



mullins
STEAKHOUSE

DINNER MENU

— STARTERS —

- JUMBO SHRIMP COCKTAIL** / with house-made cocktail sauce **22**
- SMOKED SALMON FLATBREAD** / topped with herbed cream cheese, smoked salmon, capers, chives, English cucumbers, cherry tomatoes and red onion **18**
- BEEF CARPACIO** / thinly sliced filet mignon with shaved grana padano cheese, baby arugula, dijon mustard and caper berries **23**
- SEARED SCALLOPS** / pan-seared dayboat scallops with a truffled white bean purée, basil pesto, bacon lardons and a black sesame chip **23**

— SOUPS AND SALADS —

- CREAMY CLAM CHOWDER** / house-made **Cup 6 Bowl 10**
- SOUP OF THE DAY** / house-made **Cup 6 Bowl 10**
- CLASSIC WEDGE SALAD** / iceberg lettuce with cherry tomatoes, red onion, hard-boiled egg, bacon, blue cheese crumbles with house-made blue cheese dressing **16**
- CAESAR SALAD** / hearts of romaine, croutons, parmesan cheese with house-made Caesar dressing **14**
Add chicken **9** Add salmon **11**
- HOUSE SALAD** / artisan and iceberg lettuce medley, cherry tomatoes, English cucumber, red onion, avocado with house-made Thousand Island dressing **15**
- CAPRESE** / burrata cheese with vine-ripened tomatoes, roasted garlic, Kalamata olives and basil **16**

— USDA PRIME STEAKS —

Steaks include choice
of two sides and one sauce
(additional sides \$8, additional sauce \$4)

- CENTER CUT FILET MIGNON** / 8oz. **59**
- CERTIFIED ANGUS BEEF RIBEYE** / 16oz. **56**
- PRIME NEW YORK STRIP** / 10oz. **42**
- 28-DAY DRY-AGED BOSTON STRIP** / 10oz. **49**

SAUCES

Herb butter, Béarnaise, Cognac peppercorn

— SIDES —

- SAUTÉED GREEN BEANS** **8**
- YUKON GOLD MASHED POTATOES** **8**
- BAKED POTATO** **8**
- THICK CUT ONION RINGS** **8**
- CHEF'S MIXED MUSHROOMS** **8**
- CREAMED SPINACH** **8**
- FRENCH FRIES** **8**
- GREEN SALAD** **8**
- GRILLED MEXICAN STREET CORN** /
with garlic aioli, cotija cheese and Tajin **8**

— CHICKEN, FISH AND PASTA —

- MARY'S ORGANIC CHICKEN MARSALA** / with portabello mushrooms, garlic mashed potatoes and buttered broccoli **31**
- HONEY DIJON GLAZED WILD SALMON** / with grilled asparagus and rice pilaf **36**
- SHORT RIB PAPPARDELLE** / pappardelle pasta and braised short ribs with English peas, arugula and Parmesan **36**

— WEDNESDAY SPECIAL —

PASTA SAUTÉE
fresh pasta with a variety of
custom toppings. Includes salad **29**

— THURSDAY SPECIAL —

FISH AND CHIPS
beer-battered cod fillets with malt
vinegar, tartar sauce and french fries **25**

— FRIDAY SPECIAL —

THICK CUT PRIME RIB
with au jus, mashed potatoes
and vegetables **39**

*Consuming raw or undercooked foods may increase your risk of food-borne illness.
PROP 65 WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.
For more information go to www.P65Warnings.ca.gov/restaurant.