

# APPETIZERS

**STUFFED MUSHROOMS** 8.95  
Filled with cheese and Italian sausage, poached in red wine

**CARPACCIO** 9.50  
Dressed with dijonaise, capers, pepper, and Parmesan cheese

**MOZZARELLA STICKS** 7.00  
Six cheese sticks with marinara sauce

**CHICKEN LETTUCE WRAPS** 8.95  
Stir fried chicken and vegetables served with fresh lettuce leaves

 **BANG BANG CHICKEN** 8.50  
Tender fried chicken pieces tossed in sweet chili garlic sauce

**CHICKEN NACHOS** 7.95  
Chopped grilled chicken, jalapeño cheese, cheddar, black olives, and fresh jalapenos

**ITALIAN FLAT BREAD PIZZA** 7.95  
Crispy thin crust with marinara, spicy capicola, pepperoni, and provolone

**POTATO SKINS** 7.50  
Twice baked potato skins with sour cream

**SHRIMP COCKTAIL** 11.00  
With cocktail sauce



## HOUSE FAVORITES

Highlighted entrées indicate our signature plates, guaranteed to please any patron

# STEAK, PORK, & CHICKEN

Served with a Maury's shredded lettuce salad and choice of side

**FILET MIGNON**  
Choice cut of tender filet mignon  
**Bobcat** - 5 oz. 21.95      **Bearcat** - 8 oz. 25.95

**FILET TIPS** 19.50  
Tender slices of filet mignon tips with onions, mushrooms, and red wine demi-glaze over mashed potatoes

 **THE CAVALIER** 21.95  
Twelve ounce New York strip

**THE BOMBER** 21.50  
Twelve ounce choice rib-eye

**THE MUSKETEER** 15.95  
Twelve ounce chopped steak topped with mushroom demi-glaze

**PRIME RIB**  
Slow roasted choice prime rib served Au Jus with homemade horseradish sauce  
**Little Bengal** - 10 oz. 20.95      **Bengal** - 14 oz. 23.95

\*Try Maury's homemade 14 flavor steak seasoning

**POLLY PORK CHOPS**  
Grilled bone in chops, glazed with brown sugar, butter and garlic mix, topped with baked cheddar cheese  
**One Chop** 12.95      **Two Chops** 17.95

 **BABY BACK RIBS**  
Slow roasted, fall off the bone pork ribs with Maury's signature BBQ sauce  
**Half Slab**.18.50      **Whole Slab** 22.50

**BBQ CHICKEN**  
Grilled chicken breast glazed with Maury's signature BBQ sauce  
**One Piece** 12.50      **Two Piece** 15.50

**CHICKEN SALTIMBOCCA** 17.95  
Sautéed with butter, wine, and prosciutto topped with baked provolone cheese

# SEAFOOD

Served with a Maury's shredded lettuce salad and choice of side

**REDS**  
Cold water Maine lobster tails steamed and served with drawn butter  
**One Tail** 20.95      **Two Tails** 30.95

**CARDINAL**  
Butterfied shrimp hand battered and fried, served with cocktail sauce  
**Five Piece** 16.95      **Ten Piece** 22.95

**BROOKE**  
Eight ounce Icelandic cod; baked with paprika seasoning or hand battered and deep fried  
**One Piece** 12.95      **Two Piece** 17.95

 **CYCLONE** 18.95  
Grilled fresh salmon glazed with a bourbon, soy, and brown sugar marinade

# COMBINATIONS

Served with a Maury's shredded lettuce salad and choice of side

**FILET & COD** 25.95  
Five ounce filet mignon and eight ounce Icelandic cod; baked or fried

**SURF & TURF** 30.95  
Five ounce filet mignon and five ounce lobster tail

**FILET & SHRIMP** 29.95  
Five ounce filet mignon and five fried shrimp

**CHICKEN & RIBS** 21.50  
BBQ grilled chicken breast and half slab of BBQ baby back ribs

**• ADDITIONS •**  
Add to any entrée

**LOBSTER TAIL** 10.95  
**FIVE FRIED SHRIMP** 11.00  
**HALF SLAB OF RIBS** 10.50  
**CHICKEN BREAST** 5.50

# SOUPS & SALADS

**FRENCH ONION SOUP** 4.95

**SOUP OF THE DAY**  
**Cup** 2.95      **Bowl** 3.95

## DRESSINGS

Sweet & Sour, Ranch, Bleu Cheese, 1000 Island, French, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette, Italian  
\*Lite Italian, Lite Ranch

**MAURY'S HOUSE SALAD** 3.95  
Shredded lettuce, carrots, and red cabbage

**SUMMER SALAD** 4.95  
Maury's house salad served with tomatoes, cucumbers, onions, and croutons

**GREEK SALAD** 4.95  
Feta cheese, Kalamata olives, pepperoncini, and our homemade Italian dressing served on a summer salad

