



DINNER MENU

APPETIZERS

PICKLE CHIPS.....	\$10
MARYLAND STYLE CRAB CAKE.....	\$35
LOBSTER CARGOT.....	\$29
GRILLED TEQUILA SHRIMP.....	\$20
JUMBO SHRIMP COCKTAIL.....	\$20
GRILLED LAMB CHOPS.....	\$22
FRIED ASPARAGUS.....	\$25
POTATO CRUSTED CALAMARI.....	\$19
FRIED MUSHROOMS.....	\$10
BAKED BOURSIN CHEESE.....	\$14

SALADS

HOUSE SALAD.....	\$8
BLUE CHEESE WEDGE.....	\$12
MICKEY'S CHOPPED SALAD.....	\$12
CAESAR SALAD.....	\$11

À LA CARTE

AU GRATIN POTATOES.....	\$12
BAKED POTATO.....	\$10
MASHED POTATOES.....	\$10
FRENCH FRIES.....	\$10
SAUTÈED MUSHROOMS.....	\$12
ASPARAGUS.....	\$10
BACON BRUSSELS SPROUTS.....	\$10
MAC & CHEESE.....	\$11
JALAPÈNO MAC & CHEESE.....	\$12
FRIED OKRA.....	\$8
LOBSTER RISOTTO.....	\$16
MUSHROOM RISOTTO.....	\$12

ENTRÉES

PRIME COWBOY CUT RIBEYE (24oz).....	\$65
PRIME ANGUS RIBEYE (18oz).....	\$50
PRIME NY STRIP (16oz).....	\$55
CENTER CUT FILET MIGNON 7oz.....\$40 10oz.....\$47	
TENDERLOIN TIP TRIO (9oz).....	\$41
Served with our three signature sauces.	
STEAK & CAKE.....	\$53
5oz Filet, 3oz Crab Cake, Beurre Blanc	
CAPRESE CHICKEN.....	\$24
Zoodles, Basil, Mozzarella, Marinara	

ADD TO ANY STEAK

COGNAC PEPPER, ROQUEFORT, or BÉARNAISE SAUCE.....	\$2
JUMBO LUMP CRAB OSCAR.....	\$21

SEAFOOD

CEDAR PLANK SALMON.....	\$40
Sauce Beurre Blanc	
PAN ROASTED SEA BASS.....	\$40
Lobster Risotto	
OVEN-BAKED REDFISH.....	\$40
Hazelnut, White Cheddar & Parmesan Encrusted, Beurre Blanc, Haricot Verts	

DESSERTS

HALF BAKED COOKIE SKILLET.....	\$11	
CHEESECAKE.....	\$9	
Blueberry Crumble, Cherries Jubilee, or Turtle Topping.....		\$4
CRÈME BRULEE.....	\$12	
MICKEY'S CHOCOLATE CAKE.....	\$9	