

## APPETIZERS

<b>Jumbo Shrimp Cocktail</b> With Absolut Peppar Cocktail Sauce	13 <sup>95</sup>	<b>Snow Crab Claws</b> Served <i>Cold</i> with Absolut Peppar Cocktail Sauce or <i>Hot</i> Scampi Style	14 <sup>95</sup>
<b>Grilled Tequila Shrimp</b> Lime Cilantro Sauce	13 <sup>95</sup>	<b>Lobster Cargot</b> Oven Baked with Butter, Garlic and Lobster Cream Sauce	24 <sup>95</sup>
<b>Maryland Style Crab Cake</b> Oven-baked Jumbo Lump Crab Cake With Sauce Beurre Blanc	21 <sup>95</sup>	<b>Grilled Australian Lamb Chops</b> Peppered with a Button Mushroom Sauce	16 <sup>95</sup>
<b>Potato Crusted Calamari</b>	11 <sup>95</sup>	<b>Fried Mushrooms</b> With Ranch Dressing	7 <sup>95</sup>
<b>Fried Asparagus</b> Topped with Jumbo Lump Crab and Béarnaise Sauce	17 <sup>95</sup>	<b>Fried Pickle Chips</b>	6 <sup>95</sup>
<b>Baked Herb Boursin Cheese</b> With Oven Roasted Garlic and Sourdough Crostini	12 <sup>95</sup>	<b>Chef's Seafood Appetizer Assortment</b> For 2	13 <sup>95</sup>
<b>Beef Carpaccio</b> Capers, Shallots, White Truffle Oil and a Dijon Cream Sauce	12 <sup>95</sup>	For 4	26 <sup>95</sup>

## SOUP & SALADS

<b>Soup of the Day</b>	4 <sup>95</sup>	<b>Beefsteak Tomato Salad (Seasonal)</b> With Vinaigrette, Red Onion, and Bleu Cheese Crumbles	8 <sup>95</sup>
<b>Lobster Bisque</b>	8 <sup>95</sup>	<b>Insalata Caprese (Seasonal)</b> Fresh Mozzarella, Beefsteak Tomatoes, Olive Oil and Aged Balsamic Vinegar	8 <sup>95</sup>
<b>Caesar Salad</b> With Grilled Chicken	7 <sup>95</sup>	<b>Grilled or Crispy Chicken Salad</b>	11 <sup>95</sup>
With Shrimp	16 <sup>95</sup>	<b>Seafood Salad</b> Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomato, Onion Tossed in Creamy Garlic Dressing	14 <sup>95</sup>
<b>Bleu Cheese Wedge</b>	7 <sup>95</sup>		
<b>#7 Chopped Salad</b> Iceberg Lettuce, Granny Smith Apples, Walnuts, Applewood Smoked Bacon, Red Onions, Tossed with our Signature Bleu Cheese Dressing	8 <sup>95</sup>		

## À LA CARTE

<b>Mac and Cheese</b>	7 <sup>95</sup>	<b>Creamed Corn</b>	7 <sup>95</sup>
<b>Lobster Risotto</b>	10 <sup>95</sup>	<b>Sautéed Mushrooms</b>	8 <sup>95</sup>
<b>Au Gratin Potatoes</b>	7 <sup>95</sup>	<b>Fresh Asparagus</b>	8 <sup>95</sup>
<b>Baked Potato</b>	5 <sup>95</sup>	<b>Creamed Spinach</b>	7 <sup>95</sup>
<b>Mashed Potatoes</b>	5 <sup>95</sup>	<b>Sautéed Baby Leaf Spinach</b>	7 <sup>95</sup>
<b>Fried Okra</b>	5 <sup>95</sup>	<b>Fresh Broccoli</b>	7 <sup>95</sup>
<b>Onion Rings</b>	6 <sup>95</sup>	<b>Sautéed Vegetables</b>	6 <sup>95</sup>
<b>French Fries</b>	4 <sup>95</sup>	<b>Grilled Rosemary Zucchini</b>	7 <sup>95</sup>
<b>Mushroom Risotto</b>	8 <sup>95</sup>	<b>Sautéed Onions</b>	4 <sup>95</sup>

Children's Entrées Available Upon Request.  
18% Gratuity Added for Large Parties.

