

pat day • tayshaun prince • c.m. newton • joe b. hall • bob baffert • anthony davis • tim couch  
 rich brooks • jerry claiborne • austin kearns • mark stoops • wayne lukas • kyle macy  
 arnold palmer • shug mcgaughey • lebron james • phyllis george • gov. brereton jones  
 sam bowie • gov. martha layne collins • cliff hagan • bill keightley • gov. steve beshear  
 mike eruzione • darrell waltrip • bill mott • chelsea clinton • toby keith • dave dickens • bill self

michael waltrip  
 ben roethlisberger  
 jamal mashburn  
 gov. paul patton  
 rick pitino • diane sawyer  
 jerry bruckheimer  
 george blanda • kirk herbstreit  
 nick zito • gov. ernie fletcher • babe parilli  
 tubby smith • wah wah jones • terry bradshaw  
 mayor jim newberry • mike battaglia • rex chapman • stanley demos • tom hammond • dan issel  
 john calipari • heather french henry • kent desormeaux • marty brennaman • jess jackson

# MALONE'S



bobby flay • jay leno  
 cheryl ladd • jb holmes  
 karl-anthony towns  
 tommy lasorda  
 sally field • rick dees  
 def leppard • roger clemens  
 john elway • dermontti dawson  
 kent taylor • gov. john y. brown  
 anita madden • william shatner

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 <b>GF</b>	10 oz.....	32.99
Grass Fed Filet <b>GF</b>	6 oz.....	48.99
Prime Manhattan NY Strip <b>GF</b>	10 oz.....	50.99
Prime Center Cut NY Strip <b>GF</b>	14 oz.....	55.99
Prime Boneless Ribeye <b>GF</b>	16 oz.....	55.99
Filet Mignon <b>GF</b>	8 oz ..... 12 oz.....	46.99..... 58.99
The Anthony Davis <b>GF</b>	Prime Manhattan NY Strip, Creole Blackened Shrimp	10 oz.....60.99
The Randall Cobb <b>GF</b>	Bone-in Filet	12 oz.....64.99
Stoops' Steak <b>GF</b>	Prime Bone-in Ribeye	19 oz.....73.99
The Walker Buehler	Filet Mignon, Maryland Crab Cake	8 oz ..... 12 oz..... 65.99..... 75.99
The Calipari <b>GF</b>	Filet Mignon, Broiled Lobster Tail	8 oz ..... 12 oz..... 75.99..... 85.99



All steaks are served with a bottomless Lexingtonian and classic side item; substitute a small Caesar or Blue Cheese & Apple salad for 5.99

### TWIN FILETS

KY Bourbon BBQ & Crispy Onions	9 oz	30.99
Blue Cheese Au Gratin	9 oz	30.99
Rockefeller Au Gratin	9 oz	30.99
Oscar Style <b>GF</b>	Crab, Asparagus, Mornay Sauce	9 oz ..... 43.99

### FILET COMBOS

Filet w/ Crispy Fried Shrimp	4.5 oz	30.99
Filet w/ Creole Blackened Shrimp <b>GF</b>	4.5 oz	30.99
Filet w/ Crab Rangoon Roll	4.5 oz	31.99
Filet w/ King Crab Leg <b>GF</b>	4.5 oz	47.99

### SURF YOUR TURF

Grilled Creole Blackened Shrimp	11.99	Broiled Lobster Tail, Lemon Butter	29.99
Traditional Oscar Style <b>GF</b>	12.99	King Crab Leg <b>GF</b>	30.99
Maryland Crab Cake	17.99		

### MIX 'N MATCH

Three 4.5 oz filets: KY Bourbon BBQ & Crispy Onions, Blue Cheese Au Gratin and Rockefeller Au Gratin..... 36.99

### CLASSIC SIDES 4.99

Macaroni & Cheese	Sautéed Mushrooms <b>GF</b>
One Pound Idaho Baked Potato <b>GF</b>	Whipped Potatoes <b>GF</b>
Broccoli Florets <b>GF</b>	Steakhouse Fries

### SIGNATURE SIDES

Asparagus <b>GF</b>	2.00	5.99
Gruyere Potato Croquettes	2.00	5.99
Creamed Spinach Au Gratin	2.00	5.99
Sweet Potato Crunchy Pecan Casserole <b>GF</b>	2.00	5.99
Chilled Kale & Quinoa <b>GF</b>	2.00	5.99
Lobster Mac 'n Four Cheese	4.00	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

