

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  
 sally field  
 jess jackson • cheryl ladd  
 roger clemens • wah wah jones • terry bradshaw • terry steinbach • tubby smith • william shatner  
 mayor jim newberry • rex chapman • mike buttaglieno • alex 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  
 gov. paul patton  
 tommy lasorda  
 jerry bruckheimer  
 rick pitino  
 dermontti dawson  
 gov. john y. brown

# MALONE'S



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	50
The Randall Cobb	Bone-in Filet	GF	12 oz	60
Stoops' Steak	Prime Bone-in Ribeye	GF	19 oz	70
The Calipari	Filet Mignon, crispy fried lobster tail		8 oz	59
The Tim Couch	Prime Porterhouse for two, w/ 2 sides		12 oz	70
			36 oz	100

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

Small Prime Center Cut Sirloin	GF	6 oz	24.99	Twin Filets Oscar Style	GF	9 oz	37.99
Twin Filets Henry Bain (contains nuts)	GF	9 oz	26.99	Petite Filet Mignon	GF	8 oz	38.99
Prime Center Cut Sirloin	GF	8 oz	27.99	Slow Roasted Prime Rib	limited availability	12 oz	40.99
Twin Filets Rockefeller Au Gratin		9 oz	28.99	Filet Mignon w/ King Crab Leg	GF	4.5 oz	40.99
Twin Filets KY Bourbon BBQ & Crispy Onions		9 oz	28.99	Grass Fed Filet Mignon	GF	6 oz	41.99
Twin Filets Blue Cheese Au Gratin		9 oz	28.99	Prime Ribeye	GF	16 oz	47.99
Filet Mignon w/ Fried Shrimp		4.5 oz	28.99	Prime Center Cut NY Strip	GF	14 oz	47.99
Filet Mignon w/ Crab Rangoon Roll		4.5 oz	29.99	Large Filet Mignon	GF	12 oz	49.99
Large Prime Center Cut Sirloin	GF	12 oz	31.99				

### CLASSIC SIDE ITEMS

Macaroni & Cheese	4.99	
One Pound Idaho Baked Potato	Broccoli Florets	GF
Crinkle Cut French Fries	Sauteed Mushrooms	GF
	Whipped Potatoes	GF
<b>SURF YOUR TURF</b>		
Oscar Style (Mornay, Asparagus, King Crab)	GF	11.99
King Crab Leg	GF	20.99
Fried Coldwater Lobster Tail	6 oz	23.99

### SIGNATURE SIDES

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.

## APPETIZERS

### Sweet-n-Spicy Calamari 12.99

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

### Beef Carpaccio 19.99

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

### Baked Potato Fondue 12.99

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

### Fried Artichoke Hearts 9.99

Lemon Tabasco aioli, Parmesan cheese

### Fried Oysters 15.99

Garlic spinach; Sriracha sauce

### King Crab Cocktail <sup>GF</sup> 24.99/4 oz

### Spinach & Artichoke Dip 12.99

Crispy lasagna chips

### Colossal Shrimp Cocktail <sup>GF</sup> 14.99/4 ea

### Buffalo Shrimp 18.99

Blue cheese and ranch

### Aqua Chicago Roll 14

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

### Aqua Crab Rangoon Roll 12

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

### Malone's Steak & Potato Soup 8.50

### Oysters on the Half Shell 18.99/6 ea

### Crispy Fried Lobster 23.99

Whole Maine tail; citrus butter

## FRESHLY MADE SALADS

**Kale & Quinoa <sup>GF</sup>** Chopped kale, quinoa, sunflower seeds, green apple, queso fresco, red onion, dried cranberries; cider honey vinaigrette 12.99

w/ chicken breast 14.99 w/ grilled salmon 16.99

**Chevy Chase** Chopped greens, candied walnuts, artichoke hearts, tomato, bacon, cheddar, croutons and chicken breast; honey mustard 14.99

**Bottomless Lexingtonian <sup>GF</sup>** Mixed greens, tomato and crisp bacon; housemade creamy herb dressing 11.99

**Malone's Steakhouse** Mixed greens, roasted peppers, grilled asparagus, blue cheese, smoked tomatoes, crispy onions and grilled filet mignon; white balsamic vinaigrette and balsamic glaze 17.99

**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, green apple, bagel chips, candied walnuts and crumbled blue cheese; poppy seed dressing 12.99

w/ chicken breast 14.99 w/ grilled salmon 16.99

**Chopped Chicken Caesar** Chopped Romaine hearts, chicken breast, shredded Parmesan and croutons; Caesar dressing 13.99

**Malone's Greek Chicken** Mixed greens, tomato, cucumbers, Kalamata olives, croutons, feta cheese, crispy pita and chicken breast; white balsamic vinaigrette 14.99

**California Cobb** Spring mix, chicken breast, avocado, tomato, crumbled blue cheese, bacon, scallions and roasted corn; citrus vinaigrette 14.99

**Salmon Spinach <sup>GF</sup>** 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 & Apple Salad 4.50

**Grilled Atlantic Salmon <sup>GF</sup>** Creamy dill, lemon; choice of a classic side item 28.99

**Blackened Mahi-Mahi <sup>GF</sup>** Cajun spices, butter-poached shrimp, lemon butter; atop whipped potatoes 30.99

**Malone's Fried Fish** Beer-battered, sweet tartar and lemon; choice of a classic side item 20.99

**Broiled White Fish <sup>GF</sup>** Seasoned, butter, lemon; choice of a classic side item 20.99

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

**King Crab Legs <sup>GF</sup>** 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 & Apple Salad 4.50

**"Coach Cal's" Chicken** Rosemary-lemon marinated breast, pan-sautéed over fresh, housemade 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

**Cajun Beef Penne** Tender braised beef, mushrooms and broccoli tossed with penne pasta in Alfredo sauce, smoked tomatoes, scallions 23.99

**Maple Bacon Grilled Chicken** Brined twin French breasts, oven-seared and grill-finished with a sweet and savory maple bacon glaze and candied walnut bacon crumble; roasted sweet potato mash 24.99

**Malone's Fried Chicken** Boneless tenderloins, hand-breaded and fried; honey mustard and choice of a classic side item 19.99

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

## SANDWICHES

Served with a Bottomless Lexingtonian and a classic side item; substitute a small Caesar or small Blue Cheese & Apple Salad 4.50

**Crispy Chicken Little** Hand-breaded and golden-fried chicken cutlets with smoked Gouda, iceberg slaw, dill pickle chips and honey-Sriracha mayo on toasted wheatberry 19.99

**Malone's Classic Burger** Char-grilled with cheddar, bacon, lettuce, tomato and red onion on butter-toasted Brioche bun 19.99

**Steakhouse Kobe Burger** Half-pound of premium Kobe beef, char-grilled with melted Gruyère, crunchy onions, crisp lettuce, ripened tomato and Parmesan-garlic mayonnaise; butter-toasted Brioche bun 22.99

**Fried Fish** Beer-battered with lettuce, tomato, toasted hoagie; sweet tartar sauce 18.99

**Club** Pit ham and roasted turkey breast, bacon, cheddar, Swiss, lettuce, tomato and mayo, toasted wheatberry; honey mustard 19.99

**Open-Faced Salmon BLT** Grilled Atlantic salmon, smoky bacon, spring mix, ripened tomato, red onion and caper-dill mayonnaise on toasted seasoned crisps 21.99