



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
- PAN ROASTED SEABASS | \$51
Basil Oil, Harissa Sauce, Lobster Risotto
- OVEN-BAKED REDFISH | \$41
Hazelnut, Parmesan Encrusted, Beurre Blanc, Haricot Verts
- CHICKEN FLORENTINE | \$30
Creamed Spinach, Button Mushroom Sauce
- 10-12 OZ. COLD WATER LOBSTER TAIL | \$MP
- CEDAR PLANK SALMON | \$43
Sauce Beurre Blanc
- STEAK & CAKE | \$61
5 oz. Filet, 3 oz. Crab Cake, Sauce Beurre Blanc
- SURF & TURF | \$MP
Lobster Tail with any Steak Selection.
- 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
- 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 | \$97
- 6 OZ. MISHIMA BUTCHER'S CUT RIBEYE | \$87
- 8 OZ. MISHIMA GENTLEMEN'S CUT RIBEYE | \$82
- 12 OZ. MISHIMA WAGYU NY STRIP | \$67
- 5 OZ. MISHIMA WAGYU FILET | \$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



D I N N E R M E N U