

Diane Sawyer • Dick Enberg • Dan McDonnell • Dan Issel • Tim Couch • Rick Dees
 DeMarcus Cousins • Terry Bradshaw • Arnold Palmer • Jack Givens • Nick Zito
 Jamal Mashburn • Jerome Bettis • John Calipari • Chris Mack • D. Wayne Lukas
 Scooter McCray • Mike Smith • Anthony Davis • Roger Clemens • Karl-Anthony Towns
 Def Leppard
 Clarence Thomas
 Chelsea Clinton
 Tommy Lasorda
 John Elway
 Devin Booker • Ben Roethlisberger
 Walker Buehler • Wade Houston
 Mark Stoops • Scott Satterfield
 William Shatner • Kenny Klein • Darrell Griffith • Luke Hancock • Kent Taylor • Bill Mott
 Vince Tyra • Mitch Barnhardt • Jerry Eaves • Mike Tomlin • Phyllis George

MALONE'S



Junior Bridgeman
 Phil Simms • LeBron James
 Troy Gentry
 Kirk Herbstreit
 Jerry Bruckheimer
 Bob Baffert • Toby Keith
 Kenny Rice • Bobby Flay • Jay Leno
 Eric Wood • Eddie Montgomery

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

PREMIUM CUTS

Malone's proudly serves wet-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
 flavorful, tender, juicy beef.

Prime Center Cut Sirloin ^{GF}	10 oz.....	29.99
Grass Fed Filet ^{GF}	6 oz.....	41.99
Prime Manhattan NY Strip ^{GF}	10 oz.....	41.99
Prime Center Cut NY Strip ^{GF}	14 oz.....	47.99
Prime Boneless Ribeye ^{GF}	16 oz.....	47.99
Filet Mignon ^{GF}	8 oz....38.99	12 oz....49.99
Bone-in Filet ^{GF}	12 oz.....	59.99
Prime Bone-in Ribeye ^{GF}	19 oz.....	69.99



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

TWIN FILETS

KY Bourbon BBQ & Crispy Onions	9 oz.....	28.99
Blue Cheese Au Gratin	9 oz.....	28.99
Rockefeller Au Gratin	9 oz.....	28.99
Oscar Style ^{GF} Crab, asparagus, Mornay sauce	9 oz.....	37.99

FILET COMBOS

Filet w/ Scampi Style Shrimp ^{GF}	4.5 oz.....	26.99
Filet w/ Crispy Fried Shrimp	4.5 oz.....	28.99
Filet w/ Crab Rangoon Roll	4.5 oz.....	29.99
Filet w/ Creole Blackened Shrimp ^{GF}	4.5 oz.....	29.99
Filet w/ King Crab Leg ^{GF}	4.5 oz.....	42.99

SURF YOUR TURF

Traditional Oscar Style ^{GF}	11.99	King Crab Leg ^{GF}	22.99
Grilled Creole Blackened Shrimp	10.99	Broiled Lobster Tail, lemon butter	29.99
Maryland Crab Cake	14.99		

MIX 'N MATCH

Three 4.5 oz filets: KY Bourbon BBQ & Crispy Onions, Blue Cheese Au Gratin and Rockefeller Au Gratin..... 33.99

CLASSIC SIDES 4.99

Macaroni & Cheese	Sautéed Mushrooms ^{GF}
One Pound Idaho Baked Potato	Whipped Potatoes ^{GF}
Broccoli Florets ^{GF}	Steakhouse Fries

SIGNATURE SIDES

Asparagus ^{GF}	2.00	5.99
Gruyere Potato Croquettes	2.00	5.99
Creamed Spinach Au Gratin	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	4.00	8.99

substitute a side | add to any entrée

^{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

Colossal Shrimp Cocktail ^{GF}
14.99/4ea | 19.99/6ea
Classic horseradish red sauce

Maryland Crab Cake 15.99
Jalapeño slaw, citrus tartar

Buffalo Shrimp 18.99
Blue cheese and ranch

Spinach & Artichoke Dip 12.99
Crispy lasagna chips

Malone's Steak & Potato Soup 8.50

King Crab Cocktail ^{GF} 24.99/4 oz
Market mustard; classic horseradish red sauce

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

Shrimp Ceviche ^{GF} 17.99
Lime marinated cooked shrimp, tossed with tomato, onion,
cucumber, jalapeño, avocado, cilantro; tortilla chips

Hot Baked Crab Dip 14.99
Cheesy dip, herb butter crostini

Classic Shellfish Cocktail 34.99
Quarter-pound Alaskan king crab, five colossal shrimp,
market mustard, classic horseradish red sauce

Deluxe Shellfish Cocktail 59.99
Half-pound Alaskan king crab, seven colossal shrimp,
market mustard, classic horseradish red sauce

OBC Bacon in a Glass ^{GF} 12.99
Honey bourbon sugar glaze,
peanut butter accompaniment