**CESAR SALAD** 4.95  
Romain lettuce with Parmesan cheese, croutons, and Caesar dressing

**CHEF SALAD** 11.95  
Ham, turkey, cheddar, and a sliced hard boiled egg served on a summer salad

**GRILLED SALADS**  
Served on a summer or Caesar salad  
**CHICKEN** 12.50      **SALMON** 15.50

# SANDWICHES

Served with one side

**LITTLE MAR** 8.95  
Half pound cheeseburger with lettuce, tomato, onion, and mayonnaise

**MUSTANG** 8.95  
Grilled chicken with jack cheese, bacon, lettuce, tomato, and mayonnaise

**PULLED PORK BBQ** 8.95  
Slow cooked with our signature BBQ sauce, piled with onion strings

**TURKEY CLUB** 8.95  
Turkey, bacon, lettuce, tomato, and mayonnaise on toasted white bread

**REUBEN** 8.95  
Classic Reuben with Maury's homemade 1000 Island dressing

**PANTHER** 9.95  
Icelandic cod on rye with lettuce and tarter sauce, baked or deep fried

# PASTA

Served with one side

 **CHICKEN PICCATA** 17.50  
Breaded chicken scallopini sautéed with wine, lemon, and capers, served atop a bed of angel hair pasta

**SHRIMP SCAMPI** 20.95  
Butterfied shrimp sautéed with garlic, wine, and red onion and tossed with angel hair pasta

 **LASAGNA** 16.95  
Stacked high and baked with ground beef, Italian sausage, Parmesan, mozzarella, ricotta and provolone cheese

**CHICKEN PARMESAN** 16.50  
Two breaded pan fried chicken breasts topped with marinara sauce and baked provolone cheese atop a bed of angel hair pasta

**PARMESAN CRUSTED CHICKEN** 17.50  
Two grilled chicken breasts crusted with creamy Parmesan cheese mix. Served with a side of angel hair pasta in a white sauce

# SIDE DISHES

Each ..... 2.00      **UPGRADE YOUR SIDES!**

Rice Pilaf  
Broccoli  
Mixed Vegetables  
Garlic Mushrooms

**Upgrade** ..... 1.00  
Summer, Greek, or Caesar salad  
Bowl of soup

Spinach & Noodles  
Cottage Cheese  
Peanut Coleslaw  
Onion Strings

**Upgrade** ..... 2.00  
French onion soup

Potato Fritters  
Mashed Potatoes  
Steak Fries  
Seasoned Fries  
Baked Potato  
Baked Sweet Potato

\*Substitute a Maury's shredded lettuce salad or a cup of soup  
**no extra charge**

# DESSERT

Each ..... 5.00

Ask your server for details

# WHITE WINE



<b>MIONETTO MOSCATO, ITALY</b> Gentle sweet crisp flavor reminiscent of peaches and honey	6.25	
<b>LAMARCA PROSECCO, ITALY</b> Good blend of baked apple, sour lemon, grapefruit, and a light creamy mineral texture	6.75	
<b>SUTTER HOME WHITE ZINFANDEL, CALIFORNIA</b> Strawberry and melon flavors	5.75	19.00
<b>BERINGER WHITE ZINFANDEL, CALIFORNIA</b> Fresh red berry, citrus, melon aroma, hints of nutmeg and clove	6.25	20.00
<b>LA VILLA GIOIOSO MOSCATO, ITALY</b> Fruity and flowery, hints of golden apple	6.50	20.00
<b>CHATEAU ST. MICHELLE RIESLING, WASHINGTON</b> Sweet lime and peach notes	6.25	20.00
<b>PLACID PINOT GRIGIO, ITALY</b> Mild generic fruit taste	6.25	20.00
<b>VERMONTE SAUVIGNON BLANC, CHILE</b> Lively fruit flavors with balanced acidity	7.00	19.00
<b>CANYON ROAD CHARDONNAY, CALIFORNIA</b> Medium body, notes of ripe apple and citrus fruit, hint of cinnamon spice	6.25	18.00
<b>KENDALL JACKSON CHARDONNAY, CALIFORNIA</b> Vanilla and honey, hint of toasted oak and butter rounds	7.50	25.00
<b>WILLIAM HILL CHARDONNAY, CENTRAL COAST</b> Ripe tropical fruits with notes of caramel and brown spice with toasted oak	6.75	21.00

