

## APERITIFS & SPARKLING

### HONEY BUNNY

Honey Vodka ∞ Strawberry Purée ∞ Bubbles

### APEROL SPRITZ

Aperol ∞ Sauvignon Blanc ∞ Bubbles

### WHITE SANGRIA

Sauvignon Blanc ∞ Florida Citrus Cordial

Lemon ∞ Vermouth Bianco

### ROSÉ SPRITZ

Botanical Grapefruit & Rose Vodka ∞ Lillet Rose

Giffard Pamplemousse ∞ Peach

### DRUNKEN OYSTER SHOOTER

Green Chili Vodka ∞ Tomato ∞ Cilantro

Jalapeño ∞ Truffle Salt Rim

## OLD FASHIONED

### FIG OLD FASHIONED

Bourbon ∞ PX Nectar Sherry ∞ Honey ∞ Fig Bitters

### PRALINE OLD FASHIONED

Bourbon ∞ Praline Liqueur ∞ Amaro

Black Walnut Bitters

### COFFEE OLD FASHIONED

American Brandy ∞ Amaro ∞ Coffee

Chocolate Bitters

### BASIL OLD FASHIONED

Bourbon ∞ Simple Syrup ∞ Basil ∞ Walnut Bitters

## SIGNATURE COCKTAILS

### FRESCA PEPINO

Vodka ∞ Cucumber ∞ Lemon ∞ Ginger ∞ Mint

### PRETTY IN PINK

Vodka ∞ Grapefruit ∞ Pomegranate ∞ Lime

Rose Ginger ∞ Bubbles

### TANGERINE DREAM

Gin ∞ Kiwi ∞ Lime ∞ Yuzu ∞ Tangerine

### READY TO... BRAMBLE?

Gin ∞ Blackberry ∞ Peach ∞ Lemon

### QUARTO VERDE

Mezcal ∞ Green Chili Liqueur ∞ Basil

### WATERMELON BREEZE

Tequila Blanco ∞ Watermelon ∞ Lime

Agave ∞ Vermouth Bianco

### SOME LIKE IT HOT

Habanero Infused Tequila ∞ Raspberry

Lime ∞ Agave

### I LOVE GOLD

Anejo Tequila ∞ Lemon ∞ Orange

Honey ∞ Cinnamon

### MEAT MARKET MAI TAI

Light & Aged Rum ∞ Orgeat ∞ Lime

Dark Rum Float

## SALADS

### MM HOUSE SALAD

Organic Mixed Greens ∞ Candied Pecans

Goat Cheese ∞ Red Wine Vinaigrette

### WOOD GRILLED KALE CAESAR

Romaine ∞ Toasted Panko ∞ Parmesan

Sourdough Croutons

### CRUNCHY KALE TRUFFLE SALAD

Fresh Kale ∞ Parmesan ∞ Roasted Pine Nuts

Currants ∞ Black Truffle Vinaigrette

### CHOPPED MANGO WEDGE SALAD

Fresh Mango ∞ Bleu Cheese Crumbles

Walnuts ∞ Chopped Egg ∞ Candied Bacon

CHOICE OF DRESSING: RED WINE VINAIGRETTE

MANGO 10K ISLAND, BLUE CHEESE or JAPALENO RANCH

## MARKET SUSHI

### A-5 WAGYU KING ROLL

Seared A-5 Wagyu Tenderloin ∞ Miso Roasted Crab

Asparagus ∞ Garlic Cream Cheese

Black Truffle Caviar ∞ Truffle Yaki Sauce

### IMPERIAL ROLL

Salmon ∞ Tuna ∞ Cream Cheese ∞ Avocado

Spicy Mayo ∞ Salmon Caviar ∞ Garlic Aioli

### TRIPLE PLAY ROLL

Tempura Fried Shrimp ∞ Pickled Carrots ∞ Kaiware

Hamachi ∞ Spicy Tuna ∞ Garlic Aioli

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



## CRUDOS & SHELLS

### \*OYSTERS

See Chef's Daily Selection for More Details

### JUMBO SHRIMP COCKTAIL

Red Remoulade ∞ Cocktail Sauce

### TRUFFLE ROASTED ROCKEFELLER OYSTERS

Spinach ∞ Bacon ∞ Truffle ∞ Parmesan ∞ Béarnaise

### \*TUNA TARTARE

Ginger ∞ Soy ∞ Avocado Smash ∞ Mango Mole  
Citrus Foam

### \*WHITE TRUFFLE "KOBE" TARTARE

Black Truffle Deviled Egg ∞ Parmesan Crostini

### SOUTHERN STYLE CRAB CAKE

Corn Succotash ∞ Preserved Lemon Aioli  
Pickled Green Tomato Salsa

### ROASTED ESCARGOT

Spicy Chorizo Butter ∞ Grilled Crostini

## APPETIZERS

### WAGYU BEEF DUMPLINGS

Charred Kimchee Cabbage ∞ Brown Miso Aioli

### BBQ WAGYU BEEF RIBS

Jalapeño Coleslaw ∞ Red Currant BBQ Sauce

### PRIME ROASTED BONE MARROW

Short Rib & Cherry Marmalade ∞ Crispy Sweet Potato

### MM SLIDER DUO

House Blended Beef ∞ Bacon ∞ Leicester Cheese  
Caramelized Onions ∞ Garlic Aioli

