



Malio Iavarone, whose immigrant parents had owned and operated their own restaurant since 1945, opened the original Malio's Steakhouse in Tampa in 1969.

Always striving to provide their clientele the finest dining experience, Malio's Steakhouse, for over 35 years, earned a reputation for serving the finest quality, with superior service and atmosphere.

It is in that tradition that Malio's Prime Steakhouse will offer USDA Prime, USDA choice and up all natural beef. The freshest seafood available (featuring true cold water lobster tails), accompanied by a selection of over 300 wines, along with unparalleled service and ambience.

We trust you will enjoy a world class dining experience at Tampa's newest and oldest premier family owned steakhouse.

Looking forward to the pleasure of serving you,

Dick Sam Malio

Appetizers

| | |
|---|--------|
| Jumbo Shrimp Cocktail (5) <i>Key West Pinks</i> | 14 |
| Escargot <i>Traditional Maitre D' Butter</i> | 10 |
| Fresh Oysters on the Half Shell(6) | 15 |
| Oysters "Malio" | 18 |
| Tenderloin Carpaccio..... | 12 |
| Ahi Tuna Sashimi..... | 13 |
| Jumbo Lump Crabcakes (2) | 14 |
| Linguine with Jumbo Lump Crab (marinara or oil and garlic)..... | 22 |
| Soft-shell Crabs (when available)..... | Market |
| Jumbo Shrimp (5) | 14 |
| <i>Theresa, Pan-Fried or Barbecued</i> | |

Soups and Salads

| | |
|---|----|
| French Onion Soup Au Gratin | 9 |
| Soup Du Jour..... | 7 |
| Malio's Famous Gorgonzola Salad..... | 7 |
| The "Wedge" | 8 |
| <i>Chilled Wedge of Iceberg, Sliced Beefsteak Tomatoes, Shaved Red Onion, Crumbled Maytag Blue Cheese, Apple Wood Smoked Bacon</i> | |
| Caesar Salad..... | 7 |
| Chopped Salad..... | 7 |
| <i>Chiffonade of Iceberg Lettuce, Spinach and Radicchio blended with Artichokes, Tomatoes, Smoked Bacon, Salami, Red Onions, Chopped Egg, Maytag Blue Cheese and Maple Balsamic Vinaigrette</i> | |
| Spinach Salad | 8 |
| <i>Baby Spinach, Caramelized Cipollini Onions, Roasted Portobellos, Tomatoes, Egg, Goat Cheese, Apple Wood Smoked Bacon, Warm Balsamic Maple Vinaigrette</i> | |
| Tomato Salad..... | 7 |
| <i>Sliced Tomatoes with Red Onions</i> | |
| Caprese Salad | 12 |
| <i>Red and Yellow Tomatoes Layered with Buffalo Mozzarella, Romano Curls, Basil Oil, Aged Balsamic Reduction</i> | |



Steaks and Chops

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|--|----|
| 8 oz. Filet | 32 |
| 12 oz. Filet | 37 |
| 16 oz. New York Strip | 37 |
| 20 oz. Bone-in New York Strip | 41 |
| 16 oz. Rib-eye | 36 |
| 22 oz. Bone-in Rib-eye | 40 |
| 40 oz. Porterhouse for two | 78 |
| 14 oz. Center-cut Bone-in Pork Chop | 24 |
| 14 oz. Veal Chop | 38 |
| Australian Double Cut Lamb Chops (2) | 32 |
| Veal Milanese | 40 |
| Whole Roasted Chicken | 21 |
| Prime Rib 12 oz | 29 |
| 18 oz | 34 |

We serve our steaks seasoned with salt and pepper on a hot plate with a pat of butter and a lemon wedge.

Rare - Cool Red Center
 Medium Rare - Warm Red Center
 Medium - Hot Pink Center
 Medium Well - Slightly Pink
 Well - No Pink
 Pittsburgh - Rare and Medium Rare Only
 Not responsible for steaks cooked medium well and over

Side Sauces

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|---|---|
| Béarnaise, Hollandaise, Crumbled Maytag Blue Cheese or Cabernet Reduction | 3 |
| Oscar | 8 |

Pastas

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| Wild Mushroom Mornay and Sea Scallop Pasta | 28 |
| Lobster Fra Diablo | 32 |
| Crab Fra Diablo | 28 |

Seafood

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|---|--------|
| Australian Cold Water Lobster Tail | Market |
| Fresh Seared Pacific Salmon | 26 |
| Grouper | 28 |
| Seared Ahi Tuna Steak (served rare) | 29 |
| Fresh Seafood Feature | Market |

Prepared Blackened, Theresa Style, Picatta, Pan-Fried or Grilled

Sides

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| Salt Crusted 1 lb. Baked Potato | 6 |
| Fries, Onion Rings or Half and Half | 8 |
| Smoked Cheddar Macaroni and Cheese | 7 |
| Jalapeno Creamed Corn | 7 |
| Steamed Asparagus with Hollandaise Sauce | 8 |
| Broccoli with Hollandaise Sauce or Au Gratin | 7 |
| Spinach (creamed or sauté) | 8 |
| Baby Button Mushrooms Sautéed in Port and Butter | 7 |
| Linguine (marinara or oil and garlic) | 7 |
| Roasted Garlic Yukon Gold Whipped Potatoes | 7 |

Our bread is baked fresh daily and served hot to your table.

20% Gratuity Added To Parties Of 6 Or Larger

* CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTACTING FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS.

