

DINNER

Malone's is a favorite with both visitors and neighbors alike. While you're enjoying fresh seafood, a Prime steak or a signature dessert, take a look around at the framed autographed menus on our walls to see who else has 'dined and signed' with us. Who knows, you may be up there next!




Relax, you're in good company.



Malone's proudly serves aged USDA Prime Beef, corn-fed, hand-selected and aged a minimum of 21 days. USDA Prime corn-fed beef has abundant marbling that creates tender, juicy beef. We are proud to serve you these flavorful steaks.



CELEBRITY CUTS

The Anthony Davis Prime Center Cut NY Strip, blackened jumbo shrimp; Creole butter		10 oz	\$53
The Randall Cobb Bone-in Filet		12 oz	\$59
Stoops' Steak Prime Bone-in Ribeye		19 oz	\$69
The Calipari Filet Mignon, crispy fried lobster tail		8 oz \$59 12 oz	\$69
Tim & Heather Couch Prime Porterhouse for two, w/ 2 sides		36oz	\$99

All steaks are served with a Bottomless Lexingtonian and a classic side item; substitute a small Caesar or small Blue Cheese and Apple for 4.50

Large Prime Center Cut Sirloin		12 oz	30.99	Filet Mignon w/ King Crab Leg		4.5 oz	38.99
Twin Filets Oscar Style		9 oz	37.00	Prime Ribeye		16 oz	48.00
Slow Roasted Prime Rib	limited availability	12 oz	40.00	Prime Center Cut NY Strip		14 oz	49.00
Petite Filet Mignon		8 oz	39.00	Large Filet Mignon		12 oz	50.00



CLASSIC SIDE ITEMS

Macaroni & Cheese	Broccoli Florets		3.99
One Pound Idaho Baked Potato	Sauteed Mushrooms		
Crinkle Cut French Fries	Whipped Potatoes		

SURF YOUR TURF

Oscar Style (Mornay, Asparagus, King Crab)		9.99
King Crab Leg		17.99
Fried Coldwater Lobster Tail 6 oz		20.99

SIGNATURE SIDES

substitute a side   add to any entree		
Asparagus		2.00 5.00
Gruyere Potato Croquettes		2.00 5.00
Creamed Spinach		2.00 5.00
Sweet Potato Crunchy Pecan Casserole		2.00 5.00
Chilled Kale & Quinoa		2.00 5.00
Lobster Mac 'n Four Cheese		3.50 7.50

 gluten-free | Please notify server of any food allergies.

## APPETIZERS

### Sweet-n-Spicy Calamari

Calamari, banana and red bell peppers with sweet and spicy chili sauce  
10.99

### Beef Carpaccio

Ultra thin slices of beef with Parmesan-garlic aioli, capers, red onion, Parmesan shavings and peppery baby arugula with sherry vinaigrette;  
crisp toasted crostini  
14.99

### Baked Potato Fondue

Crispy spears of hand cut potatoes served with Mornay cheese sauce; loaded with bacon, cheddar and scallions  
9.99

### King Crab Cocktail

19.99 | 4 oz

### Colossal Shrimp Cocktail

13.99 | 4 ea

### Oyster on the Half Shell

13.99 | 6 ea

### Crispy Fried Lobster

Whole Maine tail; citrus butter  
19.99

### Aqua Chicago Roll

Seared filet mignon, crispy asparagus, scallions and cream cheese wrapped in soy paper and sushi rice; avocado, spicy mayo and Aqua sauce  
10.99

### Aqua Crab Rangoon Roll

Cream cheese, crab, scallions and sushi rice tempura-fried; teriyaki and sweet chili sauce  
9.50

## FRESHLY MADE SALADS

### Kale & Quinoa Salad

Chopped kale, quinoa, sunflower seeds, green apple, queso fresco, red onion, dried cranberries and cider honey vinaigrette  
11.99  
*w/ chicken breast 13.99 w/ grilled salmon 15.99*

### Blue Cheese and Apple

Spring mix, Granny Smith apples, bagel chips, candied walnuts and crumbled blue cheese; poppy seed dressing  
11.99  
*w/ chicken breast 13.99 w/ grilled salmon 15.99*

### Thai Chicken

Mixed greens, crispy rice noodles, snow peas, red pepper, peanuts and chicken breast; cilantro-peanut vinaigrette and Thai peanut drizzle  
13.99

### Salmon Spinach

Fresh baby spinach, provolone cheese, tomato, candied walnuts and hard cooked egg; raspberry vinaigrette  
15.99

## FRESH FISH & SEAFOOD SELECTIONS

*Served with a Bottomless Lexingtonian; substitute a small Caesar or small Blue Cheese and Apple Salad 4.50*

Grilled Atlantic Salmon	Creamy dill, lemon and a choice of a classic side item 25.99
Blackened Mahi-Mahi	Cajun spices, butter-poached prawns and lemon butter; atop whipped potatoes 27.99
Malone’s Fried Fish	Beer-battered, sweet tartar, lemon and a choice of a classic side item 18.99
Broiled White Fish	Butter and seasonings, lemon and a choice of a classic side item 20.99
Jumbo Fried Shrimp	Housemade cocktail, lemon and a choice of a classic side item 22.99
King Crab Legs	Alaskan king, clarified butter, lemon and a choice of a classic side item (2) Legs 36.99 (3) Legs 50.99
Miso Seared Sea Bass	Asian vegetable teriyaki stir fry, Udon noodles, miso ginger broth, Asian honey mustard glaze, sesame seed and onion 33.99

## HOUSE FAVORITES

*Served with a Bottomless Lexingtonian; substitute a small Caesar or small Blue Cheese and Apple Salad 4.50*

“Coach Cal’s” Chicken	Rosemary-lemon marinated breast, pan-sautéed over fresh, homemade lemon pepper linguini; white wine-lemon butter sauce 21.99
Grilled Salmon Picatta	Lemon, capers, artichoke hearts and white wine-lemon butter sauce over fresh, homemade Tagliolini pasta 26.99
Teriyaki Pork Chops	French cut, teriyaki-marinated and char-grilled; pineapple salsa and a choice of a classic side item 24.99
Steakhouse Kobe Burger	Half pound of premium Kobe beef, char-grilled with melted gruyere, crunchy onions, crisp lettuce, ripened tomato and Parmesan-garlic mayonnaise; butter-toasted Brioche bun 19.99