



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.

Dunk

Malio

Appetizers and Soups

Mozzarella Malzone <i>Lightly Breaded with Marinara Sauce, (Anchovies Add 1.00)</i>	7
Fresh Blue Point Oysters on the Half Shell (6) <i>Cocktail Sauce, Horseradish</i>	15
Escargot <i>Traditional Maitre D' Butter, Toast Points.....</i>	10
Jumbo Shrimp Cocktail (5) <i>Key West Pinks, Cocktail Sauce</i>	14
Jumbo Shrimp (5) <i>Theresa, Pan-Fried or Barbecued</i>	14
Sausage, White Bean and Escarole Soupcup 7 bowl 9	
Lobster Bisque cup 9 bowl 11	
Soup Du Jourcup 7 bowl 9	
French Onion Soup Au Gratin	9

Salads

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>	
Caesar Salad	7
Cobb Salad	10
<i>Iceberg And Romaine Lettuce Blend, Shredded Mozzarella, Egg, Diced Tomatoes, Applewood Smoked Bacon, Black Olives, Red Onions, Honey Mustard Dressing</i>	
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>	
Chicken or Tuna Salad	10
<i>Served with fresh fruit and crackers</i>	

Add to any salad selection

**Roasted Chicken \$5 . Seared Salmon, Grilled Shrimp or Seared Ahi Tuna \$8 .
Filet \$9**





Classic Lunch Favorites

Choice of Two: Whipped Potatoes, Fries, Onion Rings or Vegetable of the Day

Filet 6 oz
Sirloin 8 oz.

Chicken Piccata, Parmesan, Fontaine or Marsala
Veal Piccata, Parmesan, Fontaine or Marsala
Fresh Catch of the Day Grilled, Blackened, or Theresa
\$12

Sandwiches

Choice of Steak Fries, Onion Rings or Vegetable of the Day

Cheeseburger Aged White Cheddar **11**
Slow Roasted Prime Rib Feature Ask Your Server **12**
Blackened Tuna Sashimi Wrap Asian Slaw, Sesame Ginger Vinaigrette **14**
Grouper Grilled, Blackened, or Fried **Market**
Malio's Original Steak Sandwich **12**
Cipollini Onions, Wild Mushrooms and Choice of Cheese
Chicken Fontaine **12**
Malio's Sandwich Combo **12**
Half Chef's Sandwich Feature and Soup Du Jour or Salad (Malio's or Caesar)
Add \$3 for Lobster Bisque or French Onion Soup

Pastas

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

Crab or Shrimp Fra Diablo Linguine, Tomatoes, Jalapenos, Spicy Marinara **12**
Pasta Primavera Linguine, Fresh Vegetable Medley, Creamy Alfredo **12**
Chicken Fettuccine Fettuccine, Grilled Chicken, Mushrooms, Creamy Alfredo **12**
Baked Ziti Bolognese Homemade Meat Sauce, Fresh Mozzarella **12**

Entrees

Choice of Two: Whipped Potatoes, Fries, Onion Rings, Linguini or Vegetable of the Day

Pacific Salmon Maple Balsamic Glazed or Grilled **15**
Roasted Half Chicken **12**

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

20% Gratuity Added to Parties of 6 or Larger

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.