

pat day • dan issel • nick zito • c.m. newton • joe b. hall • bob baffert • tim couch • rich brooks
jerry claiborne • austin kearns • mark stoops • kyle macy • arnold palmer • shug mcgaughey
phyllis george • gov. brereton jones • sam bowie • gov. martha layne collins • cliff hagan
bill keightley • gov. steve beshear • mike eruzione • darrell waltrip • michael waltrip • dave dickens
jamal mashburn
rick dees
diane sawyer
def leppard
'papa john' schnatter
jess jackson • cheryl ladd
roger clemens • wah wah jones • terry bradshaw • tom bridgen • tubby smith • william shatner
mayor jim newberry • rex chapman • mike bataglia • jake gregg • jake demos • tom hammond • tayshaun prince
bill self • jb holmes • @FakeBarneyKSR • heather french henry • toby keith • kent desormeaux • bill mott
marty brennaman • gov. ernie fletcher • george blanda • john calipari • chelsea clinton • babe parilli

MALONE'S

U.S.D.A. PRIME BEEF

gov. paul patton
tommy lasorda
jerry bruckheimer
rick pitino
dermontti dawson
gov. john y. brown

Relax, you're in good company.

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!

DINNER

Offering the world's most exacting standards in beef.



Voted one of the original 'Great Steakhouses of North America' since 2007.

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	GF	10 oz	\$53
The Randall Cobb	Bone-in Filet	GF	12 oz	\$59
Stoops' Steak	Prime Bone-in Ribeye	GF	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		36 oz	\$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	GF	12 oz	30.99	Filet Mignon w/ King Crab Leg	GF	4.5 oz	38.99
Twin Filets Oscar Style	GF	9 oz	37.00	Prime Ribeye	GF	16 oz	48.00
Slow Roasted Prime Rib	limited availability	12 oz	40.00	Prime Center Cut NY Strip	GF	14 oz	49.00
Petite Filet Mignon		8 oz	39.00	Large Filet Mignon	GF	12 oz	50.00

CLASSIC SIDE ITEMS

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

SURF YOUR TURF

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

SIGNATURE SIDES

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

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We would like to see you again soon. Please drink responsibly. Our customer service shuttle is available for your use.

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