### ROASTED CAULIFLOWER

Lemon Caper ∞ Parsley ∞ Parmesan ∞ Cauliflower Purée

### WOOD GRILLED ARTICHOKE

Grilled Lemon ∞ Roasted Garlic Butter Dipping Sauce

## SIGNATURE STEAKS

### FILET MIGNON

6 OUNCE / 12 OUNCE

### THE MM STEAK

8 OUNCE / 16 OUNCE

Char Broiled Prime Picanha ∞ Habanero Chimichurri

### PRIME NEW YORK

8 OUNCE / 16 OUNCE

## RESERVED CUTS

### 7 OUNCE WAGYU FILET MIGNON

Gold Label Wagyu Westholme MS-9

### 32 OUNCE WAGYU BEEF TOMAHAWK RIBEYE

MS-8 Australian

### 32 OUNCE KOSHER RIBEYE

Certified Kosher Prime Ribeye

## HOUSE CREATIONS

FROM OUR WOOD BURNING GRILL

### "AMERICAN STYLE KOBE" MEATLOAF

Bacon ∞ Mango BBQ ∞ Sweet & Sour Onion Rings  
Buttermilk Potato Mash ∞ Chive Potato Cake

### WOOD GRILLED CHURRASCO

Certified Angus Beef ®  
8oz Adobo Seasoned Top Sirloin  
Wood Grilled Onions ∞ Roasted Garlic Confit

### 16oz LINZ HERITAGE PRIME RIBEYE

Wood Grilled ∞ Cajun Seasoned ∞ Duck Fat Basted

### BBQ PRIME CONFIT SHORT RIB

Certified Angus Beef ® ∞ Niman Ranch Prime  
Crispy Polenta Cake ∞ Braised Purple Cabbage

### DUCK & FOIE

HALF / FULL

Duck Leg Confit ∞ Orange Duck Demi-Glace  
Warm Foie Gras Bread Pudding  
Mandarin Marmalade

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\*20% Gratuity will be added to parties of 6 or more.\*

## ENHANCE YOUR SELECTION

BLACK TRUFFLE BUTTER

ROASTED WAGYU BONE MARROW (1)

BLUE CRAB OSCAR STYLE

SEARED FOIE GRAS ROSSINI

6oz STEAMED LOBSTER TAIL

### RICH SAUCES & BUTTERS

MARROW BUTTER  
BLEU & BOURSIN BUTTER  
WILD MUSHROOM & TRUFFLE  
CABERNET REDUCTION  
PEPPERCORN COGNAC  
BÉARNAISE

### COLD STEAK SAUCES

AJI PANCA CHIMICHURRI  
JACK DANIEL'S PASILLA GARLIC  
ATOMIC HORSERADISH TRUFFLE  
HOMEMADE A-100 STEAK  
HABANERO CHIMICHURRI  
ROASTED PEPPER CHIMICHURRI

## FISH

WOOD GRILLED SCOTTISH SALMON

Red Wine Cherry Butter ∞ Stir Fried Quinoa

SEABASS

Truffle Mash ∞ Wild Mushrooms ∞ Sweet Corn

Tomate Concasse ∞ Truffle Nagé ∞ Soybeans

BUTTER ROASTED 6oz TWIN LOBSTER TAILS

## SIDES

GOUDA TATER-TOTS

ONION RINGS

Jalapeño Ranch

BUTTER WHIPPED MASH

WHITE TRUFFLE MASH

MEAT MARKET FRENCH FRIES

MEAT MARKET SALT CRUSTED BAKED POTATO

Crumbled Bacon ∞ Scallion ∞ Sour Cream ∞ Butter

CRUNCHY SWEET POTATO FRIES

Honey Crème Fraiche

CRISPY BRUSSEL SPROUTS

Bacon ∞ Almonds ∞ Pickled Red Onion

CREAMED SPINACH

Bacon ∞ Onion

TRUFFLE CREAM CORN

SLICED TOMATO & ONION

Blue Cheese

WOOD GRILLED BROCCOLINI

Romesco Sauce

### CHEF'S SIGNATURE SIDES

LOBSTER MASHED POTATOES

SCALLOPED POTATOES WITH GOAT CHEESE

LOBSTER MAC & CHEESE

WOOD GRILLED ASPARAGUS & HERB BUTTER

GRATINÉE OF MAC & CHEESE

ROASTED WILD MUSHROOMS

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*Chef/Partner Sean Brasel*  
*Executive Chef, Rashaad Abdool*