# RED WINE



<b>RIUNITE LAMBRUSCO, ITALY</b> Fruity, soft, light, well-balanced	5.00	17.00
<b>CECCHI SANGIOVESE, ITALY</b> Clove, cherries, red plum, strawberry, fig, leather, dried roses, floral, cinnamon, chestnut, violet, spices	6.50	20.00
<b>BANFI CHIANTI SUPERIORE, ITALY</b> Fruit-forward aromas with some floral notes	7.50	23.00
<b>APOTHIC RED, CALIFORNIA</b> Intense fruit aroma, flavor of rhubarb, black cherry, hint of mocha and vanilla	7.25	24.00
<b>COLUMBIA WINERY RED COMPOSITION, WASHINGTON</b> Black aroma, ripe red fruit flavors of cranberry, cherry plum, framed by hint of spicy oak	6.75	20.00
<b>CANYON ROAD CABERNET SAUVIGNON, CALIFORNIA</b> Ripe raspberry, velvety smooth finish	6.25	18.00
<b>14 HANDS MERLOT, WASHINGTON</b> Blackberry, plum, cherry, mocha	6.75	20.00
<b>CANYON ROAD MERLOT, CALIFORNIA</b> Soft and elegant deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice	6.25	18.00
<b>LOUIS MARTINI CABERNET SAUVIGNON, SONOMA</b> Black plum jam and currant, toasted oak and vanilla spice	7.75	25.00
<b>MARK WEST PINOT NOIR, CALIFORNIA</b> Pleasing mix of black cherry, cola, strawberry, and plum with soft tannins	7.75	24.00
<b>DISENO MALBEC, ARGENTINA</b> Sweet ripe blackberries, violets, red cherries with notes of vanilla oak	6.50	20.00
<b>H3 CABERNET SAUVIGNON, WASHINGTON</b> Black cherries, blackberries, touch of currants, vanilla, complement of earth and mineral notes, soft tannin cocoa finish	7.75	25.00
<b>ZABACCO ZINFANDEL, SONOMA</b> Sophisticated distinctive grapes of Sonoma county, rich and bold intense flavors, elegant textures	7.75	25.00

## PRIVATE SELECTION

These wines were selected by the owners as higher quality, "select" choices for the more sophisticated palate

<b>GROTH SAUVIGNON BLANC, NAPA</b> Dry, savory and richly steeped in oak, peach and grapefruit, zesty	30.00
<b>SANTA MARGHERITA PINOT GRIGIO, ITALY</b> Crisp and dry	36.00
<b>CUVAISON CHARDONNAY, NAPA</b> Rich and creamy	36.00
<b>CAKEBREAD CHARDONNAY, NAPA</b> Succulent ripe peach, yellow apple and lemon zest flavors, crisp, flavorful finish	50.00

<b>FREI BROTHER'S CABERNET SAUVIGNON, ALEXANDER VALLEY</b> Spicy roasted herbs intermixed with damp earth, blackcurrants and plums, dense and medium-bodied, with light tannin	42.00
<b>DAVID BRUCE PINOT NOIR, SONOMA</b> Aromas of cherries, cranberries, rose petals, cinnamon and vanilla, plum, citrus, and toasted pecan, fine tannin structure and a long finish	43.00
<b>ARMADO SUR MALBEC, ARGENTINA</b> Aromas of strawberries and red cherries intertwine with hints of clove and vanilla, lush red berry flavor gives way to velvety tannins	32.00
<b>MARKHAM MERLOT, NAPA</b> Sweet espresso and black raspberry intertwine for an intriguing blend	34.00
<b>ST. FRANCIS CABERNET SAUVIGNON, SONOMA</b> Ripe, black currant, spicy plum, tobacco, cedar and generous tannins	45.00

### HOUSE WINE



<b>DRAFT</b> ..... 2.75 Bud Light, Miller Lite, Hudepohl Amber	<b>IMPORTS</b> ..... 3.50 Amstel Light, Bass, Corona, Heineken, Guinness, Smithwicks, Warsteiner
<b>FEATURE DRAFT</b> ..... 5.00	<b>BELHAVEN SCOTTISH ALE 17 OZ.</b> ..... 4.75
<b>DOMESTICS</b> ..... 3.00 Budweiser, Bud Light, Bud Select, Coors Light, Miller Lite, Miller 64, Yuengling, Angry Orchard, Labatt, Blue Moon	<b>CRAFT BEERS</b> ..... 5.00 We hold a craft beer tasting with a rotating selection on the last Tuesday of every month, ask your server for our current craft beer offerings
<b>NON ALCOHOLIC</b> ..... 3.00 O'Doul's	

## BEVERAGES

<b>TEA</b> 1.75 Hot Unsweetened	<b>COFFEE</b> 1.75 Regular Decaffeinated	<b>SODA</b> 1.75
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## WWW.MAURYS-STEAKHOUSE.COM

Established in 1949 by Maurice "Maury" Bibent, Maury's Tiny Cove is the oldest continually operated steakhouse in Cincinnati. Maintaining the generations-long tradition, it's still owned and operated by Matt and Angela Huesman and their family.

In 2014 a prominent scene for the Cate Blanchett / Rooney Mara film Carol was shot in Maury's. The scene was used in their trailers, shown during the 2016 Golden Globe Awards and the 2016 Academy Awards. The movie was nominated for five Oscars including Best Actress and Best Supporting Actress. Maury's strives to maintain a comfortable, "retro" atmosphere of the days when dining out was an experience and "fast food" meant you were served in a relaxing environment by a professional courteous person who brought your food quickly.

Maury's has private rooms available for rehearsal dinners, meetings, and parties. We also cater! Whether you have 20 or 200 we can bring our quality service and food to you!

