



Part of a family of restaurateurs dating back to 1945 when his immigrant parents opened their first restaurant, Malio Iavarone opened the original Malio's Steakhouse on South Dale Mabry in 1969. A favorite of locals as well as sports celebrities and political figures, the restaurant became a South Tampa Landmark for over 35 years. Now a third generation, Malio's son Derek, continues the tradition.

Opening in 2007, with exclusive view's of the waterfront and University of Tampa, Malio's Prime Steakhouse offers the same superior quality food, service and atmosphere that earned the original Malio's Steakhouse its reputation.

Celebrating a special occasion or just enjoying a night out...Malio's Prime is the place.

We look forward to providing you a memorable dining experience at Tampa's newest and oldest premier family-owned steakhouse. Welcome to our family.

Hospitality is our Heritage,

*Dunk*

*Malio*

## Appetizers

Mozzarella Malzone .....	7
<i>Fresh Mozzarella, Lightly Breaded, with Marinara Sauce</i>	
<i>Anchovies Add 1.00</i>	
Tenderloin Carpaccio .....	12
<i>Truffled Baby Salad, Shaved Romano, Portobello Aioli</i>	
Fresh Blue Point Oysters on the Half Shell (6) .....	15
<i>Cocktail Sauce, Horseradish</i>	
Oysters Malio .....	18
<i>Pancetta, Spinach, Wild Mushroom, Maytag Blue Cheese Cream</i>	
Escargot .....	10
<i>Traditional Garlic Butter, Toast Points</i>	
Jumbo Shrimp Cocktail (5) .....	14
<i>Cocktail Sauce</i>	
Jumbo Lump Crab Cakes (2) .....	14
<i>Mango and Cucumber Salad, Avocado Aioli, Maple Lime Dressing</i>	
Jumbo Shrimp (5) .....	14
<i>Theresa, Pan-Fried or Barbecued</i>	
Fried Calamari .....	12
<i>Sweet Pepper Drizzle, Parmesan, Crispy Salami and Pepperoni, Marinara, Lemon Basil Dipping Sauce</i>	
Ahi Tuna Sashimi .....	13
<i>Sesame Crackers, Asian Slaw, Sweet Soy Reduction</i>	

## Soups and Salads

Sausage, White Bean and Escarole Soup .....	cup 7 bowl 9
Lobster Bisque.....	cup 9 bowl 11
Soup Du Jour.....	cup 7 bowl 9
French Onion Soup Au Gratin .....	9
Malio's Famous Salad .....	7
<i>Gorgonzola or House Dressing</i>	
The Wedge .....	8
<i>Chilled Wedge of Iceberg, Sliced Beefsteak Tomatoes, Shaved Red Onion, Crumbled Maytag Blue Cheese, Applewood Smoked Bacon</i>	
Marinated Heirloom Tomato Salad .....	10
<i>Crispy Tomatoes, Goat Cheese, Sherry and Shallot Vinaigrette</i>	
Caesar Salad.....	7
Spinach Salad .....	8
<i>Baby Spinach, Caramelized Cipollini Onions, Roasted Portobellos, Tomatoes, Egg, Goat Cheese, Applewood Smoked Bacon, Warm Maple Balsamic Vinaigrette</i>	
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>	
Caprese Salad.....	12
<i>Red and Yellow Tomatoes Layered with Buffalo Mozzarella, Romano Curls, Basil Oil, Aged Balsamic Reduction</i>	

**Executive Chef Daniel Graves**  
**Grill Master Theodore "Pop" Walton**

\* CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH INCREASES YOUR RISK OF CONTACTING FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF RISK, CONSULT A PHYSICIAN.



## Steaks and Chops

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

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

8 oz. Filet .....	34
12 oz. Filet .....	38
16 oz. New York Strip .....	39
20 oz. Bone-in New York Strip .....	41
16 oz. Rib-eye .....	39
22 oz. Bone-in Rib-eye .....	42
40 oz. Porterhouse for Two .....	79
14 oz. Center-cut Bone-in Pork Chop .....	26
14 oz. Veal Chop .....	40
Australian Double Cut Lamb Chops (2) .....	34
Veal Milanese <i>Crisp Prosciutto, Baby Arugula Salad, Goat Cheese, Balsamic Drizzle</i> .....	40
Fresh Rotisserie Whole Chicken .....	21
Prime Rib 12 oz .....	29
18 oz .....	34

## Side Sauces

Béarnaise, Hollandaise, Crumbled Maytag Blue Cheese or Wild Mushroom Port .....	3
Oscar .....	8

## Vegetable

Roasted Vegetable Platter <i>Mélange of Fresh Seasonal Herb &amp; Balsamic Roasted Vegetable</i> .....	19
--------------------------------------------------------------------------------------------------------	----

## Pastas

*Pastas available with Marinara, Olive Oil and Garlic, Princess or Alfredo Sauce*

Seafood Pasta <i>Linguine, Scallops, Crab, Shrimp, Olive Oil and Garlic</i> .....	28
Lobster Fra Diablo <i>Linguine, Tomatoes, Jalapeños, Spicy Marinara</i> .....	Market
Crab Fra Diablo <i>Linguine, Tomatoes, Jalapeños, Spicy Marinara</i> .....	28
Yankee Pasta <i>Linguine, Jumbo Lump Crabmeat, White Wine, Olive Oil and Garlic</i> .....	28

## Seafood

Australian Cold Water Lobster Tail .....	Market
Atlantic Sea Bass .....	34
Fresh Pacific Salmon .....	26
Grouper .....	Market
Seared Ahi Tuna Steak <i>Served Rare</i> .....	29
Fresh Seafood Feature .....	Market

*Prepared Blackened, Theresa Style, Piccata, Pan-Fried or Grilled*

## Sides

Large Enough for Sharing

Salt Crusted 1 lb. Baked Potato .....	6
Potato Chips <i>Thinly Sliced, Cut to Order and Lightly Seasoned</i> .....	5
Steak Fries, Hand Cut Onion Rings or Half and Half .....	8
Smoked Gouda Macaroni and Cheese .....	7
Jalapeño Creamed Corn <i>Red Onion, Jalapeños, Red Bell Pepper</i> .....	7
Sautéed Onions .....	8
Asparagus <i>Grilled or Steamed, Hollandaise Sauce</i> .....	8
Spinach <i>Creamed or Sautéed</i> .....	8
Broccoli <i>Steamed or Sautéed</i> .....	8
Baby Green Bean Almondine <i>Applewood Bacon, Caramelized Pearl Onions, Toasted Almonds</i> .....	9
Baby Button Mushrooms <i>Sautéed in Port and Butter</i> .....	8
Linguine <i>Marinara, Oil and Garlic, Princess or Alfredo Sauce</i> .....	7
Yukon Gold Whipped Potatoes .....	7
Potatoes Malio <i>Truffled Au Gratin Potatoes, Blue Lump Crab</i> .....	12

Our Bread is Baked Fresh Daily and Served Hot to Your Table.

20% Gratuity Added To Parties Of 6 Or Larger

