

## \$26 Lunch Menu

### FIRST COURSE

Choose One

#### SLOW BRAISED EMPANADA DUO

SHORT RIB WITH FONTINA CHEESE & BRAISED CHICKEN WITH CHEDDAR  
SERVED WITH SPICED CABBAGE & PICKLED RED ONION SLAW

#### CHOPPED QUINOA SALAD

ALMONDS ∞ KALE ∞ DICED CUCUMBER ∞ RICOTTA CHEESE ∞ SPINACH  
PURPLE CABBAGE ∞ ROASTED PEPPERS ∞ CORN ∞ CHERRY TOMATO  
PARMESAN BREADSTICK ∞ AJI PANCA DIJON DRESSING

#### CHEERRY TOMATO & BEET RICOTTA SALAD

RICOTTA ∞ BASIL OIL ∞ HAZELNUTS ∞ BALSAMIC VINEGAR

#### SEARED SALMON CAKE

MEXICAN CORN SALSA ∞ ARUGULA SALAD

#### DAILY SOUP SPECIAL

#### HALF BABY WEDGE SALAD

BABY ICEBERG LETTUCE ∞ CANDIED BACON  
MANGO ∞ CHERRY TOMATOES ∞ WALNUTS ∞ BLEU CHEESE  
DRESSING: MANGO 1000 ISLAND ∞ BLEU CHEESE ∞ RED WINE VINAIGRETTE

### SECOND COURSE

Choose One

#### PETITE PRIME RIBEYE CHAR-GRILLED

SWEET POTATO PURÉE ∞ VEGGIES HASH ∞ TOMATO JAM

#### GRILLED CHURRASCO

*Certified Angus Beef* 8 OUNCE ADOBO SEASONED TOP LOIN  
GRILLED ONIONS ∞ ROASTED GARLIC CONFIT

#### PAN ROASTED SCOTTISH SALMON

SAUTEED BABY SPINACH ∞ ROASTED CORN  
MANGO ∞ CRUNCHY ALMONDS

#### VEGETARIAN PASTA

PENETTE PASTA ∞ WILD MUSHROOMS ∞ CHERRY TOMATO  
DRIED TOMATO ∞ BROCCOLINI ∞ PANKO  
GOAT CHEESE ∞ TRUFFLE MUSHROOM SAUCE

