

Thanksgiving Prix Fixe | 65 PER PERSON

COURSE ONE | CHOICE OF

SWEET CORN CHOWDER

sweet yelow corn, chicken stock, chives, fried leeks, crème fraîche

WEDGE SALAD

bacon, confit heirloom tomatoes, chopped egg, gorgonzola crumbles, radish, buttermilk dressing

LITTLE GEM

shaved parmesan, garlic crouton

COURSE TWO | THANKSGIVING PLATE

roasted breast, thigh, leg, whipped potatoes, haricot verts, cornbread and sausage stuffing, gravy, cranberry relish

DESSERT COURSE | CHOICE OF

apple pie | pecan pie | cherry pie

STARTERS & SMALL PLATES

SHRIMP COCKTAIL | 19 traditional preparation

OYSTERS ROCKEFELLER | MKT smoked bacon, hollandaise, spinach, panko

AHI TUNA* I 24 smoked shoyu aioli, avocado mouse

LAMB LOLLIPOPS* | 32 roasted carrots, mint beurre blanc

ENTREES

STEAK FRITES* | 34 5oz CAB bistro filet, truffle fries, bearnaise

RACK OF LAMB | 65

haricot verts, roasted red potatoes, calabrian chili chimichurri

MARKET CATCH | MKT chef's daily preparation

CERTIFIED ANGUS BEEF

SIGNATURE STEAKS

80Z FILET MIGNON* | 63

120Z FILET MIGNON* | 83

140Z PRIME NY STRIP* | 68

160Z PRIME BONELESS RIBEYE* | 84

220Z PRIME DRY AGED BONE-IN RIBEYE* | MKT

Jable Side 280Z PRIME PORTERHOUSE* | 165

japanese a5 wagyu | 35 per oz (3oz min)

Temperature Guide

rare:

cool; red throughout

medium rare:

warm; red throughout

medium:

pink throughout; touch of red

medium well:

hot; light pink center

well:

hot: no pink

Buttons Er Sauces

OAK STEAK SAUCE

BEARNAISE* | 3

BORDELAISE | 3

AU POIVRE | 3

HORSERADISH CREAM | 3

TRUFFLE BUTTER | 6

OAK BUTTER | 6

For The Table

MAC & CHEESE | 11 smoked gouda, garlic bread crumbs

WHIPPED RED BLISS POTATOES I 11

confit garlic, creme fraiche

BRUSSELS SPROUTS | 11 sweet chili, pickled red onion

TRUFFLE FRITES | 12 parmesan, herbs

ROASTED CARROTS | 12 puffed sorghum, maple glaze