

# MICKY MANTLE'S STEAKHOUSE

est. 2000

## APPETIZERS

Pickle Chips | \$10

Fried Mushrooms | \$10

Fried Asparagus | \$25

*Béarnaise, Jumbo Lump Crab*

Baked Boursin Cheese | \$15

Potato Chip Crusted Calamari | \$19

Maryland Style Crab Cake | \$35

Lobster Cargot | \$29

*Lobster Cream Sauce*

Grilled Tequila Shrimp | \$20

*Cilantro Lime Sauce*

Jumbo Shrimp Cocktail | \$20

Snow Crab Claws | \$28

*Served Chilled or Hot Scampi Style*

Grilled Lamb Chops | \$22

*Button Mushroom Sauce*

Beef Carpaccio | \$20

*Capers, Shallots, White Truffle Oil  
& Dijon Cream Sauce*

## SOUP & SALAD

Soup of the Day | \$5

French Onion Soup | \$12

Caesar Salad | \$12

Blue Cheese Wedge | \$14

Beefsteak Tomato Salad | \$12

Beefsteak Caprese | \$12

Mickey's Chopped Salad | \$14

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

Seafood Salad | \$20

*Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts,  
Tomatoes, Onion, Mickey's Garlic Dressing*



## ENTRÉES

*All entrées come with your choice of house salad or soup of the day.*

24 oz. PRIME COWBOY CUT RIBEYE | \$75

18 oz. ANGUS RIBEYE | \$57

16 oz. PRIME NY STRIP | \$65

CENTER CUT FILET MIGNON

7 oz. | \$46    10 oz. | \$52

PEPPER STEAK

7 oz. | \$49    10 oz. | \$55

ROQUEFORT FILET

7 oz. | \$49    10 oz. | \$55

STEAK & CAKE | \$55

*5 oz. Filet, 3 oz. Crab Cake, Sauce Beurre Blanc*

PEPPER CRUSTED LAMB CHOPS | \$48

*Button Mushroom Sauce*

CHICKEN FLORENTINE | \$25

*Creamed Spinach, Button Mushroom Sauce*

## SEAFOOD

CEDAR PLANK SALMON | \$40

*Sauce Beurre Blanc*

PAN ROASTED SEA BASS | \$48

*Basil Oil, Harissa Sauce, Lobster Risotto*

OVEN-BAKED REDFISH | \$40

*Hazelnut, Parmesan Encrusted, Beurre Blanc, Haricot Verts*

ALASKAN KING CRAB LEGS | MP

SOUTH AFRICAN COLD WATER LOBSTER TAIL | MP

## ENHANCEMENTS

Cognac Pepper Sauce,

Béarnaise, Roquefort | \$3

Scampi Lobster Tail | \$35

Grilled or Blackened Shrimp | \$9

Jumbo Lump Crab Oscar | \$21

Lobster Oscar | \$25

COMPOUND BUTTERS

Citrus | \$7

Black Garlic | \$8

Black Truffle Foie Gras | \$18

Black Truffle | \$15

Smoked Jalapeño & Bleu Cheese | \$10

## À LA CARTE

Mac & Cheese | \$12

Jalapeño Bacon Mac & Cheese | \$12

Lobster Mac & Cheese | \$26

Lobster Risotto | \$22

Mushroom Risotto | \$12

Fried Okra | \$8

French Fries | \$10

Susie's Mashed Potatoes | \$10

Au Gratin Potatoes | \$12

Baked Potato | \$10

Sautéed Spinach | \$10

Creamed Spinach | \$12

Sautéed Broccoli | \$10

Bacon Brussels Sprouts | \$12

Sautéed Mushrooms | \$12

Asparagus | \$12