

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 • devin booker
 sam bowie • tyler childers • cliff hagan • bill keightley • drake • mario lopez
 mike eruzione • darrell waltrip • bill mott • chelsea clinton • toby keith • dave dickens • bill self
 michael waltrip • bobby flay
 ben roethlisberger • cheryl ladd
 jamal mashburn
 babe parilli • kate upton
 rick pitino • diane sawyer
 jerry bruckheimer
 kenny rice • george blanda
 nick zito • jay bilas
 tubby smith • wah wah jones
 mayor jim newberry • mike battaglia • rex chapman • stanley demos • tom hammond • dan issel
 john calipari • heather french henry • kent desormeaux • marty brenneman • jess jackson



terry bradshaw • john elway
 kirk herbstreit • jb holmes
 karl-anthony towns
 jay leno • tommy lasorda
 sally field • rick dees
 def leppard • roger clemens
 dermontti dawson
 kent taylor • troy gentry
 anita madden • william shatner

Relax, you're in good company.

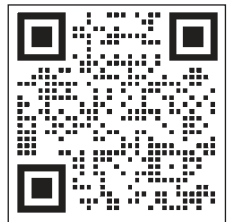
Malone's is a favorite with both visitors and neighbors alike. While you're enjoying fresh seafood, a Prime steak or a signature dessert, take a look around at the framed autographed menus on our walls to see who else has 'dined and signed' with us. Who knows, you may be up there next!

LUNCH

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.....	36.99
Filet Mignon* ^{GF}	8 oz.....	49.99
Prime Manhattan NY Strip* ^{GF}	10 oz.....	57.99
Grass Fed Filet* ^{GF}	6 oz.....	58.99
Prime Center Cut NY Strip* ^{GF}	14 oz.....	64.99
Filet Mignon* ^{GF}	12 oz.....	65.99
Prime Boneless Ribeye* ^{GF}	16 oz.....	66.99
The Anthony Davis* ^{GF}	Prime Manhattan NY Strip, Creole Blackened Shrimp	10 oz..... 67.99
The Randall Cobb* ^{GF}	Bone-in Filet.....	12 oz..... 72.99
Stoops' Steak* ^{GF}	Prime Bone-in Ribeye.....	19 oz..... 79.99
The Walker Buehler* ^{GF}	Filet Mignon, Maryland Crab Cake.....	8 oz 70.99..... 12 oz..... 80.99
The Calipari* ^{GF}	Filet Mignon, Broiled Lobster Tail.....	8 oz 80.99 12 oz..... 90.99



BEVERAGE MENU

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

TWIN FILETS

Béarnaise*	9 oz	32.99
Henry Bain* ^{GF} (contains nuts)	9 oz	32.99
KY Bourbon BBQ & Crispy Onions*	9 oz	34.99
Blue Cheese Au Gratin*	9 oz	34.99
Oscar Style* ^{GF} Crab, Asparagus, Mornay Sauce.....	9 oz	43.99

FILET COMBOS

Filet w/ Crispy Fried Shrimp*	4.5 oz	34.99
Filet w/ Creole Blackened Shrimp* ^{GF}	4.5 oz	34.99
Filet w/ Crab Rangoon Roll*	4.5 oz	36.99

SURF YOUR TURF

Creole Blackened Shrimp ^{GF}	11.99	Broiled Lobster Tail, Lemon Butter ^{GF}	31.99
Maryland Crab Cake.....	20.99	Traditional Oscar Style ^{GF}	12.99

MIX 'N MATCH

Three 4.5 oz filets*: KY Bourbon BBQ & Crispy Onions, Blue Cheese Au Gratin, Henry Bain..... 43.99

CLASSIC SIDES 5.99

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

SIGNATURE SIDES

substitute a side | add to any entrée

Asparagus ^{GF}	2.00	7.99
Gruyère Potato Croquettes.....	2.00	7.99
Creamed Spinach Au Gratin.....	2.00	7.99
Yukon Gold Whipped Potatoes ^{GF}	2.00	7.99
Sweet Potato Crunchy Pecan Casserole ^{GF}	2.00	7.99
Chilled Kale & Quinoa ^{GF}	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.

