MICKEY MANTLE'S STEAKHOUSE

APPETIZERS

Fried Pickles | $12

Baked Boursin Cheese | $17

Fried Mushrooms | $13

Potato Chip Crusted Calamari | $19

Maryland Style Crab Cake | $35

Lobster Cargot | $29

Grilled Tequila Shrimp | $23

Grilled Lamb Chops | $22

Beef Carpaccio | $20

CHILLED SEAFOOD

Jumbo Shrimp Cocktail | $23

Snow Crab Claws | $28
Served Chilled with Cocktail Sauce or Hot Scampi Style

Fresh Oysters | $MP
Chef's Selection
Full or Half Dozen

Seafood Towers | $MP
A Rotating Selection of Lobster, Shrimp, Oysters, and other Fresh Seafood. Served with Cocktail Sauce, Horseradish, Citrus Mignonette, and Remoulade.

SOUP & SALAD

Soup of the Day | $8

French Onion Soup | $12

Caesar Salad | $15

Blue Cheese Wedge | $15

Beefsteak Caprese | $16

Mickey's Chopped Salad | $15
Iceberg Lettuce, Granny Smith Apples, Tomatoes, Candied Walnuts, Applewood Smoked Bacon, Red Onions, Signature Blue Cheese Dressing

Seafood Salad | $23
Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomatoes, Green Onion, Mickey's Garlic Dressing

LAND & SEA

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

PEPPER CRUSTED LAMB CHOPS | $49
Button Mushroom Sauce, Mushroom Risotto

CHICKEN FLORENTINE | $30
Creamed Spinach, Button Mushroom Sauce

STEAK & CAKE | $61
5 oz. Filet, 3 oz. Crab Cake, Sauce Beurre Blanc

PAN ROASTED SEABASS | $51
Basil Oil, Harissa Sauce, Lobster Risotto

10-12 OZ. COLD WATER LOBSTER TAIL | $MP

SURF & TURF | $MP
Lobster Tail with any Steak Selection.

OVEN-BAKED REDFISH | $41
Hazelnut, Parmesan Encrusted, Beurre Blanc, Haricot Verts

CEDAR PLANK SALMON | $43
Sauce Beurre Blanc

VEGETARIAN FEATURE | $MP
Chef's Seasonal Feature

PRIME STEAKS

SIGNATURE CUTS

24 OZ. PRIME COWBOY CUT RIBEYE | $87
Fried Tobacco Cut Onions

16 OZ. PRIME RIBEYE | $64

16 OZ. PRIME NY STRIP | $73

10 OZ. MESQUITE SMOKED FILET | $63
Bourbon Sweet Potato Mash

CENTER-CUT FILET MIGNON
7 OZ. | $52 10 OZ. | $61

PEPPER FILET
7 OZ. | $54 10 OZ. | $63

ROQUEFORT FILET
7 OZ. | $54 10 OZ. | $63

JAPANESE WAGYU

THE DOUBLE PLAY | $111
3 oz. A5+ Japanese Wagyu Filet, 3 oz. Center-Cut Filet Mignon, Two Grilled Jumbo Shrimp
Served with Chef's Featured Potatoes.

12 OZ. JAPANESE WAGYU RIBEYE | $163
Served with Chef's Featured Potatoes.

JAPANESE WAGYU CARVING BOARD | $236
6 oz. Japanese Wagyu Ribeye, 6 oz. Prime Ribeye, 3 oz. Wagyu Filet Mignon, 3 oz. Center-Cut Filet Mignon, Four Grilled Shrimp
Choice of any two sides.

JAPANESE WAGYU FILET MIGNON | $30 PER OZ.
5 oz. Minimum.
Served with Chef's Featured Potatoes.

MISHIMA RESERVE

A cross between prized Japanese Wagyu and premium American cattle, Mishima Reserve offers the rich marbling and buttery texture of Wagyu with a bold, beef-forward flavor unique to American ranching.

All Mishima Cuts served with Chef's Featured Potatoes.

14 OZ. MISHIMA WAGYU RIBEYE | $96

6 OZ. MISHIMA BUTCHER'S CUT RIBEYE | $86

8 OZ. MISHIMA GENTLEMEN'S CUT RIBEYE | $81

12 OZ. MISHIMA WAGYU NY STRIP | $66

ENHANCEMENTS

SIGNATURE SAUCES: Cognac Pepper, Béarnaise, Roquefort | $3

SEAFOOD: 6 oz. Scampi or Butter Poached Lobster Tail | $35 Two 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 & Blue 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 Onion Rings | $12 Susie's Mashed Potatoes | $13

Au Gratin Potatoes | $17 Baked Potato | $12 Jalapeño Bacon Creamed Corn | $14 Creamed Spinach | $14

Sautéed Broccoli | $12 Bacon Brussels Sprouts | $14 Sautéed Mushrooms | $15 Asparagus | $16

Gluten free & vegetarian menus available on request. Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.