

APERITIF & SPARKLING

HONEY BUNNY

SPRING44 HONEY VODKA ∞ STRAWBERRY PURÉE ∞ PROSECCO

ROSÉSPRITZ

KETEL ONE BOTANICAL GRAPEFRUIT & ROSE ∞ LILLET ROSE
GIFFARD PAMPLEMOUSSE ∞ PEACH PURÉE

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

RONZACAPA 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 RUM ∞ CRUZAN LIGHTRUM
CITRUS ∞ ORGEAT ∞ MYERS'S DARK RUM

THE SANDIA

CODIGO BLANCO TEQUILA ∞ WATERMELON
CITRUS AGAVE ∞ COCCHI AMERICANO

SOME LIKE IT HOT

HERRADURA REPOSADO TEQUILA ∞ RASPBERRY
LIME ∞ HABANERO ∞ AGAVE

I LOVE GOLD

CORAZON AÑEJO TEQUILA ∞ CITRUS
ORANGE ∞ HONEY ∞ CINNAMON

FIG OLD FASHIONED

TRAVERSE CITY WHISKEY CO. STRAIGHT BOURBON
PXNECTAR SHERRY ∞ HONEY ∞ FIG BITTERS

CRUDOS & SHELLS

ROASTED TRUFFLE ROCKEFELLER 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
CROSTINI

CRAB AND LOBSTER CAKE
CUCUMBER ∞ RADISH ∞ DILL ∞ LEMON ∞ RÉMOULADE SAUCE

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

GRILLED KALE CAESAR
KALE ∞ ROMAINE ∞ ROASTED PANKOPARMESAN
SOURDOUGH CROUTONS

SALADS

APPETIZERS

WAGYU DUMPLINGS
CHARRED KIMCHEE CABBAGE ∞ BROWN MISO AIOLI

ROASTED ESCARGOT
SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

BBQ WAGYUBEEF 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

WOOD GRILLED ARTICHOKE
GRILLED LEMON ∞ ROASTED GARLIC BUTTER DIPPING SAUCE

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, oysters 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

ENHANCE YOUR SELECTION

BLACK TRUFFLE BUTTER
ROASTED WAGYUBONE 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

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
Certified Angus Beef® brand
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

BBQ PRIME CONFIT SHORT RIB
Certified Angus Beef® brand
NIMAN RANCH PRIME ∞ CRISPY POLENTA CAKE ∞ BRAISED PURPLE
CABBAGE

UMAMI DUCK HALF
LEG CONFIT ∞ BLACK PEPPER CURED BREAST
LEMON RASPBERRY SAUCE ∞ SWEET POTATO PANCAKE
APRICOT MARMALADE

FISH

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

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

TWIN BUTTER ROASTED 6 OUNCE TRISTAN LOBSTER TAIL

20% 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 WOOD GRILLED ASPARAGUS & HERB BUTTER
SCALLOPED POTATOES WITH GOAT CHEESE GRATINÉE OF MAC AND CHEESE
LOBSTER MAC AND CHEESE ROASTED WILD MUSHROOMS

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 ∞ CRUMBLIED 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*