

APERITIF & SPARKLING

HONEY BUNNY

SPRING 44 HONEY VODKA ∞ STRAWBERRY PURÉE ∞ PROSECCO

APEROL SPRITZ

APEROL ∞ SAUVIGNON BLANC ∞ PROSECCO

WHITE SANGRIA

VERMENTINO ∞ COCCHI AMERICANO

FLORIDA CITRUS CORDIAL ∞ LEMON

DRUNKEN OYSTER SHOOTER

ST. GEORGE GREEN CHILE VODKA ∞ TOMATO ∞ CILANTRO

JALAPEÑO ∞ TRUFFLE SALT RIM

CLASSIC & STIRRED

MOSCOW MULE

BELUGA NOBLE RUSSIAN 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

ZACAPA 23 SOLERA RUM ∞ CRUZAN LIGHT RUM

CITRUS ∞ ORGEAT ∞ MYERS'S DARK RUM

THE SANDIA

DON JULIO 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 ROCKEFELLER OYSTERS
SPINACH ∞ BACON ∞ TRUFFLE
PARMESAN ∞ BEARNAISE

***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

MM HOUSE SALAD
ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE
RED WINE VINAIGRETTE

GRILLED KALE CAESAR
KALE ∞ ROMAINE ∞ ROASTED PANKO PARMESAN
SOURDOUGH CROUTONS

MP

MP

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 BBQ SAUCE

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

SPINACH RICOTTA RAVIOLI
PARMESAN EGGPLANT ∞ ROASTED TOMATO & VEGETABLE SAUCE

SALADS

CHOPPED MANGO WEDGE SALAD
FRESH MANGO ∞ CANDIED BACON ∞ BLEU CHEESE CRUMBLES
WALNUTS ∞ CHOPPED EGGS

CHOICE OF DRESSING: MANGO 10K 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.

4/25/20 P2

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
22 OUNCE 45 DRY AGED PRIME BONE-IN 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
MS 8 AUSTRALIAN

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

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

16 OZ BRASSTOWN NATURAL GRASS-FED RIBEYE
WOOD GRILLED ∞ CAJUN SEASONING ∞ DUCK FAT BASTED

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

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

SAUCES & BUTTERS

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

MARROW BUTTER
ATOMIC HORSERADISH TRUFFLE
CABERNET REDUCTION
ROASTED PEPPER CHIMICHURRI
PEPPERCORN COGNAC
BÉARNAISE

CHEF SIGNATURE SIDES

LOBSTER MASHED POTATOES
SCALLOPED POTATOES WITH GOAT CHEESE
LOBSTER MAC AND CHEESE
WOOD GRILLED ASPARAGUS & HERB BUTTER
GRATINÉE OF MAC AND CHEESE

SIDES

CRUNCHY SWEET POTATO FRIES ∞ HONEY CRÈME FRAICHE
CRISPY BRUSSELS SPROUTS ∞ BACON ∞ ALMONDS
CREAMED SPINACH ∞ BACON ∞ ONION
TRUFFLE CREAM CORN
SLICED TOMATO ∞ ONION ∞ BLEU CHEESE
WOOD GRILLED BROCCOLINI ∞ ROMESCO SAUCE
MM SALT CRUSTED BAKED POTATO ∞ CRUMBLD BACON ∞ SCALLIONS ∞ SOUR CREAM ∞ WHIPPED BUTTER

GOUDA TATER-TOTS
THICK CUT STEAK FRIES
ONION RINGS ∞ JALAPEÑO RANCH
BUTTER WHIPPED MASH
MEAT MARKET FRENCH FRIES
WHITE TRUFFLE MASH

*EXECUTIVE CHEF, MR. SEAN BRASEL
CHEF DE CUISINE, MR. EUCEPE PUNTRIANO*