

pat day • tayshaun prince • c.m. newton • joe b. hall • bob baffert • anthony davis • tim couch  
 rich brooks • jerry claiborne • austin kearns • mark stoops • d. 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.....	34.99
Filet Mignon <b>GF</b>	8 oz.....	48.99
Grass Fed Filet <b>GF</b>	6 oz.....	54.99
Prime Manhattan NY Strip <b>GF</b>	10 oz.....	55.99
Prime Center Cut NY Strip <b>GF</b>	14 oz.....	60.99
Prime Boneless Ribeye <b>GF</b>	16 oz.....	60.99
Filet Mignon <b>GF</b>	12 oz.....	64.99
The Anthony Davis <b>GF</b> Prime Manhattan NY Strip, Creole Blackened Shrimp	10 oz.....	66.99
The Randall Cobb <b>GF</b> Bone-in Filet	12 oz.....	70.99
Stoops' Steak <b>GF</b> Prime Bone-in Ribeye	19 oz.....	79.99
The Walker Buehler Filet Mignon, Maryland Crab Cake	8 oz ..... 70.99.....12 oz.....	80.99
The Calipari <b>GF</b> Filet Mignon, Broiled Lobster Tail	8 oz ..... 80.99.....12 oz.....	90.99



All steaks are served with a bottomless Lexingtonian and classic side item; substitute a small Caesar or Blue Cheese & Apple salad for 4.99

### TWIN FILETS

Henry Bain <b>GF</b> (contains nuts)	9 oz.....	30.99
KY Bourbon BBQ & Crispy Onions	9 oz.....	33.99
Blue Cheese Au Gratin	9 oz.....	33.99
Rockefeller Au Gratin	9 oz.....	33.99
Oscar Style <b>GF</b> Crab, Asparagus, Mornay Sauce	9 oz.....	MKT*

### FILET COMBOS

Filet w/ Crispy Fried Shrimp	4.5 oz.....	33.99
Filet w/ Creole Blackened Shrimp <b>GF</b>	4.5 oz.....	33.99
Filet w/ Crab Rangoon Roll	4.5 oz.....	35.99

### SURF YOUR TURF

Creole Blackened Shrimp.....	11.99	Broiled Lobster Tail, Lemon Butter....	30.99
Maryland Crab Cake.....	19.99	Traditional Oscar Style <b>GF</b> .....	MKT*

### MIX 'N MATCH

Three 4.5 oz filets: KY Bourbon BBQ & Crispy Onions, Blue Cheese Au Gratin and Rockefeller Au Gratin..... 42.99

### CLASSIC SIDES 5.99

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

### SIGNATURE SIDES

Asparagus <b>GF</b>	2.00	7.99
Gruyere Potato Croquettes.....	2.00	7.99
Creamed Spinach Au Gratin.....	2.00	7.99
Yukon Gold Whipped Potatoes <b>GF</b> .....	2.00	7.99
Sweet Potato Crunchy Pecan Casserole <b>GF</b> .....	2.00	7.99
Chilled Kale & Quinoa <b>GF</b> .....	3.00	8.99
Lobster Mac 'n Four Cheese.....	6.00	11.99

**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 order to serve the highest quality menu items while navigating economic impact and supply chain challenges, select items may be limited or available at market price.

## APPETIZERS

**Shrimp Ceviche** <sup>GF</sup> 20.99  
Lime-marinated cooked shrimp, tossed with tomato, onion, cucumber, jalapeño, avocado, cilantro; tortilla chips

**Colossal Shrimp Cocktail** <sup>GF</sup>  
16.99/4ea | 23.99/6ea  
Classic horseradish red sauce

**Maryland Crab Cake** 22.99  
Jalapeño slaw, citrus tartar

**Colossal Crab Cocktail** <sup>GF</sup> MKT\*/4 oz  
Market mustard; classic horseradish red sauce

**Beef Carpaccio** 21.99  
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** 16.99  
Calamari, banana and red bell peppers with sweet and spicy chili sauce

