

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



OKLAHOMA CITY

APPETIZERS

JUMBO SHRIMP COCKTAIL 20

Absolut Peppar Cocktail Sauce

GRILLED TEQUILA SHRIMP 20

Lime Cilantro Sauce

MARYLAND STYLE CRAB CAKE 24

Oven Baked Jumbo Lump Crab Cake
& Sauce Beurre Blanc

POTATO CRUSTED CALAMARI 16

FRIED ASPARAGUS 18

Topped with Jumbo Lump Crab &
Béarnaise Sauce

BAKED HERB BOURSIN CHEESE 14

Oven Roasted Garlic & Sourdough Crostini

FRIED PICKLE CHIPS 7

BEEF CARPACCIO 16

Capers, Shallots, White Truffle Oil &
Dijon Cream Sauce

SNOW CRAB CLAWS 25

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

Ranch Dressing

CHEF'S SEAFOOD APPETIZER

Small 17 | Large 30

Mac n' Cheese

Traditional 11

Jalapeño Bacon 12

Lobster 20

Soup & Salad

SOUP OF THE DAY 5

LOBSTER BISQUE 11

CAESAR SALAD 11

Grilled Chicken 13
Shrimp 19

BLEU CHEESE WEDGE 12

#7 CHOPPED SALAD 12

Iceberg Lettuce, Granny Smith Apples,
Candied Walnuts, Applewood Smoked
Bacon, Tomatoes, Red Onions, Tossed with
our Signature Bleu Cheese Dressing

BEEFSTEAK TOMATO SALAD 12

Red Onions, Bleu Cheese
Crumbles, Vinaigrette

INSALATA CAPRESE 12

Fresh Mozzarella, Heirloom Tomatoes,
Basil, Olive Oil, Aged Balsamic Vinegar

SEAFOOD SALAD 15

Lump Crab, Shrimp, Hearts of Palm,
Artichoke Hearts, Tomatoes, Onion,
Tossed in Creamy Garlic Dressing

A' LA CARTE

Au Gratin Potatoes 12

Baked Potato 10

Susie's Famous Mashed Potatoes 9

Fried Okra 6

Onion Rings 9

House Cut French Fries 7

Lobster Risotto 16

Mushroom Risotto 10

Creamed Corn 8

Sautéed Mushrooms 10

Fresh Asparagus 10

Sautéed Baby Leaf Spinach 8

Fresh Broccoli 8

Grilled Rosemary Zucchini 8

Blistered Brussels 10
Bacon & Onion

Creamed Spinach 11
Bacon & Parmesan

STEAKS+CHOPS

All Entrées 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" RIBEYE (24 oz) 59

PRIME ANGUS RIBEYE (18 oz) 50

PRIME NEW YORK STRIP (16 oz) 52

FILET MIGNON Center Cut of the Tenderloin (7 oz) 39 | (10 oz) 46

PEPPER STEAK Filet Mignon Pressed in Cracked Peppercorns With Cognac Pepper Sauce (7 oz) 41 | (10 oz) 48

ROQUEFORT FILET Filet Mignon With Roquefort Sauce (7 oz) 41 | (10 oz) 48

TOURNEDOS BÉARNAISE Tenderloin Medallions, Béarnaise Sauce 39

TENDERLOIN TIPS TRIO Grilled & Served With Our Three Signature Sauces 35

DOUBLE CUT LAMB CHOPS

Tzatziki, Mint Chimichurri (14 oz) 48

DRY-AGED PORK CHOP

Blistered Brussels, Creole Mustard Mashed Potatoes, Togarashi Aioli (12 oz) 40

>> ADD TO ANY STEAK <<

Jumbo Lump Crab 10 | Lobster Oscar 13

Blackened/Grilled Shrimp 9

CHEESE TORTELLINI Boursin Cream, Capers, Tomatoes, Artichoke, Red Onions
With Chicken 24 Shrimp 27 Tenderloin 30 Lobster 32

CAPRESE CHICKEN 24 Zoodles, Basil, Mozzarella, Marinara

Seafood

OVEN-BAKED REDFISH 36

Hazelnut, White Cheddar & Parmesan
Encrusted, Beurre Blanc & Haricots Verts

PAN ROASTED SEABASS 39

Lobster Risotto

PAN SEARED AHI TUNA 39

Black Sesame Crusted Sashimi Grade Tuna
With Ponzu Sautéed Vegetable Stir Fry

CEDAR PLANK SALMON 37

Sauce Beurre Blanc

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

ALASKAN KING CRAB LEGS (MARKET)

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

KING AND TURF (MARKET)
Alaskan King Crab Legs & Steak of Choice