



# MANDALAY

## PRIME

STEAKHOUSE AND LOUNGE

*Expertly Crafted by Chef Aliano Decka*

### Caviar Service

**Blinis, Shallots, Crème Fresh, Egg Yolk, Chives**

**1 oz. Golden Osetra 160**

**1 oz. Hybrid Beluga 190**

### Appetizers



**\*BEEF TENDERLOIN CARPACCIO**

Filet Mignon, Capers, Shallots, Pickled Red Onions, Whole Grain Mustard, Wild Arugula, Burrata, Truffle Oil, Pinsa Bread 36

**COLOSSAL SHRIMP COCKTAIL**

4 Shrimp, Horseradish Cocktail Sauce, Lemon Wedges 36

**\*AHI TUNA TARTAR**

Avocado, Orange, Sweet Soy Sauce, Fried Wontons 29



**\*STEAK TIPS**

Lightly Blackened, Bordelaise Sauce 34

**SEASONAL CHARCUTERIE BOARD**

Chef's Seasonal Selection of Meats, Cheese, Pinsa Bread, Fruit, Jam, Honeycomb  
1 Person - 27      2 People - 47

**MARYLAND CRAB CAKES**

2 Colossal Lump Crab, Spring Mix, Dijon Mustard Aioli 32

**CRISPY CALAMARI**

Seaweed Zeppole, Ginger Aioli, Sweet Chili Sauce 28

**MANDALAY DUMPLINGS**

Pork, Cabbage, Sweet Soy Sauce, Fried Shallots 24

**HOUSE MEATBALLS**

Vodka Sauce, Herb Parmigiano 22

### Soups & Salads

**FRENCH ONION**

12

**CAESAR SALAD**

Whole Romaine Hearts, Garlic Croutons, Shaved Parmigiano, House Made Caesar Dressing  
ADD: White Anchovies - 3  
Half 11      Full 20

**WEDGE SALAD GF**

Crisp Iceberg Lettuce, Bacon, Bleu Cheese Crumbles, Heirloom Cherry Tomatoes, Pickled Red Onions, Bleu Cheese Dressing  
Half 13      Full 23

**MANDALAY CHOPPED SALAD GF**

Chopped Iceberg, Sopressata Salami, Bacon, Seasonal Aged Cheese, Bleu Cheese Crumbles, Red Onions, Boiled Egg, Lemon Vinaigrette 25

**LOBSTER BISQUE**

18

**HOUSE SALAD GF**

Mixed Greens, Avocado, Tomato, Cucumber, Vidalia Onion Vinaigrette  
Half 11      Full 20

**BALSAMIC BEET SALAD GF**

Roasted Red Beets, Arugula, Bleu Cheese Crumbles, Oranges, Balsamic Vinegar, Lemon Dressing 23

**CAPRESE BURRATA GF**

Heirloom Tomato, Buffalo Burrata, Basil Oil, 25 year aged Balsamic Vinegar, Extra Virgin Olive Oil, Fried Basil 27

*Add Any of the Following Items to your Salad*

**\*4 oz. Filet Mignon - 29    Murray Farms Chicken - 13    Colossal Shrimp - 18    Salmon - 18    Lobster Tail - 43**

### Sandwiches

*Accompanied by French Fries*

**\*MANDALAY BURGER**

10 oz. A blend of Short Rib, brisket and Chuck Patty, Lettuce, Tomato, Red Onion, Toasted Brioche Bun and a choice of Aged Cheddar, or American 29

**\*WAGYU STEAK SANDWICH**

6 oz. American Wagyu Hanger Steak, Gruyere Cheese, Arugula, Chimichurri, Garlic Aioli, Onion Strings, Toasted Pinsa Bread 34

*20% gratuity included for parties of 6 or more.*

*A \$25 Corkage Fee will be applied per bottle of wine on personal collections.*

**GF Symbol notates Gluten Free**

*\* Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illnesses.*

*Alert your server if you have any special dietary requirements.*





# Steaks, Chops & Seafood

Our Steaks are seasoned with our Signature Steak Seasoning, Broiled at 1700 Degrees and served with a Char.  
Steaks, Chops & Seafood can be made Gluten Free without the Seasoning and Onion Strings. **GF**  
All Steaks are topped with Onion Strings.