APPETIZERS

Shrimp Ceviche ^{GF} 20.99
Lime-marinated cooked shrimp, tossed with tomato, onion, cucumber, jalapeño, avocado, cilantro; seasoned tortilla chips

Colossal Shrimp Cocktail ^{GF}
16.99/4ea | 23.99/6ea
Classic horseradish red sauce

Maryland Crab Cake 23.99
Jalapeño slaw, citrus tartar

Colossal Crab Cocktail ^{GF} 24.99/4 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 17.99
Calamari, banana and red bell peppers with sweet and spicy chili sauce

Buffalo Shrimp 21.99
Blue cheese and ranch

Malone's Steak & Potato Soup 9.99

Hot Baked Lump Crab Dip 22.99
Jumbo lump crab, pimento cheddar, cream cheese; herb-butter crostini

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

Deluxe Shellfish Cocktail 69.99
Half-pound colossal crab, seven colossal shrimp, market mustard, classic horseradish red sauce

Spinach & Artichoke Dip 16.99
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 15.99
w/ chicken breast 18.99 w/ grilled salmon 23.99*

Malone's Steakhouse* Organic arugula, sliced filet mignon, blue cheese, roasted peppers, grilled asparagus, smoked tomato, crispy shallots; herb vinaigrette and balsamic glaze 23.99

Chicken Caesar Chopped Romaine hearts, chicken breast, Parmesan, croutons; Caesar dressing 17.99

Kale & Quinoa ^{GF} Chopped kale, quinoa, queso fresco, green apple, red onion, dried cranberries, sunflower seeds; cider-honey vinaigrette 16.99
w/ chicken breast 18.99 w/ grilled salmon 23.99*

Thai Chicken Mixed greens, chicken breast, snow peas, red pepper, dry roasted peanuts, crispy rice noodles; cilantro-peanut vinaigrette and Thai peanut drizzle 18.99

Malone's Lexingtonian ^{GF} Mixed greens, bacon, tomato; creamy herb dressing 14.99
w/ chicken breast 17.99 w/ grilled salmon 22.99*

Salmon Spinach* ^{GF} Baby spinach, salmon, hard cooked egg, queso fresco, tomato, strawberries, candied walnuts; raspberry vinaigrette 23.99

California Cobb Spring mix, chicken breast, avocado, tomato, crumbled blue cheese, bacon, scallions, roasted corn; citrus vinaigrette 18.99

FRESH SEAFOOD SELECTIONS

Add a bottomless Lexingtonian, small Caesar or small Blue Cheese & Apple salad 6.99

Grilled Atlantic Salmon* ^{GF} Dill sauce, lemon; choice of classic side 24.99

Malone's Fried Fish Beer-battered premium white fish, tartar, lemon; choice of classic side 17.99

Crispy Fried Shrimp Classic horseradish red sauce, lemon; choice of classic side 18.99

Pan-Roasted White Fish ^{GF} Seasoned, butter, white wine, lemon; choice of classic side 17.99

HOUSE FAVORITES

Add a bottomless Lexingtonian, small Caesar or small Blue Cheese & Apple salad 6.99

"Coach Cal's" Chicken Marinated rosemary-lemon cutlets, pan-sautéed over fresh lemon pepper linguini; white wine-lemon butter sauce 19.99

Grilled Salmon Piccata* Lemon, capers, artichoke hearts and white wine-lemon butter sauce over fresh Tagliolini pasta 25.99

Mediterranean Shrimp Pasta Sautéed in olive oil with garlic, toasted pine nuts, Kalamata olives, spinach and basil tossed with fresh angel hair pasta 23.99

Maple-Bacon Chicken Breast Maple-brined and grill-finished with a sweet and savory maple bacon glaze, candied walnut bacon crumble, sweet potato mash 19.99

Malone's Fried Chicken Tenders Boneless tenderloins, hand-breaded and fried; honey mustard; choice of classic side 18.99

Teriyaki Pork Chop* French cut, Asian-marinated and char-grilled, pineapple salsa, teriyaki sauce, yuzu cream; choice of classic side 20.99

SANDWICHES

Served with a classic side item. Add a bottomless Lexingtonian, small Caesar or small Blue Cheese & Apple salad 6.99

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 17.99

Malone's Classic Burger* Char-grilled with cheddar, bacon, lettuce, tomato and red onion on butter-toasted brioche bun 18.99

Fried Fish Beer-battered premium white fish with lettuce and tomato on butter-toasted hoagie roll; tartar sauce 16.99

Steakhouse Kobe Burger* Premium American Wagyu with melted Gruyere, crispy onions, lettuce, tomato and Parmesan-garlic mayo on butter-toasted brioche roll 22.99

The BLT Crisp bacon, lettuce, tomato and mayo on buttered country white toast 16.99