

MICKEY CHARLES MANTLE

1931-1995

"The Commerce Comet"

CAREER SUMMARY

MAJOR LEAGUE BASEBALL AWARDS

Triple Crown 1956

American League Most Valuable Player 1956, 1957, 1962

American League Home Run Leader 1955, 1956, 1958, 1960

American League Runs Scored Leader 1954, 1956, 1957, 1958, 1960, 1961

Gold Glove Award 1962

All Star Games 1952, 1953, 1954, 1955, 1956, 1957, 1958, 1959,

1960, 1961, 1962, 1963, 1964, 1965

MAJOR LEAGUE BASEBALL RECORDS

Longest Official Home Run 565 Feet

Most World Series Home Runs 18

Most World Series RBIs 40

Most World Series Runs Scored 42

Most World Series Total Bases 123

Most World Series Walks 43

Most World Series Strikeouts 54

IMPORTANT DATES

Yankee Debut April 17, 1951

1st Home Run May 1, 1951

Hits 1st Indoor Home Run (Astrodome) April 9, 1965

500th Home Run May 14, 1967

Last Home Run (#536) September 20, 1968

Uniform Retired (Mickey Mantle Day) June 8, 1969

Inducted into Baseball Hall-of-Fame August 12, 1974



Mickey Mantle's

STEAKHOUSE

OKLAHOMA CITY

APPETIZERS

JUMBO SHRIMP COCKTAIL 17
With Absolut Peppar Cocktail Sauce

GRILLED TEQUILA SHRIMP 18
Lime Cilantro Sauce

MARYLAND STYLE CRAB CAKE 24
Oven-baked Jumbo Lump Crab Cake
With Sauce Beurre Blanc

POTATO CRUSTED CALAMARI 14

FRIED ASPARAGUS 18
Topped with Jumbo Lump Crab &
Béarnaise Sauce

**BAKED HERB BOURSIN
CHEESE 14**
With Oven Roasted Garlic
& Sourdough Crostini

FRIED PICKLE CHIPS 7

BEEF CARPACCIO 15
Capers, Shallots, White Truffle Oil &
Dijon Cream Sauce

SNOW CRAB CLAWS 15
Served Cold with Absolut Peppar Cocktail
Sauce or Hot Scampi Style

LOBSTER CARGOT 25
Oven Baked with Butter, Garlic &
Lobster Cream Sauce

**GRILLED AUSTRALIAN
LAMB CHOPS 22**
Peppered with Button Mushroom Sauce

FRIED MUSHROOMS 8
With Ranch Dressing

CHEF'S SEAFOOD APPETIZER
For 2 **15** | For 4 **28**

Mac n' Cheese

Traditional **10**
Jalapeno Bacon **11**
Lobster **19**

Soup & Salad

SOUP OF THE DAY 5

LOBSTER BISQUE 11

CAESAR SALAD 10
Grilled Chicken **13**
Shrimp **17**

BLEU CHEESE WEDGE 10

#7 CHOPPED SALAD 10
Iceberg Lettuce, Granny Smith Apples,
Walnuts, Applewood Smoked Bacon,
Tomato, Red Onions, Tossed with our
Signature Bleu Cheese Dressing

BEEFSTEAK TOMATO SALAD 10
Red Onions, Bleu Cheese
Crumbles, Vinaigrette

INSALATA CAPRESE 11
Fresh Mozzarella, Heirloom Tomatoes,
Olive Oil, Aged Balsamic Vinegar

SEAFOOD SALAD 15
Lump Crab, Shrimp, Hearts of Palm,
Artichoke Hearts, Tomato, Onion,
Tossed in Creamy Garlic Dressing

À LA CARTE

Lobster Risotto **12**

Au Gratin Potatoes **11**

Baked Potato **7**

Susie's Famous Mashed Potatoes **9**

Fried Okra **6**

Onion Rings **9**

House Cut French Fries **7**

Mushroom Risotto **10**

Creamed Corn **8**

Sautéed Mushrooms **10**

Fresh Asparagus **10**

Creamed Spinach **9**

Sautéed Baby Leaf Spinach **8**

Fresh Broccoli **8**

Sautéed Vegetables **7**

Grilled Rosemary Zucchini **8**

Sautéed Onions **5**

STEAKS+CHOPS

All entrees served with Mickey's House Salad or Soup of the Day

Black & Blue: Cold red center, charred on the outside
Pittsburgh: Warm red center, charred on the outside | **Rare:** Cold red center | **Medium Rare:** Warm, red center
Medium: Warm, pink center | **Medium Well:** Traces of pink | **Well:** No pink

PRIME "COWBOY CUT" RIB EYE (22 oz) 58

ANGUS RIB EYE (18 oz) 47

PRIME NEW YORK STRIP (16 oz) 52

TOURNEDOS BÉARNAISE Filet Medallions, Béarnaise Sauce **38**

FILET MIGNON Center Cut of the Tenderloin (7 oz) **38** | (10 oz) **44**

PEPPER STEAK Filet Mignon Pressed in Cracked Peppercorns with
Cognac Pepper Sauce (7 oz) **40** | (10 oz) **46**

ROQUEFORT FILET Filet Mignon with Roquefort Sauce (7 oz) **40** | (10 oz) **46**

TENDERLOIN TIPS TRIO Grilled and Served with Our Three Signature Sauces **34**

AUSTRALIAN RACK OF LAMB Pan Seared,
Shiitake Mushroom Demi Glace (14 oz) **45**

APPLEWOOD SMOKED BACON DUROC PORK CHOP
Brown Maple Butter (12 oz) **40**

>> **ADD TO ANY STEAK** <<

Jumbo Lump Crab Oscar **9** | Nova Scotia Lobster Oscar **13**
Shrimp, Blackened or Grilled **7**

FETTUCINI ALFREDO OR MARINARA With Grilled Chicken **18** With Shrimp **22**

CHICKEN FLORENTINE 24 Oven-baked Chicken Breast Stuffed with
Sautéed Spinach and Mushrooms with a Button Mushroom Cream Sauce

Seafood

**GRILLED REDFISH WITH JUMBO
LUMP CRAB 35**
Beurre Blanc and Haricot Verts

PAN ROASTED SEA BASS 34
With Lobster Risotto

PAN SEARED AHI TUNA 33
Black Sesame Crusted Sushi Grade Tuna
with Ponzu Sautéed Vegetable Stir Fry

CEDAR PLANK SALMON 31
Sauce Beurre Blanc

**AUSTRALIAN COLD WATER
LOBSTER TAIL (MARKET)**

**ALASKAN KING CRAB LEGS
(MARKET)**

SURF AND TURF (MARKET)
Choice of Steak and Lobster Tail

KING AND TURF (MARKET)
Filet Mignon and Alaskan King
Crab Legs