## Dry Aged



**\*BONE-IN NEW YORK STRIP**  
45 Day Dry Aged 18 oz. 72



**\*PRIME BONE-IN RIBEYE**  
45 Days Dry Aged 22 oz. 135

**\*COLORADO DOMESTIC LAMB CHOPS**  
Two 15 Day Dry Aged Double Bone-In Chops 79



**\*BONE-IN FILET MIGNON**  
14 oz. MKT Price



**\*PRIME TUSCAN STYLE TOMAHAWK**  
32 oz. MKT Price



**\*CENTER CUT FILET MIGNON**  
6 oz. 46 8 oz. 58



**\*PRIME RIBEYE**  
14 oz. 78



**\*NEW YORK STRIP**  
12 oz. NY Strip, Garlic Wild Mushrooms 50

**\*BERKSHIRE PORK CHOP**  
12 oz. 40



**\*TUSCAN STYLE PORTERHOUSE**  
36 oz. 135

**\*AMERICAN WAGYU HANGER STEAK**  
12 oz. 60

**COLOSSAL ALASKAN KING CRAB - MKT PRICE**  
1/2 Pound 1 Pound

**6 - 7 oz. COLD WATER LOBSTER TAIL**  
Single 43 Double 80

*Add Any of the Following Items to your Steak, Chops or Lobster*

\*4 oz. Filet Mignon - 29 Murray Farms Chicken - 13 Grouper - 32 Colossal Shrimp - 18  
Salmon - 18 Scallops - 28 Lobster Tail - 43 Alaskan King Crab - MKT Price

## Steak Toppers

<b>BÉARNAISE GF</b> - ..... 6	<b>CHIMICHURRI GF</b> - ..... 6
<b>TRUFFLE SAUCE</b> - ..... 9	<b>COGNAC PEPPERCORN</b> - ..... 9
<b>BLEU CHEESE BUTTER GF</b> - ..... 8	<b>RED WINE BORDELAISE</b> - ..... 9
<b>GARLIC WILD MUSHROOMS GF</b> - ..... 8	<b>OSCAR GF</b> - Asparagus, Lump Crab, Hollandaise Sauce ..... 28

### KING OSCAR GF

Alaskan King Crab, Asparagus, Hollandaise Sauce - MKT Price

## Entrées

<b>*SALMON PUTTANESCA</b> - Pan Seared Salmon, Garlic, Capers, Tomato Confit, Black Olives, White Wine Served with Brussel Sprouts ..... 45
<b>CHILEAN SEA BASS GF</b> - Pan Seared Sea Bass, Roasted Tomato Burrata Risotto ..... 56
<b>SCALLOPS &amp; LOBSTER RISOTTO</b> - Pan Seared U-10 Scallops, Mascarpone Lobster Risotto, Lobster Meat ..... 54
<b>GROUPE PICATTA</b> - Parmigiano Crusted Grouper, Lemon Butter Sauce, Capers, Tomato Confit, Fettuccine..... 52
<b>CHICKEN SCALOPPINE</b> - Murray Farms Organic Chicken, Brandy Wild Mushroom Cream Sauce, Served with Garlic Whipped Potatoes ..... 40
<b>LOBSTER RAVIOLI</b> - Hand-Made Lobster Ravioli, Bacon, Vodka Tomato Sauce, Mascarpone, Lobster Meat ..... 49
<b>MANDALAY CANNELLONI</b> - Mixed Ragu Meat, Fresh Pasta, Bechamel, Marinara, Burrata, Pecorino Romano ..... 50
<b>FETTUCCHINE ALFREDO</b> - Garlic Cream Sauce, Fettuccine ..... 26

ADD: Broccolini - 12 \*4 oz. Filet Mignon - 29 Murray Farms Chicken - 13 Grouper - 32 Colossal Shrimp - 18  
Salmon - 18 Scallops - 28 Lobster Tail - 43 Alaskan King Crab - MKT Price

## Accompaniments

<b>BROCCOLINI GF</b> - ..... 12	<b>GARLIC WHIPPED POTATOES GF</b> - ..... 12
<b>JUMBO ASPARAGUS GF</b> - ..... 16	<b>BAKED POTATO GF</b> - ..... 12
<b>CREAMED SPINACH</b> - ..... 14	<b>LOADED BAKED POTATO GF</b> - ..... 16
<b>BACON CREAMED CORN</b> - ..... 16	<b>SEASONED FRENCH FRIES</b> - ..... 10
<b>GARLIC WILD MUSHROOMS GF</b> - ..... 16	<b>TRUFFLE FRIES</b> - ..... 14
<b>BRUSSEL SPROUTS</b> - ..... 16	<b>CAVATAPPI MAC &amp; CHEESE</b> - ..... 12
<b>ROASTED TOMATO BURRATA RISOTTO GF</b> - ..... 16	<b>TRUFFLE MAC &amp; CHEESE</b> - ..... 18
<b>LOBSTER MAC &amp; CHEESE</b> - ..... 48	

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