

APERITIF & SPARKLING

HONEY BUNNY

SPRING 44 HONEY VODKA ∞ STRAWBERRY PURÉE ∞ PROSECCO

APEROL SPRITZ

APEROL ∞ SAUVIGNON BLANC ∞ PROSECCO

WHITE SANGRIA

BELVEDERE PEACH NECTAR VODKA ∞ ST~GERMAIN
FRESH PINEAPPLE ∞ OJ ∞ SPARKLING ROSÉ

DRUNKEN OYSTER SHOOTER

ST. GEORGE GREEN CHILE VODKA ∞ TOMATO ∞ CILANTRO
JALAPEÑO ∞ TRUFFLE SALT RIM

CLASSIC & STIRRED

MOSCOW MULE

BELUGA VODKA ∞ CITRUS ∞ GINGER BEER

NEGRONI

SPRING 44 GIN ∞ CAMPARI ∞ DOLIN SWEET VERMOUTH

MOJITO

ZACAPA 23 SOLERA RUM ∞ CITRUS ∞ MINT

MANHATTAN

OLD OVERHOLT RYE ∞ DOLIN SWEET VERMOUTH ∞ BITTERS

HOUSE CREATIONS

FRESCA PEPINO

TITO'S HANDMADE VODKA ∞ CUCUMBER PURÉE
LEMON ∞ GINGER ∞ MINT

PRETTY IN PINK

ABSOLUT ELYX VODKA ∞ GRAPEFRUIT ∞ POMEGRANATE
CITRUS ∞ ROSE-GINGER ∞ PROSECCO

TANGERINE DREAM

NOLET'S GIN ∞ KIWI ∞ ORANGE ∞ TANGERINE

MEAT MARKET MAI TAI

RON ZACAPA 23 SOLERA ∞ CRUZAN LIGHT RUM
MYERS'S DARK RUM ∞ CITRUS ∞ ORGEAT

THE SANDIA

CODIGO BLANCO TEQUILA ∞ WATERMELON ∞ CITRUS
AGAVE ∞ COCCHI AMERICANO

SOME LIKE IT HOT

HERRADURA REPOSADO TEQUILA ∞ RASPBERRY
LIME ∞ HABANERO ∞ AGAVE

I LOVE GOLD

PATRON ANEJO TEQUILA ∞ CITRUS
ORANGE ∞ HONEY ∞ CINNAMON

FIG OLD FASHIONED

BULLEIT BOURBON ∞ PX NECTAR SHERRY
HONEY ∞ FIG BITTERS

CRUDOS & SHELLS

ROASTED TRUFFLE ROCKFELLER OYSTERS

SPINACH ∞ BACON ∞ TRUFFLE
PARMESAN ∞ BÉARNAISE

*TUNA TARTARE

GINGER ∞ SOY ∞ AVOCADO SMASH
MANGO MOLE ∞ CITRUS FOAM

*OYSTERS

SEE CHEF'S DAILY SELECTION FOR MORE DETAILS

JUMBO SHRIMP COCKTAIL

SEE CHEF'S DAILY SELECTION FOR MORE DETAILS

*WHITE TRUFFLE "AMERICAN STYLE KOBE" TARTARE

CAPERS ∞ CHOPPED EGG ∞ RED ONION
GRILLED CROSTINI

CRAB AND LOBSTER CAKE

CUCUMBER ∞ RADISH ∞ DILL ∞ LEMON RÉMOULADE SAUCE

WOOD GRILLED ACHIOTE SHRIMP

SALSA VERDE ∞ SPICY MAYO ∞ MEXICAN STREET CORN SALSA
QUESO BLANCO

MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE
RED WINE VINAIGRETTE

GRILLED KALE CAESAR

KALE ∞ ROMAINE ∞ ROASTED PANKO PARMESAN
SOURDOUGH CROUTONS

APPETIZERS

WAGYU DUMPLINGS

CHARRED KIMCHEE CABBAGE ∞ BROWN MISO AIOLI

ROASTED ESCARGOT

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

BBQ WAGYU BEEF RIBS

JALAPEÑO COLE SLAW ∞ RED CURRANT

PRIME ROASTED BONE MARROW

SHORT RIB CHERRY MARMALADE ∞ GRILLED SOURDOUGH

MM SLIDER DUO

HOUSE BLENDED BEEF ∞ BACON ∞ LEICESTER CHEESE
CARAMELIZED ONIONS ∞ GARLIC AIOLI

ROASTED CAULIFLOWER

LEMON ∞ PARSLEY ∞ CAPERS ∞ PARMESAN ∞ CAULIFLOWER PURÉE

BRAISED SHORT RIB RAVIOLI

FONTINA CHEESE ∞ CARMELIZED ONIONS ∞ CAPER
LEMON BROTH ∞ PARMESAN

SALADS

CHOPPED MANGO WEDGE SALAD⁴

FRESH MANGO ∞ CANDIED BACON ∞ BLEU CHEESE CRUMBLES
WALNUTS ∞ CHOPPED EGGS
CHOICE OF DRESSING: MANGO TOK ISLAND OR BLEU CHEESE OR JALAPEÑO RANCH