**Buffalo Shrimp** 20.99  
Blue cheese and ranch

**Malone's Steak & Potato Soup** 9.99

**Hot Baked Lump Crab Dip** 21.99  
Cheesy dip, herb butter crostini

**Classic Shellfish Cocktail** MKT\*  
Quarter-pound colossal crab, five colossal shrimp, market mustard, classic horseradish red sauce

**Deluxe Shellfish Cocktail** MKT\*  
Half-pound colossal crab, seven colossal shrimp, market mustard, classic horseradish red sauce

**Spinach & Artichoke Dip** 14.99  
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 mixed greens, one tuna-avocado roll; five slices of peppered tuna sashimi over seasoned rice 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 14.99  
*w/ chicken breast 17.99 w/ grilled salmon 20.99*

**Malone's Steakhouse** Organic arugula, sliced filet mignon, blue cheese, roasted peppers, grilled asparagus, smoked tomato, crispy shallots; herb vinaigrette and balsamic glaze 21.99

**Chicken Caesar** Chopped Romaine hearts, chicken breast, Parmesan, croutons; Caesar dressing 16.99

**Kale & Quinoa** <sup>GF</sup> Chopped kale, quinoa, queso fresco, green apple, red onion, dried cranberries, sunflower seeds; cider-honey vinaigrette 15.99  
*w/ chicken breast 17.99 w/ grilled salmon 20.99*

**Thai Chicken** Mixed greens, chicken breast, snow peas, red pepper, dry roasted peanuts, crispy rice noodles; cilantro-peanut vinaigrette and Thai peanut drizzle 17.99

**Malone's Lexingtonian** <sup>GF</sup> Mixed greens, bacon, tomato; creamy herb dressing 14.99  
*w/ chicken breast 16.99 w/ grilled salmon 19.99*

**Salmon Spinach** <sup>GF</sup> Baby spinach, salmon, hard cooked egg, queso fresco, tomato, strawberries, candied walnuts; raspberry vinaigrette 22.99

**California Cobb** Spring mix, chicken breast, avocado, tomato, crumbled blue cheese, bacon, scallions, roasted corn; citrus vinaigrette 17.99

## FRESH SEAFOOD SELECTIONS

*Served with a bottomless Lexingtonian; substitute a small Caesar or Blue Cheese & Apple salad 4.99*

**Grilled Atlantic Salmon** <sup>GF</sup> Dill sauce, lemon; choice of classic side 33.99

**Blackened Mahi -Mahi** <sup>GF</sup> Cajun spices, jumbo lump crabmeat, Creole lemon butter atop sweet potato mash 36.99

**Malone's Fried Fish** Beer-battered premium white fish, tartar, lemon; choice of classic side 23.99

**Grilled North Atlantic Halibut** <sup>GF</sup> Zucchini noodles, saffron-lobster tomato broth 38.99

**Crispy Fried Shrimp** Classic horseradish red sauce, lemon; choice of classic side 27.99

**Pan-Roasted White Fish** <sup>GF</sup> Seasoned, butter, white wine, lemon; choice of classic side 23.99

## HOUSE FAVORITES

*Served with a bottomless Lexingtonian; substitute a small Caesar or Blue Cheese & Apple salad 4.99*

**"Coach Cal's" Chicken** Marinated rosemary-lemon cutlets, pan-sautéed over fresh lemon pepper linguini; white wine-lemon butter sauce 28.99

**Grilled Salmon Piccata** Lemon, capers, artichoke hearts and white wine-lemon butter sauce over fresh Tagliolini pasta 35.99

**Mediterranean Shrimp Pasta** Sautéed in olive oil with garlic, toasted pine nuts, Kalamata olives, spinach and basil tossed with fresh angel hair pasta 28.99

**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 28.99

**Malone's Fried Chicken Tenders** Boneless tenderloins, hand-breaded and fried, honey mustard; choice of classic side 21.99

**Teriyaki Pork Chops** French cut, Asian-marinated and char-grilled, pineapple salsa, teriyaki sauce, yuzu cream; choice of classic side 32.99

**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 25.99