

MICKEY MANTLE'S STEAKHOUSE

est. 2000

APPETIZERS

- Pickle Chips | \$12
- Fried Mushrooms | \$13
- Fried Asparagus | \$28
Béarnaise, Jumbo Lump Crab
- Baked Boursin Cheese | \$17
- Potato Chip Crusted Calamari | \$19
- Maryland Style Crab Cake | \$35
- Lobster Cargot | \$29
Lobster Cream Sauce
- Grilled Tequila Shrimp | \$23
Cilantro Lime Sauce
- Jumbo Shrimp Cocktail | \$23
- 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 | \$8
- French Onion Soup | \$12
- Caesar Salad | \$14
- Blue Cheese Wedge | \$14
- Beefsteak Tomato Salad | \$16
- Beefsteak Caprese | \$16
- 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 | \$80

18 oz. ANGUS RIBEYE | \$60

16 oz. PRIME NY STRIP | \$68

CENTER CUT FILET MIGNON

7 oz. | \$47 10 oz. | \$55

PEPPER STEAK

7 oz. | \$50 10 oz. | \$58

ROQUEFORT FILET

7 oz. | \$50 10 oz. | \$58

STEAK & CAKE | \$57

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

PEPPER CRUSTED LAMB CHOPS | \$48

Button Mushroom Sauce

CHICKEN FLORENTINE | \$29

Creamed Spinach, Button Mushroom Sauce

SEAFOOD

CEDAR PLANK SALMON | \$42

Sauce Beurre Blanc

PAN ROASTED SEA BASS | \$50

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 | \$11
- 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 | \$14
- Jalapeño Bacon Mac & Cheese | \$14
- Lobster Mac & Cheese | \$28
- Lobster Risotto | \$22
- Mushroom Risotto | \$14
- Fried Okra | \$10
- French Fries | \$10
- Susie's Mashed Potatoes | \$12
- Au Gratin Potatoes | \$15
- Baked Potato | \$12
- Sautéed Spinach | \$12
- Creamed Spinach | \$14
- Sautéed Broccoli | \$12
- Bacon Brussels Sprouts | \$14
- Sautéed Mushrooms | \$14
- Asparagus | \$15



D I N N E R M E N U