



APPETIZERS

- Fried Pickles | \$15
- Baked Boursin Cheese | \$18
- Fried Mushrooms | \$14
- Potato Chip Crusted Calamari | \$21
- Maryland Style Crab Cake | \$36
- Lobster Cargot | \$30
- Grilled Tequila Shrimp | \$24
- Grilled Lamb Chops | \$26

CHILLED SEAFOOD

- Jumbo Shrimp Cocktail | \$24
- Snow Crab Claws | \$29
Served Chilled with Cocktail Sauce or Hot Scampi Style
- Fresh Oysters | \$MP
Chef's Selection Full or Half Dozen
- Seafood Towers | \$MP
A Rotating Selection of Lobster, Shrimp, Oysters, and other Fresh Seafood. Served with Cocktail Sauce, Horseradish, Citrus Mignonette, and Remoulade.

SOUP & SALAD

- Soup of the Day | \$9
- French Onion Soup | \$13
- Caesar Salad | \$16
- Blue Cheese Wedge | \$15
- Mickey's Chopped Salad | \$16
Iceberg Lettuce, Granny Smith Apples, Tomatoes, Candied Walnuts, Applewood Smoked Bacon, Red Onions, Signature Blue Cheese Dressing
- Seafood Salad | \$24
Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomatoes, Green Onions, Mickey's Garlic Dressing

LAND & SEA

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

- CAJUN CHICKEN PASTA | \$33
Linguine, Sun-Dried Tomato Sauce, Mushrooms, Onions, Bell Pepper
- PAN ROASTED SEABASS | \$54
Basil Oil, Harissa Sauce, Lobster Risotto
- OVEN-BAKED REDFISH | \$45
Hazelnut, Parmesan Encrusted, Beurre Blanc, Haricot Verts
- PEPPER CRUSTED LAMB CHOPS | \$52
Button Mushroom Sauce, Mushroom Risotto
- 10-12 OZ. COLD WATER LOBSTER TAIL | MP
- CEDAR PLANK SALMON | \$46
Sauce Beurre Blanc
- STEAK & CAKE | \$63
5 oz. Filet, 3 oz. Crab Cake, Sauce Beurre Blanc
- SURF & TURF | MP
Lobster Tail with any Steak Selection.
- VEGETARIAN FEATURE | MP
Chef's Seasonal Feature

PRIME STEAKS

SIGNATURE CUTS

- 24 OZ. PRIME COWBOY CUT RIBEYE | \$88
Fried Tobacco Cut Onions
- 16 OZ. PRIME RIBEYE | \$65
- 10 OZ. MESQUITE SMOKED FILET | \$64
Bourbon Sweet Potato Mash
- CENTER-CUT FILET MIGNON
7 OZ. | \$53 10 OZ. | \$62
- PEPPER FILET
7 OZ. | \$55 10 OZ. | \$64
- ROQUEFORT FILET
7 OZ. | \$55 10 OZ. | \$64

JAPANESE WAGYU

- THE DOUBLE PLAY | \$112
3 oz. A5+ Japanese Wagyu Filet, 3 oz. Center-Cut Filet Mignon, Two Grilled Jumbo Shrimp Served with Chef's Featured Potatoes.
- 12 OZ. JAPANESE WAGYU RIBEYE | \$164
Served with Chef's Featured Potatoes.
- JAPANESE WAGYU CARVING BOARD | \$237
6 oz. Japanese Wagyu Ribeye, 6 oz. Prime Ribeye, 3 oz. Wagyu Filet Mignon, 3 oz. Center-Cut Filet Mignon, Four Grilled Shrimp Choice of any two sides.
- JAPANESE WAGYU FILET MIGNON | \$30 PER OZ.
5 oz. Minimum. Served with Chef's Featured Potatoes.

MISHIMA RESERVE

- A cross between prized Japanese Wagyu and premium American cattle, Mishima Reserve offers the rich marbling and buttery texture of Wagyu with a bold, beef-forward flavor unique to American ranching.*
- All Mishima Cuts served with Chef's Featured Potatoes.*
- 14 OZ. MISHIMA WAGYU RIBEYE | \$98
- 6 OZ. MISHIMA BUTCHER'S CUT RIBEYE | \$88
- 8 OZ. MISHIMA GENTLEMEN'S CUT RIBEYE | \$83
- 12 OZ. MISHIMA WAGYU NY STRIP | \$68
- 5 OZ. MISHIMA WAGYU FILET | \$67

ENHANCEMENTS

- SIGNATURE SAUCES: Cognac Pepper, Béarnaise, Roquefort | \$4
- SEAFOOD: 6 oz. Scampi or Butter Poached Lobster Tail | \$36 Two Grilled or Blackened Shrimp | \$12 Jumbo Lump Crab Oscar | \$22 Lobster Oscar | \$26
- COMPOUND BUTTERS: Citrus | \$8 Black Garlic | \$9 Black Truffle Foie Gras | \$19 Black Truffle | \$16 Smoked Jalapeño & Blue Cheese | \$11

À LA CARTE

- Mac & Cheese | \$14 Jalapeño Bacon Mac & Cheese | \$14 Lobster Mac & Cheese | \$28 Lobster Risotto | \$22
- Mushroom Risotto | \$15 Fried Okra | \$13 French Fries | \$12 Onion Rings | \$13 Susie's Mashed Potatoes | \$14
- Au Gratin Potatoes | \$18 Baked Potato | \$13 Jalapeño Bacon Creamed Corn | \$15 Creamed Spinach | \$15
- Sautéed Broccoli | \$13 Sautéed Mushrooms | \$16 Asparagus | \$17

GRILL FAVORITES

STARTERS

- FRIED SHRIMP | \$24
- ARTURO’S CHIPS & SALSA | \$12
- DIP DUO | \$17
- Fresh Guacamole and Juan’s White Cheddar Queso. Served with Tortilla Chips. **Make It a Trio! Add Arturo's Salsa \$3***

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 | \$25
- Shaved All-Natural Ribeye and Swiss Cheese on a Hoagie Bun served with Au Jus. Option of New York-Style with Peppers, Onions, and Mushrooms*
- PASTRAMI MELT | \$19
- 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 | \$35
- Served with Bacon Gravy, Texas Toast, Mashed Potatoes, and topped with Scallions*
- BREAKFAST-CUT RIB-EYE | \$35
- All-Natural Breakfast Cut Ribeye with Au Jus, Mushrooms, and Onions. Served with Texas Toast and Seasoned Fries*
- STEAK SKILLET | \$30
- 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*