MM CAESAR SALAD

GRILLED KALE ∞ ROMAINE ∞ BLEU CHEESE ∞ PICKLED ONION
CANDIED BACON

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIGNATURE STEAKS

PRIME NEW YORK	16 OUNCE / 8 OUNCE
FILET MIGNON	12 OUNCE / 6 OUNCE
THE MEAT MARKET STEAK PRIME Picanha ∞ HABANERO CHIMICHURRI	16 OUNCE / 8 OUNCE
16 OUNCE PRIME RIBEYE	

ENHANCE YOUR SELECTION

- BLACK TRUFFLE BUTTER
- ROASTED WAGYU BONE MARROW (1)
- BLUE CRAB OSCAR STYLE ∞ BÉARNAISE ∞ ASPARAGUS
- SEARED FOIE GRAS ROSSINI
- 6 OUNCE TRISTAN LOBSTER TAIL

RESERVED CUTS

- 7 OUNCE WAGYU FILET MIGNON
CENTER CUT AMERICAN STYLE "KOBE" GOLD LABEL WAGYU
- 32 OUNCE PRIME PORTERHOUSE
Certified Angus Beef Brand®
- 30 OUNCE WAGYU BEEF TOMAHAWK RIBEYE
AUSTRALIAN
- 22 OUNCE BONE-IN RIBEYE

HOUSE CREATIONS FROM OUR WOOD BURNING GRILL

"AMERICAN STYLE KOBE" MEATLOAF
BACON ∞ MANGO BBQ ∞ SWEET & SOUR ONION RINGS
BUTTERMILK POTATO MASH

WOOD GRILLED CHURRASCO
8 OUNCE ADOBO SEASONED TOP SIRLOIN
WOOD GRILLED ONIONS ∞ ROASTED GARLIC CONFIT

PRIME NIMAN RANCH SHORT RIB
Certified Angus Beef Brand®
BABY YUKON POTATOES ∞ LOBSTER ∞ BABY CARROTS
ASPARAGUS ∞ BRUSSELS LEAVES ∞ SMOKED AU-JUS

DUCK TWO WAYS
LEG CONFIT ∞ SZECHUAN CURED BREAST
SWEET POTATO GINGER PANCAKE ∞ APRICOT MANGO CHUTNEY
CITRIC RASBERRY BUTTER

FISH

WOOD GRILLED SCOTTISH SALMON
RED WINE CHERRY BUTTER ∞ STIR FRIED QUINOA

SEABASS
TRUFFLE MASH ∞ WILD MUSHROOMS ∞ SWEET CORN
TOMATO CONCASSÉ ∞ TRUFFLE NAGE ∞ SOYBEAN

TWIN BUTTER ROASTED 6 OUNCE TRISTAN LOBSTER TAIL

MM CREATIVE FISH OF THE DAY

VEGETARIANS

Our Chef will be happy to prepare something special for you.

Most of our steaks are prepared with an 800 degrees charbroiler.
If you do not wish for a charbroiled steak please notify your server.

18% gratuity will be added to parties of 6 or more.

RICH STEAK BUTTERS

BLEU AND BOURSIN BUTTER
LOBSTER BUTTER

MARROW BUTTER
CHILI BUTTER

CREATIVE SAUCES

WILD MUSHROOM AND TRUFFLE
HOMEMADE MM A-100 STEAK
JACK DANIEL'S PASILLA GARLIC
HABANERO CHIMICHURRI
AJI PANCA CHIMICHURRI

ATOMIC HORSERADISH TRUFFLE
ROASTED PEPPER CHIMICHURRI
PEPPERCORN COGNAC
CABERNET REDUCTION
BEARNAISE

CHEF SIGNATURE SIDES

SCALLOPED POTATOES WITH GOAT CHEESE
LOBSTER MASHED POTATOES
WOOD GRILLED ASPARAGUS & HERB BUTTER

GRATINÉE OF MAC AND CHEESE
MM LOBSTER MAC AND CHEESE

SIDES

SWEET POTATO FRIES ∞ HONEY CRÈME FRAICHE
CREAMED SPINACH ∞ BACON ∞ ONION
THICK CUT STEAK FRIES
TRUFFLE CREAM CORN
WHITE TRUFFLE MASH

CRISPY BRUSSELS SPROUTS ∞ BACON ∞ ALMONDS
MM ONION RINGS ∞ JALAPEÑO RANCH
MEAT MARKET FRENCH FRIES
BUTTER WHIPPED MASH
GOUDA TATER TOTS

SLICED TOMATO ∞ ONION ∞ BLEU CHEESE
WOOD GRILLED BROCCOLINI ∞ ROMESCO SAUCE ∞ PARMESAN FLAKE
MM SALT CRUSTED BAKED POTATO ∞ CRUMBLIED BACON ∞ SCALLIONS ∞ SOUR CREAM ∞ WHIPPED BUTTER

EXECUTIVE CHEF, MR. SEAN BRASEL
CHEF DE CUISINE, MR. JOE PAGEL