

MICKY MANTLE'S GRILL

est. 2025

APPETIZERS

- Pickle Chips | \$15
- Fried Mushrooms | \$14
- Baked Boursin Cheese | \$18
- Potato Chip-Crusted Calamari | \$21
- Maryland-Style Crab Cake | \$36
- Lobster Cargot | \$30
Lobster Basil Cream Sauce
- Grilled Tequila Shrimp | \$24
Cilantro Lime Sauce
- Jumbo Shrimp Cocktail | \$24
- Snow Crab Claws | \$29
Served Chilled or Hot Scampi Style
- Grilled Lamb Chops | \$26
Button Mushroom Sauce

SOUP & SALAD

- Soup of the Day | \$9
- French Onion Soup | \$13
- Caesar Salad | \$16
- Bleu Cheese Wedge | \$16
- Mickey's Chopped Salad | \$15
Iceberg Lettuce, Granny Smith Apples, Tomatoes, Candied Walnuts, Applewood Smoked Bacon, Red Onions, Signature Bleu Cheese Dressing
- Seafood Salad | \$21
Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomatoes, Onion, Kirby's Garlic Dressing



ENTRÉES

All entrées come with your choice of house salad or soup of the day.

- 24 oz. PRIME COWBOY CUT RIB-EYE | \$87
- 16 oz. PRIME RIB-EYE | \$64
- 16 oz. PRIME NY STRIP | \$73
- CENTER-CUT FILET MIGNON
 - 7 oz. | \$52
 - 10 oz. | \$61
- PEPPER STEAK
 - 7 oz. | \$54
 - 10 oz. | \$63
- ROQUEFORT FILET
 - 7 oz. | \$54
 - 10 oz. | \$63
- STEAK & CAKE | \$62
5 oz. Filet, 3 oz. Crab Cake, Sauce Beurre Blanc
- PEPPER-CRUSTED LAMB CHOPS | \$51
Button Mushroom Sauce
- CAJUN CHICKEN PASTA | \$32
Linguine, Sun-Dried Tomato Sauce, Mushrooms, Onions, Bell Pepper
- SEAFOOD
- CEDAR PLANK SALMON | \$45
Sauce Beurre Blanc
- PAN-ROASTED SEA BASS | \$53
Basil Oil, Harissa Sauce, Lobster Risotto
- OVEN-BAKED REDFISH | \$44
Hazelnut, Parmesan-Encrusted, Beurre Blanc, Haricot Verts
- ALASKAN KING CRAB LEGS | MP
- SOUTH AFRICAN COLD-WATER LOBSTER TAIL | MP

ENHANCEMENTS

- Cognac Pepper Sauce, Béarnaise, or Roquefort | \$4
- Scampi Lobster Tail | \$36
- Grilled or Blackened Shrimp | \$12
- Jumbo Lump Crab Oscar | \$22
- Lobster Oscar | \$26
- COMPOUND BUTTERS
- Black Truffle Foie Gras | \$19
- Black Truffle | \$16
- Citrus | \$8
- Black Garlic | \$9
- Smoked Jalapeño & Bleu Cheese | \$11

À LA CARTE

- Mac & Cheese | \$15
- Jalapeño Bacon Mac & Cheese | \$15
- Lobster Mac & Cheese | \$30
- Lobster Risotto | \$23
- Mushroom Risotto | \$15
- French Fries | \$12
- Fried Okra | \$13
- Onion Rings | \$13
- Susie's Mashed Potatoes | \$14
- Au Gratin Potatoes | \$18
- Baked Potato | \$13
- Sautéed Spinach | \$13
- Creamed Spinach | \$15
- Jalapeño Bacon Creamed Corn | \$13
- Sautéed Broccoli | \$13
- Sautéed Mushrooms | \$16
- Asparagus | \$17

Gluten free & vegetarian menus available on request.

GRILL FAVORITES

SANDWICHES & BURGERS

All served with Seasoned Fries.

CLUB SANDWICH | \$19

Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.

FRENCH DIP | \$24

Shaved All-Natural Rib-Eye and Swiss Cheese on a Hoagie Bun served with Au Jus. Option of New York-Style with Peppers, Onions, and Mushrooms.

PASTRAMI MELT | \$18

Hand-cut Pastrami served on Buttered Sourdough with Hot Mustard, American, and Provolone Cheese.

OKLAHOMA ONION BURGER | \$23

Two All-Natural Steak Blend Patties served with Flat Top Onions and American Cheese.

YOUR WAY BURGER | \$21

Two All-Natural Steak Blend Patties on a Brioche Bun Done Your Way! (Additional topping charges may apply.)

MAINS

CHICKEN QUESADILLA | \$20

6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños, and Monterey Jack & Cheddar Cheese. Served with Guacamole, Pico de Gallo, Sour Cream, and Salsa.

NEW YORK-STYLE WINGS | \$25

New York-Style Wings Served with Carrots, Celery, and Buffalo Sauce on the side. Choice of Bleu Cheese or Ranch Dressing.

CHICKEN-FRIED RIB-EYE | \$28

Served with Bacon Gravy, Texas Toast, Mashed Potatoes, and topped with Scallions.

BREAKFAST-CUT RIB-EYE | \$28

All-Natural Breakfast Cut Rib-Eye with Au Jus, Mushrooms, and Onions. Served with Texas Toast and Seasoned Fries.

STEAK SKILLET | \$29

6 oz. Beef Tenderloin Tips, Grilled and Served in a Cast Iron Skillet with Peppers, Onions, and Mushrooms. Served with Texas Toast and Hickory Aioli.