

MALONE'S



APPETIZERS

Sweet-n-Spicy Calamari Calamari, banana and red bell peppers with sweet and spicy chili sauce 12.99

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 19.99

King Crab Cocktail ^{GF} 24.99 | 4 oz

Colossal Shrimp Cocktail ^{GF} 14.99 | 4 ea

Oyster on the Half Shell 18.99 | 6 ea

Crispy Fried Lobster Whole Maine tail; citrus butter 23.99

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 13.99

Aqua Crab Rangoon Roll Cream cheese, crab, scallions and sushi rice tempura-fried; teriyaki and sweet chili sauce 11.99

FRESHLY MADE SALADS

Kale & Quinoa Salad ^{GF} Chopped kale, quinoa, sunflower seeds, green apple, queso fresco, red onion, dried cranberries and cider honey vinaigrette 12.99
w/ chicken breast 14.99 w/ grilled salmon 16.99

Thai Chicken Mixed greens, crispy rice noodles, snow peas, red pepper, peanuts and chicken breast; cilantro-peanut vinaigrette and Thai peanut drizzle 14.99

Blue Cheese & Apple Spring mix, Granny Smith apples, bagel chips, candied walnuts and crumbled blue cheese; poppy seed dressing 12.99
w/ chicken breast 14.99 w/ grilled salmon 16.99

Salmon Spinach ^{GF} Fresh baby spinach, provolone cheese, tomato, candied walnuts and hard cooked egg; raspberry vinaigrette 17.99

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 ^{GF} Creamy dill, lemon; choice of a classic side item 28.99

Blackened Mahi-Mahi ^{GF} Cajun spices, butter-poached shrimp, lemon butter; atop whipped potatoes 30.99

Jumbo Fried Shrimp Housemade cocktail, lemon; choice of a classic side item 24.99

King Crab Legs ^{GF} Alaskan king, clarified butter, lemon; choice of a classic side item (2) Legs 50.99 (3) Legs 70.99

Miso Seared Sea Bass Asian vegetable teriyaki stir fry, Udon noodles, miso ginger broth, Asian honey mustard glaze, sesame seed and onion 43.99

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 with white wine-lemon butter sauce 24.99

Grilled Salmon Picatta Lemon, capers, artichoke hearts and white wine-lemon butter sauce over housemade Tagliolini pasta 29.99

Teriyaki Pork Chops French cut, teriyaki-marinated and char-grilled, pineapple salsa; choice of a classic side item 25.99

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; choice of a classic side 22.99

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.



STEAKS

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 31.99

Twin Filets Oscar Style ^{GF} 9 oz 37.99

Petite Filet Mignon ^{GF} 8 oz 38.99

Slow Roasted Prime Rib limited availability 12 oz 40.99

Filet Mignon w/ King Crab Leg ^{GF} 4.5 oz 40.99

Grass Fed Filet Mignon ^{GF} 6 oz 41.99

Prime Ribeye ^{GF} 16 oz 47.99

Prime Center Cut NY Strip ^{GF} 14 oz 47.99

Large Filet Mignon ^{GF} 12 oz 49.99

CELEBRITY CUTS

The Anthony Davis ^{GF} 10 oz 50
Prime Center Cut NY Strip, blackened jumbo shrimp; Creole butter

The Randall Cobb ^{GF} 12 oz 60
Bone-in Filet

Stoops’ Steak ^{GF} 19 oz 70
Prime Bone-in Ribeye

The Calipari 8 oz 59 12 oz 70
Filet Mignon, crispy fried lobster tail

Tim & Heather Couch 36 oz 100
Prime Porterhouse for two, w/ 2 sides

CLASSIC SIDE ITEMS 4.99

Macaroni & Cheese

One Pound Idaho Baked Potato

Crinkle Cut French Fries

Broccoli Florets ^{GF}

Sauteed Mushrooms ^{GF}

Whipped Potatoes ^{GF}

SURF YOUR TURF

Oscar Style ^{GF} (Mornay, Asparagus, King Crab) 11.99

King Crab Leg ^{GF} 20.99

Fried Coldwater Lobster Tail 6 oz 23.99

SIGNATURE SIDES

substitute a side | add to any entree

Asparagus ^{GF} 2.00 5.99

Gruyere Potato Croquettes 2.00 5.99

Creamed Spinach 2.00 5.99

Sweet Potato Crunchy Pecan Casserole ^{GF} 2.00 5.99

Chilled Kale & Quinoa ^{GF} 2.00 5.99

Lobster Mac ‘n Four Cheese 3.50 8.99

^{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.

In an effort to enhance overall atmosphere and experience in the dining room, business-casual attire is suggested.