**Executive Chef – Daniel Nemeec**  
**Sous Chef – Juan Torres**

## STEAKS & CHOPS

<b>Prime "Cowboy Cut" Rib Eye</b> (22 oz)	39 <sup>95</sup>
<b>Prime New York Strip</b> (16 oz)	37 <sup>95</sup>
<b>Prime Porterhouse</b> (30 oz)	49 <sup>95</sup>
<b>Tournedos Béarnaise</b> Tenderloin Medallions, Béarnaise Sauce	29 <sup>95</sup>
<b>Filet Mignon</b> Center Cut of the Tenderloin	(7 oz) 28 <sup>95</sup> (10 oz) 33 <sup>95</sup>
<b>Pepper Steak</b> Filet Mignon Pressed in Cracked Peppercorns With Cognac Pepper Sauce	(7 oz) 30 <sup>95</sup> (10 oz) 35 <sup>95</sup>
<b>Roquefort Filet</b> Filet Mignon with Roquefort Sauce	(7 oz) 30 <sup>95</sup> (10 oz) 35 <sup>95</sup>
<b>Tenderloin Tips Trio</b> Grilled and served with our Three Signature Sauces	26 <sup>95</sup>
<b>Australian Rack of Lamb</b> Pan Seared with a Shiitaki Mushroom Demi Glace	(14 oz) 36 <sup>95</sup>
<b>Herb Crusted Berkshire Pork Chops</b> With Spiced Mission Fig Gelée	(16 oz) 28 <sup>95</sup>

*Add to any steak:*

Jumbo Lump Crab Oscar 7<sup>95</sup> Nova Scotia Lobster Oscar 12<sup>95</sup>

## SEAFOOD

<b>Grilled Redfish with Jumbo Lump Crab</b> Haricort Verts and Beurre Blanc	32 <sup>95</sup>
<b>Pan Roasted Sea Bass</b> With Lobster Risotto	31 <sup>95</sup>
<b>Cedar Plank Salmon</b> Sauce Beurre Blanc	25 <sup>95</sup>
<b>Pan Seared Ahi Tuna</b> Black Sesame Crusted Sashimi Grade Tuna	29 <sup>95</sup>
<b>Shrimp Scampi and Jumbo Lump Crab</b> Over Angel Hair Pasta	29 <sup>95</sup>
<b>Australian Cold Water Lobster Tail</b>	(Market Price)
<b>Alaskan King Crab Legs</b>	(Market Price)
<b>Surf and Turf</b> Filet Mignon and Lobster Tail	(Market Price)
<b>King and Turf</b> Filet Mignon and Alaskan King Crab Legs	(Market Price)

## PASTA & CHICKEN

<b>Fettucini Alfredo or Marinara</b> With Grilled Chicken	16 <sup>95</sup>
With Shrimp	18 <sup>95</sup>
<b>Chicken Florentine</b> Oven-baked Chicken Breast Stuffed with Sautéed Spinach and Mushrooms with a Button Mushroom Cream Sauce	19 <sup>95</sup>

**MICKEY CHARLES MANTLE**  
**“THE COMMERCE COMET”**  
**CAREER SUMMARY**

**MAJOR LEAGUE BASEBALL AWARDS**

Triple Crown	1956
American League Most Valuable Player	1956, 1957, 1962
American League Home Run Leader	1955, 1956, 1958, 1960
American League Runs Scored Leader	1954, 1956, 1957, 1958, 1960, 1961
Gold Glove Award	1962
All Star Games	1952, 1953, 1954, 1955, 1956, 1957, 1958, 1959, 1960, 1961, 1962, 1963, 1964, 1965

**MAJOR LEAGUE BASEBALL RECORDS**

Longest Official Home Run	565 Feet
Most World Series Home Runs	18
Most World Series RBIs	40
Most World Series Runs Scored	42
Most World Series Total Bases	123
Most World Series Walks	43
Most World Series Strikeouts	54
Most At-Bats for the Yankees	8,102
Most Games Played for the Yankees	2,401

**IMPORTANT DATES**

Yankee Debut	April 17, 1951
1st Home Run	May 1, 1951
565 Foot Home Run	April 17, 1953
Three Home Runs in One Game	May 13, 1955
Hit for Cycle	July 23, 1957
Hit Homer Off Facade at Yankee Stadium	May 30, 1956 & May 22, 1963
Four Consecutive Home Runs	July 4 - 6, 1962
Hits 1st Indoor Home Run (Astrodome)	April 9, 1965
Mickey Mantle Day	September 9, 1965
500th Home Run	May 14, 1967
Last Home Run (#536)	September 20, 1968
Last Official At Bat	September 28, 1968
Uniform Retired (Mickey Mantle Day)	June 8, 1969
Inducted into Baseball Hall-of-Fame	August 12, 1974



*Mickey Mantle's*

**STEAKHOUSE**

**OPEN DAILY FOR DINNER AT 5:00 P.M.**  
**AVAILABLE FOR PRIVATE LUNCHEONS**

**HAPPY HOUR**  
**4:30 - 6:30 P.M., MON - FRI**

**BANQUET AND PRIVATE DINING FACILITIES**  
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**#7 MICKEY MANTLE DRIVE**  
**BRICKTOWN**  
**OKLAHOMA CITY, OK 73104**  
**PHONE 405-272-0777**

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