SUSHI

Baked Lava Roll Crab, avocado and sushi rice topped and baked with spicy
crab salad and jumbo lump crabmeat; drizzled with spicy mayo, sushi sauce, tempura
crunch, green onions 18.99

The 'Ville Roll Crispy tempura shrimp, seaweed, sushi rice wrapped with spicy
tuna, avocado, sushi sauce, spicy mayo, tempura crunch, sunflower shoots 19.99

Salmon Bento Salmon three ways: five slices of salmon sashimi over seasoned
rice, one salmon-cucumber roll; five slices of soy salmon over wakame salad 16.99

Bluegrass Roll Spicy lobster, tempura asparagus, cucumber, soy paper, sushi rice
topped with tuna, salmon, avocado, sushi sauce, spicy mayo, microgreens 16.99

Tuna & Salmon Crudo Four slices tuna sashimi, four slices salmon sashimi
with avocado; citrus ponzu, pickled green peppercorns, red pepper confetti,
microgreens 20.99

Tuna Power Bowl Sashimi ahi tuna poke, spicy green cabbage-snow pea slaw,
cilantro-peanut vinaigrette, quinoa, carrot, red bell pepper, cucumber, avocado,
crispy exploded noodles, roasted peanuts, sesame seeds; Thai peanut sauce 23.99

Fatty Tuna Bento Five slices of fatty tuna over seasoned rice, one tuna-
avocado roll; five slices of peppered tuna sashimi over mixed greens with ginger
vinaigrette and citrus ponzu 23.99

FRESHLY MADE SALADS

Blue Cheese & Apple Spring mix, blue cheese, green apple, bagel chips,
candied walnuts; poppy seed dressing 12.99
w/ chicken breast 15.99 w/ grilled salmon 17.99

Malone's Steakhouse Organic arugula, sliced filet mignon, blue cheese,
roasted peppers, grilled asparagus, smoked tomato, crispy shallots; herb vinaigrette
and balsamic glaze 17.99

Chicken Caesar Chopped Romaine hearts, chicken breast, Parmesan, croutons;
Caesar dressing 15.99

Salmon Spinach ^{GF} Baby spinach, salmon, hard cooked egg, queso fresco,
tomato, strawberries, candied walnuts; raspberry vinaigrette 17.99

Kale & Quinoa ^{GF} Chopped kale, quinoa, queso fresco, green apple, red onion,
dried cranberries, sunflower seeds; cider-honey vinaigrette 12.99
w/ chicken breast 15.99 w/ grilled salmon 17.99

Malone's Lexingtonian ^{GF} Mixed greens, bacon, tomato; creamy herb
dressing 12.99
w/ chicken breast 15.99 w/ grilled salmon 17.99

Thai Chicken Mixed greens, chicken breast, snow peas, red pepper, dry
roasted peanuts, crispy rice noodles; cilantro-peanut vinaigrette and Thai peanut
drizzle 15.99

FRESH SEAFOOD SELECTIONS

Served with a bottomless Lexingtonian; substitute a small Caesar or Blue Cheese & Apple salad 4.50

Grilled Atlantic Salmon ^{GF} Dill sauce, lemon; choice of classic side 32.99

Blackened Mahi -Mahi ^{GF} Cajun spices, jumbo lump crabmeat, Creole lemon butter atop sweet potato mash 34.99

Malone's Fried Fish Beer-battered premium white fish, tartar, lemon; choice of classic side 20.99

Grilled North Atlantic Halibut ^{GF} Zucchini noodles, saffron-lobster tomato broth 33.99

Crispy Fried Shrimp Classic horseradish red sauce, lemon; choice of classic side 24.99

King Crab Legs ^{GF} Alaskan King, clarified butter, lemon; choice of classic side (2) 36.99 (3) 50.99

Pan Roasted White Fish ^{GF} Seasoned, butter, white wine, lemon; choice of classic side 24.99

HOUSE FAVORITES

Served with a bottomless Lexingtonian; substitute a small Caesar or Blue Cheese & Apple salad 4.50

Chicken Linguini Marinated rosemary-lemon cutlets, pan-sautéed over fresh 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 Tagliolini pasta 26.99

Mediterranean Shrimp Pasta Sautéed in olive oil with garlic, toasted pine nuts, Kalamata olives, spinach and basil tossed with fresh angel hair pasta 26.99

Maple Bacon Chicken Breast Maple-brined, oven-seared and grill-finished with a sweet and savory maple bacon glaze, candied walnut bacon crumble,
sweet potato mash 20.99

Malone's Fried Chicken Tenders Boneless tenderloins, hand-breaded and fried, honey mustard; choice of classic side 17.99

Teriyaki Pork Chops French cut, Asian-marinated and char-grilled, pineapple salsa, teriyaki sauce, yuzu cream; choice of classic side 23.99

Steakhouse Kobe Burger Premium American Wagyu with melted Gruyere, crispy onions, lettuce, tomato and Parmesan-garlic mayo on
butter-toasted brioche roll; choice of classic side 23.99