**Shrimp Ceviche** <sup>GF</sup> 18.99  
Lime-marinated cooked shrimp, tossed with tomato, onion, cucumber, jalapeño, avocado, cilantro; tortilla chips

**Colossal Shrimp Cocktail** <sup>GF</sup>  
15.99/4ea | 21.99/6ea  
Classic horseradish red sauce

**Maryland Crab Cake** 19.99  
Jalapeño slaw, citrus tartar

**King Crab Cocktail** <sup>GF</sup> 29.99/4 oz  
Market mustard; classic horseradish red sauce

**Beef Carpaccio** 20.99  
Ultra thin slices of beef with Parmesan-garlic aioli, capers, red onion, Parmesan shavings and peppery baby arugula with sherry vinaigrette; crisp toasted crostini

**Sweet-n-Spicy Calamari** 13.99  
Calamari, banana and red bell peppers with sweet and spicy chili sauce

**Buffalo Shrimp** 19.99  
Blue cheese and ranch

**Malone's Steak & Potato Soup** 8.99

**Hot Baked Crab Dip** 18.99  
Cheesy dip, herb butter crostini

**Classic Shellfish Cocktail** 39.99  
Quarter-pound Alaskan king crab, five colossal shrimp, market mustard, classic horseradish red sauce

**Deluxe Shellfish Cocktail** 64.99  
Half-pound Alaskan king crab, seven colossal shrimp, market mustard, classic horseradish red sauce

**Spinach & Artichoke Dip** 13.99  
Crispy lasagna chips

## 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 Lex Roll** Crispy tempura shrimp, seaweed, sushi rice wrapped with spicy tuna, avocado, sushi sauce, spicy mayo, tempura crunch, sunflower shoots 16.99

**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 19.99

**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, quinoa, carrot, red bell pepper, cucumber, avocado, crispy exploded noodles, roasted peanuts, sesame seeds, cilantro-peanut vinaigrette, 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 13.99  
*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 19.99

**Chicken Caesar** Chopped Romaine hearts, chicken breast, Parmesan, croutons; Caesar dressing 14.99

**Kale & Quinoa** <sup>GF</sup> Chopped kale, quinoa, queso fresco, green apple, red onion, dried cranberries, sunflower seeds; cider-honey vinaigrette 13.99  
*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

**Malone's Lexingtonian** <sup>GF</sup> Mixed greens, bacon, tomato; creamy herb dressing 13.99  
*w/ chicken breast 15.99 w/ grilled salmon 17.99*

**Salmon Spinach** <sup>GF</sup> Baby spinach, salmon, hard cooked egg, queso fresco, tomato, strawberries, candied walnuts; raspberry vinaigrette 20.99

**California Cobb** Spring mix, chicken breast, avocado, tomato, crumbled blue cheese, bacon, scallions, roasted corn; citrus vinaigrette 15.99

## FRESH SEAFOOD SELECTIONS

*Served with a bottomless Lexingtonian; substitute a small Caesar or Blue Cheese & Apple salad 5.99*

**Grilled Atlantic Salmon** <sup>GF</sup> Dill sauce, lemon; choice of classic side 31.99

**Blackened Mahi -Mahi** <sup>GF</sup> 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 21.99

**Grilled North Atlantic Halibut** <sup>GF</sup> Zucchini noodles, saffron-lobster tomato broth 33.99

**Crispy Fried Shrimp** Classic horseradish red sauce, lemon; choice of classic side 25.99

**King Crab Legs** <sup>GF</sup> Alaskan King, clarified butter, lemon; choice of classic side (2) 51.99 (3) 71.99

**Pan-Roasted White Fish** <sup>GF</sup> Seasoned, butter, white wine, lemon; choice of classic side 21.99

## HOUSE FAVORITES

*Served with a bottomless Lexingtonian; substitute a small Caesar or Blue Cheese & Apple salad 5.99*

**"Coach Cal's" Chicken** Marinated rosemary-lemon cutlets, pan-sautéed over fresh lemon pepper linguini; white wine-lemon butter sauce 26.99

**Grilled Salmon Picatta** Lemon, capers, artichoke hearts and white wine-lemon butter sauce over fresh Tagliolini pasta 32.99

**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 26.99

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

**Teriyaki Pork Chops** French cut, Asian-marinated and char-grilled, pineapple salsa, teriyaki sauce, yuzu cream; choice of classic side 27.99

**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