



Expertly Crafted by Chef Aliano Decka

Caviar Service

Blinis, Shallots, Crème Fresh, Egg Yolk, Chives

1 oz. Kaluga 130 1 oz. Golden Osetra 160 1 oz. Hybrid Beluga 190

Appetizers

***WAGYU BEEF CARPACCIO**
American Wagyu 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 Twist 32

***AHI TUNA TARTAR**
Avocado, Orange, Sweet Soy Sauce, Fried Wontons 29

WAGYU STEAK TIPS GF
Lightly Blackened American Wagyu Tenderloin, Chimichurri, Bordelaise Sauce 34

HOUSE MEATBALLS
Marinara, Herb Parmigiano 20

SEASONAL CHARCUTERIE BOARD
Chef’s Seasonal Selection of Meats, Cheese, Fruit, Jam, Pinsa Bread, Honeycomb
1 Person - 25 2 People - 45

MARYLAND CRAB CAKES
Colossal Lump Crab, Spring Mix, Honey Mustard Aioli 30

CRISPY CALAMARI
Seaweed Zeppole, Ginger Aioli, Sweet Chili Sauce 25

BRUSCHETTA TRIO
Tomato Concasse’, Burrata, Olive Tapenade 21

Soups & Salads

FRENCH ONION
10

CAESAR SALAD
Romaine Hearts, Garlic Croutons, Shaved Parmigiano, House Made Caesar Dressing
Half 11 Full 17

WEDGE SALAD GF
Crisp Iceberg Lettuce, Bacon, Bleu Cheese Crumbles, Tomato, Pickled Red Onion, Bleu Cheese Dressing
Half 13 Full 19

MANDALAY SPINACH SALAD
Baby Spinach, Warm Port Bacon Strawberry Dressing, Candied Pecans, Shaved Manchego Cheese 21

LOBSTER BISQUE
13

CHOPPED SALAD GF
Mixed Greens, Avocado, Tomato, Cucumber, Vidalia Onion Vinaigrette
Half 11 Full 17

BALSAMIC BEET SALAD GF
Roasted Red Beets, Arugula, Bleu Cheese Crumbles, Oranges, Balsamic Vinegar, Lemon Dressing
Half 14 Full 21

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

Add Any of the Following Items to your Salad
*4 oz. Filet Mignon - 28 8 oz. Airline Chicken - 13 *8 oz. Kvaroy Salmon - 18 2 Colossal Shrimp - 16 6-7 oz. Lobster Tail - 43

Sandwiches

Accompanied by French Fries

***MANDALAY BURGER**
10 oz. Chuck Burger Patty, Lettuce, Tomato, Red Onion, Toasted Brioche Bun and a choice of Aged Cheddar, Provolone or American 22

***WAGYU STEAK SANDWICH**
6 oz. American Wagyu Hanger Steak, Provolone, Arugula, Chimichurri, Garlic Aioli, Onion Strings, Toasted Pinsa Bread 29

LOBSTER ROLL
New England Lobster Meat, Celery, Old Bay Mayonnaise, Crème Fresh, Lemon Zest, Chive, Toasted Hoagie Bun 38

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.*

*PRIME RIBEYE 16 oz. 78	*HERITAGE PORK CHOP 10 oz. 30
*PRIME BONE-IN RIBEYE 22 oz. MKT Price	*COLORADO LAMB CHOPS 2 Double Bone-In Chops 73
*CAB BONE-IN FILET MIGNON 14 oz. 79	*WAGYU HANGER STEAK 12 oz. 53
*CAB CENTER CUT FILET MIGNON 6 oz. 45 8 oz. 58	*MANDALAY NEW YORK STRIP 10 oz. NY Strip, Garlic Wild Mushrooms 40
*PRIME TUSCAN STYLE TOMAHAWK 32 oz. MKT Price	*CAB TUSCAN STYLE PORTERHOUSE 36 oz. 135
*DRY AGED BONE-IN NEW YORK STRIP 45 Day Dry Aged 18 oz. 72	6 - 7 oz. COLD WATER LOBSTER TAIL Single 43 Double 80
COLOSSAL ALASKAN KING CRAB - MKT PRICE 1/2 Pound 1 Pound	

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

***4 oz. Filet Mignon - 28 8 oz. Airline Chicken - 13 7 oz. Grouper - 32 *8 oz. Kvaroy Salmon - 18 2 Colossal Shrimp - 16
3 U-10 Scallops - 24 6 oz. Lobster Tail - 43 Alaskan King Crab - MKT Price**

Steak Toppers

SAUCE BÉARNAISE GF -	6	CHIMICHURRI GF -	6
TRUFFLE CREAM -	9	COGNAC PEPPERCORN -	8
BLEU CHEESE BUTTER GF -	8	RED WINE BORDELAISE -	8
GARLIC WILD MUSHROOMS GF -	8	OSCAR GF - Asparagus, Lump Crab, Hollandaise Sauce	22

KING OSCAR **GF**

Asparagus, Alaskan King Crab, Hollandaise Sauce - MKT Price

Entrées

*KVAROY SALMON - Sweet Bourbon Norwegian Seared Salmon, Garlic Whipped Potato, Italian Salsa Verde	40
SEAFOOD CIOPPINO - Pan Sautéed Shrimp, Scallops, Calamari, Pappardelle, Saffron Tomato Broth	48
SEA BASS ORANGE BEURRE-BLANC GF - Pan Seared Sea Bass, Lemon Risotto, Orange Beurre-Blanc	52
SCALLOPS & LOBSTER RISOTTO - Pan Seared U-10 Scallops, Mascarpone Lobster Risotto, Lobster Meat	52
GROUPER PICCATA - Parmigiano Crusted Grouper, Lemon Butter Sauce, Capers, Tomato Confit, Pappardelle	51
CHICKEN SCALLOPINI - Airline Chicken, Artichokes, Asparagus, Cherry Tomatoes, Garlic White Wine Sauce	36
LOBSTER RAVIOLI - Hand-Made Lobster Ravioli, Bacon, Vodka Tomato Sauce, Mascarpone, Lobster Meat	48
FETTUCCINE ALFREDO - Garlic Cream Sauce, Fettuccine	24
ADD: Broccolini - 12 *4 oz. Filet Mignon - 28 8 oz. Airline Chicken - 13 7 oz. Grouper - 32 *8 oz. Kvaroy Salmon - 18 2 Colossal Shrimp - 16 3 U-10 Scallops - 24 6 oz. Lobster Tail - 43 Alaskan King Crab - MKT Price	

Accompaniments

BROCCOLINI GF -	12	GARLIC WHIPPED POTATOES GF -	12
JUMBO ASPARAGUS GF -	16	BAKED POTATO GF -	12
SAUTÉED SPINACH GF -	10	LOADED BAKED POTATO -	16
CREAMED SPINACH -	12	SEASONED FRENCH FRIES -	10
BACON CREAMED CORN GF -	14	TRUFFLE FRIES -	14
GARLIC WILD MUSHROOMS GF -	16	CAVATAPPI MAC & CHEESE -	12
BRUSSEL SPROUTS GF -	16	TRUFFLE MAC & CHEESE -	18
CREAMY LEMON RISOTTO GF -	12	LOBSTER MAC & CHEESE -	48

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