



MICKEY MANTLE'S STEAKHOUSE









GLUTEN FREE/VEGETARIAN/VEGAN MENU

 GLUTEN FREE

 VEGETARIAN











 VEGAN

APPETIZERS


- ✓ Fried Pickles - Served with Creamy Garlic Dressing | \$12
- ✓ Fried Mushrooms - Served with Ranch Dressing | \$13
- ✓ Baked Boursin Cheese -  Served with Gluten Free Crostinis | \$17
-  Grilled Tequila Shrimp - No Sauce | \$23
-  Beef Carpaccio - Served with Gluten Free Crostinis, Capers, Shallots, White Truffle Oil, and Dijon Cream Sauce | \$20
-  Jumbo Shrimp Cocktail - Served with Absolut Peppar Cocktail Sauce | \$23
-  Snow Crab Claws - Served Chilled with Absolute Peppar Cocktail Sauce or served Hot Scampi Style | \$28
-  Grilled Australian Lamb Chops - No Sauce, Pepper Encrusted | \$22
-  Oysters - Chef's Selection served with Cocktail Sauce, Mignonette, and Horseradish | MP
-  Seafood Towers - Fresh Seafood Assortment - Please ask your server for daily selections. | MP

SOUP & SALAD

All Dressings are Gluten Free Excluding Honey Mustard & Ranch. Please inquire about soup of the day options.

- ✓ Caesar Salad - Caesar Dressing, Parmesan.  Served without Croutons | \$14
Add Grilled Chicken | \$12 Add Shrimp | \$16
-  ✓ Beefsteak Caprese - (Seasonal) Fresh Mozzarella, Beefsteak Tomatoes, Olive Oil, and Aged Balsamic Vinegar | \$16
 No Mozzarella
-  ✓ Beefsteak Tomato Salad - Red Wine Vinaigrette, Red Onion, and Bleu Cheese Crumbles | \$16
 No Bleu Cheese Crumbles
-  Chopped Salad - Iceberg Lettuce, Granny Smith Apples, Walnuts, Applewood-Smoked Bacon, Red Onions, Bleu Cheese Dressing | \$14
✓ No Bacon  No Bleu Cheese Crumbles or Bacon
-  Bleu Cheese Wedge - Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing, Cherry Tomatoes | \$14
✓ No Bacon  No Bleu Cheese Crumbles or Bacon
-  Seafood Salad - Red Wine Vinaigrette Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomato, Onion | \$20

VEGETARIAN/ VEGAN ENTREES

- ✓ Boursin Stuffed Zucchini - Angel Hair Pasta with Marinara Sauce | \$20
-   ✓ Stuffed Bell Peppers - Two Bell Peppers stuffed with Vegetable Rice and Marinara | \$22
-   ✓ Veggie Pasta - Gluten Free Rice Noodles, Basil Olive Oil, Sauteed Mushrooms, Bell Peppers, Potatoes, and Onions. | \$25

STEAKS & CHOPS 🍷 *All Cuts listed are Gluten Free*

Prime 'Cowboy' Cut Rib Eye - (No Fried Onions) (24 oz.) | \$80

Angus Rib Eye (18 oz.) | \$60

Prime Rib Eye (16 oz.) | \$75

Prime NY Strip (16 oz.) | \$68

Filet Mignon (7 oz.) | \$47 (10 oz.) | \$55

Pepper Crusted Steak - (No Sauce) (7 oz.) | \$50 (10 oz.) | \$58

Mesquite-Smoked Filet (10 oz.) - Served with Sweet Potato Mash
(No Fried Onions) | \$55

Pepper Crusted Lamb Chops - (No Sauce) | \$48

SEAFOOD & CHICKEN 🍷 *All Entrees listed are Gluten Free*

Cedar Plank Salmon - Sauce Beurre Blanc | \$42

Pan Roasted Sea Bass - Lobster Risotto | \$50

Grilled Red Fish - Haricot Verts and Beurre Blanc | \$40

Alaskan King Crab Legs | MP

South African Cold Water Lobster Tail | MP

Surf & Turf - Choice of King Crab Legs or Lobster Tail. Choice of any Steak. | MP

Grilled Chicken Breast - Rosemary Marinade | \$29

A LA CARTE

🍷 🍷 🍷 Baked Potato | \$12
(Certain toppings may be omitted to accommodate allergy/diet.)

🍷 Lobster Risotto | \$22

🍷 🍷 Susie's Mashed Potatoes | \$12

🍷 🍷 🍷 French Fries* | \$10

🍷 Onion Rings | \$12

🍷 Fried Okra | \$10

🍷 🍷 🍷 Sautéed Baby Leaf Spinach | \$12

🍷 🍷 🍷 Sautéed Mushrooms | \$14

🍷 🍷 🍷 Fresh Asparagus | \$15

🍷 Mac & Cheese | \$16

🍷 🍷 Mushroom Risotto | \$14

🍷 Bacon Brussels Sprouts | \$14

🍷 🍷 🍷 Sautéed Broccoli | \$12

🍷 🍷 🍷 Grilled Rosemary Zucchini | \$12

DESSERT 🍷 *All Desserts listed are Vegetarian.*

🍷 Creme Brulee | \$12

Half-Baked Cookie Skillet | \$12

Bourbon Pecan Pie | \$12

Oreo Mocha Ice Cream Pie | \$12

Mickey's Chocolate Spice Cake | \$12

Chocolate Tres Leches | \$13

🍷 Berries & Cream | \$12

Key Lime Tart | \$13

Cheesecake | \$10

Turtle Topping, Cherries Jubilee,
or Blueberry Crumble | \$5

ENHANCEMENTS

🍷 *All Enhancements & Butters are Gluten Free*

🍷 Béarnaise Sauce | \$3

Butter-Poached Lobster Tail | \$35

Grilled or Blackened Shrimp | \$11

Jumbo Lump Crab Oscar | \$21

Lobster Oscar | \$25

King Crab Legs (1/2 lb) | MP

COMPOUND BUTTERS

🍷 Citrus | \$7

🍷 Black Garlic | \$8

Black Truffle Foie Gras | \$18

🍷 Black Truffle | \$15

🍷 Smoked Jalapeño & Bleu Cheese | \$10

Please alert your server with any additional special requests or dietary concerns, such as nut allergies.

We do not have a certified Gluten-Free kitchen and cross-contamination could occur; however, we take extreme precautions when preparing your meal.

**Our fryers are shared with other gluten products.*