEMI GLACE, OLIVE OIL AND HERB ROASTED POTATO AND FRESH VEGETABLE.	29.95
FARM HOUSE CHICKEN BREASTS FRESH FROM VITALE FARMS IN SOUTHERN OHIO. LIGHT MARINADE, GRILLED, WHOLE GRAIN DIJON SAUCE, WILD RICE PILAF AND FRESH VEGETABLE.	18.95
VEAL PORTERHOUSE THICK 14 oz. CHOP FROM SHORT LOIN, ROASTED GARLIC AND SAUCE BEARNAISE.	29.95

SEAFOOD

COLD WATER LOBSTER TAIL (9-10 oz.) A TRUE DELICACY! SERVED ON A BED OF RICE PILAF.	MKT
TWO POUNDS ALASKAN KING CRAB LEGS STEAMED AND SERVED WITH DRAWN BUTTER AND LEMON.	MKT
SALMON WITH LOBSTER RAVIOLI SAFFRON, FRESH BASIL, LIGHT ROASTED PLUM TOMATO SAUCE.	23.95
SHRIMP CHEF ALEXANDER BAKED WITH A LIGHT HERB AND GARLIC BREAD CRUMB CRUST. WHITE WINE BUTTER SAUCE, RICE PILAF & FRESH VEGETABLE.	22.95

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

STEAK AND SEAFOOD

STEAK & 7-8 oz. COLD WATER LOBSTER TAIL	MKT
STEAK & ONE POUND ALASKAN KING CRAB LEGS	MKT
STEAK & SHRIMP ALEXANDER	34.95

ALA CARTE VEGETABLES
STEAMED ASPARAGUS SAUCE HOLLANDAISE 5.95
STEAMED BROCCOLI SAUCE HOLLANDAISE 5.50
SAUTÉED SPINACH & WILD MUSHROOMS 5.50

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

PECAN CRUSTED LAKE SUPERIOR WHITEFISH
HOLLANDAISE SAUCE, RICE PILAF, VEGETABLE MEDLEY
\$19.95

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

AGED HAND CUT STEAKS

NEW YORK STRIP STEAK

CERTIFIED ANGUS BEEF REPRESENTS THE TOP 8% OF BEEF. CUT FROM THE CENTER OF THE SIRLOIN, IT'S OUR MOST POPULAR STEAK! WE AGE IT 28 DAYS AND TRIM OFF NEARLY ALL THE TAIL (FLANK).

14 oz. 27.95 18 oz. 35.95

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. 26.95 10 oz. 33.95

PORTERHOUSE

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

24 oz. 40.95

14oz USDA PRIME N.Y. STRIP STEAK

AGED 28 DAYS. CUT ON PREMISE.

REPRESENTS THE TOP 4% OF BEEF PRODUCTS.

42.95

T-BONE

18 OZ. THICK CUT. **30.95**

AGED DELMONICO CUT RIBEYE

CERTIFIED ANGUS. WELL MARBLED.

16 oz. 32.95

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. 45.95

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**

CRUSTS, SAUCES & TOPPINGS

CREATE YOUR TASTE

FRESH CRACKED PEPPER CRUST N/C
FRESH GARLIC CRUST N/C
SPICEY CAJUN CRUST N/C
MAYTAG BLEU CHEESE CRUST \$3

BEARNAISE SAUCE \$3
HOLLANDAISE SAUCE \$3
BORDELAISE SAUCE \$3

SAUTÉED DOMESTIC MUSHROOMS \$3.5
SAUTÉED SWEET ONIONS \$3.5
MUSHROOMS AND ONIONS \$5

HOMEMADE STEAK SAUCE

OLD FAMILY RECIPE \$3

SPECIALTY STEAKS

NEW YORK STRIP STEAK WITH BLEU CHEESE SAUCE

WITH TOASTED WALNUTS. **31.95**

FILET MIGNON WITH GOURMET SAUTEED MUSHROOMS

10 OZ. FILET WITH PORTOBELLO, CRIMINI AND SHIITAKE MUSHROOMS, FINISHED WITH OUR BORDELAISE SAUCE. **36.95**

TENDERLOIN BROCHETTE

BEEF TENDERLOIN ON A SKEWER WITH FRESH VEGETABLE, SERVED ON A BED OF RICE. **19.95**

TOURNEDOS OSCAR

MEDALLIONS OF BEEF TENDERLOIN CHAR-GRILLED AND SERVED WITH A GARNISH OF SHELLED ALASKAN CRAB, ASPARAGUS SPEARS AND HOLLANDAISE SAUCE. **24.95**

ALL ENTREES: HOUSE SALAD (CHOICE OF SALAD DRESSING: SWEET AND SOUR FRENCH, CHIANTI ITALIAN, BUTTERMILK RANCH, POPPY SEED, THOUSAND ISLAND, CHUNKY BLUE CHEESE, HONEY MUSTARD), FRESH BAKED BREAD, AND CHOICE OF A 1 LB. BAKED POTATO, HAND CUT FRIES, HASH BROWNS, WILD RICE PILAF, BOILED REDSKINS OR FRESH VEGETABLES.