#### MM BURGER OF THE DAY

DAILY BLENDS ∞ BRIOCHE BUN ∞ MARKET FRIES

### SIDES

Choose One

SWEET POTATO FRIES ∞ GOUDA TATER-TOTS  
CHEDDAR MASHED POTATO ∞ GRILLED BROCCOLINI

## ENHANCE YOUR SELECTION

### FIRST COURSE

#### TUNA TARTARE +\$12

GINGER, SOY ∞ JALAPEÑOS  
WITH AVOCADO SMASH AND MANGO MOLE

#### ASIAN BBQ LAMB RIBS +\$11

HOISIN BBQ SAUCE ∞ PAPAYA SLAW  
PEANUTS ∞ CILANTRO

#### ROASTED ESCARGOT +\$11

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

#### WHITE TRUFFLE

#### "AMERICAN STYLE KOBE" TARTARE +\$11

CAPERS ∞ RED ONION  
GRILLED CROSTINI ∞ CHOPPED EGG

### SECOND COURSE

#### PAN-SEARED 6OZ MIGNON +\$11

CHOICE OF SAUCE: MUSHROOM TRUFFLE  
| ATOMIC HORSERADISH ∞ A-100

#### 8 OZ CHICAGO PRIME NEW YORK +\$11

CHOICE OF SAUCE: MUSHROOM TRUFFLE  
| ATOMIC HORSERADISH ∞ A-100

#### HERB CRUSTED SEABASS +\$15

WITH TRUFFLE MASH ∞ WILD MUSHROOMS  
SWEET CORN ∞ TOMATO  
TRUFFLE NAGE AND SOY BEANS

## Desserts

VANILLA BEAN CRÈME BRÛLÉE 13

NUTELLA SMORES 15

FIREMAN DEREK'S SEASONAL PIE 13

SORBET & FRUIT 10

## Refreshing Libations

APEROL SPRITZ 14

Aperol, Sauvignon Blanc

Col de Salici Prosecco

WHITE SANGRIA 16

Belvedere Peach Nectar Vodka St.Germain, Fresh OJ

Fresh Pineapple Sparkling Rosé

FRESCA PEPINO 16

Tito's Handmade Vodka, Ginger, Cucumber Purée,

Lemon, Mint

## Rosé & White Wines by the Glass

2016 Château Fleurs de Prairie Rosé, Côtes de Provence, France 8

2016 Conte Brandolini, Pinot Grigio, Italy 11

2016 Simi, Sauvignon Blanc, Sonoma County, CA 8

2015 Landmark, Overlook, Chardonnay, Sonoma County, CA 8

## Red Wines by the Glass

2015 Gerard Bertrand, Pinot Noir, Spéciale Reserve, France 8

2016 Terrazas, Altos de Plata, Mendoza, Argentina 8

2015 Drumheller Merlot, Columbia Valley, WA 8

2016 Newton, Skyside, Cabernet Sauvignon, CA 8

## Wine Bottle of the Month

2016 Forever Young, Rosé,  
Côtes de Provence, France \$42

## Appetizers

### TUNA TARTARE

GINGER ∞ SOY ∞ AVOCADO SMASH  
MANGO MOLE ∞ CITRUS FOAM

### MM DAILY SOUP SPECIAL

**BEER POACHED SHRIMP COCKTAIL (2 minimum)**  
SWEET MISO ∞ MM COCKTAIL SAUCE ∞ SPICY RÉMOULADE

### OYSTERS (6 minimum) each

YUZU TRUFFLE MIGNONETTE ∞ HORSERADISH ∞ COCKTAIL SAUCE

### ASIAN BBQ LAMB RIBS

HOISIN BBQ SAUCE ∞ PAPAYA SLAW ∞ PEANUTS ∞ CILANTRO

### ROASTED ESCARGOT

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

### WHITE TRUFFLE "AMERICAN STYLE KOBE" TARTARE

CAPERS ∞ RED ONION ∞ GRILLED CROSTINI ∞ CHOPPED EGG

## Salads

### Add On Any Salad:

CHICKEN - SCOTTISH SALMON  
CHURRASCO - SLICED AVOCADO

### MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE ∞ RED WINE VINAIGRETTE

### CHOPPED QUINOA

ALMONDS ∞ KALE ∞ DICED CUCUMBER ∞ RICOTTA CHEESE ∞ SPINACH  
PURPLE CABBAGE ∞ ROASTED PEPPERS ∞ CORN ∞ PARMESAN BREADSTICK  
CHERRY TOMATO ∞ AJI PANCA DIJON DRESSING

### BBQ SHORT RIB EMPANADAS SALAD

SHORT RIB WITH FONTINA CHEESE  
SERVED WITH SPICED CABBAGE & PICKLED RED ONION SLAW

### GRILLED KALE CAESAR

KALE ∞ ROMAINE ∞ ROASTED PANKO ∞ PARMESAN BREADSTICK

### MANGO WEDGE SALAD

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

## Lunch Menu

### Fish

**BLACKENED SCOTTISH SALMON**  
SAUTEED CORN ∞ SPINACH ∞ MUSHROOMS  
MANGO GLAZE ∞ ALMONDS

**HERB CRUSTED SEABASS**  
WITH TRUFFLE MASH ∞ WILD MUSHROOMS  
SWEET CORN ∞ TOMATO  
TRUFFLE NAGE AND SOY BEANS

### Signature Steaks

**CHICAGO PRIME NEW YORK**  
8 OUNCE/16 OUNCE

**16 OUNCE PRIME RIBEYE**  
SPICY FRIED ONION

**PETITE PRIME RIBEYE CHAR-GRILLED**  
SWEET POTATO PURÉE ∞ VEGGIES HASH ∞ TOMATO JAM  
4 OUNCE/8 OUNCE

**FILET MIGNON**  
6 OUNCE/12 OUNCE

**MEAT MARKET STEAK**  
PRIME PICANHA ∞ HABANERO CHIMICHURRI  
8 OUNCE/16 OUNCE

**30 OUNCE WAGYU BEEF**  
**TOMAHAWK RIBEYE**  
AUSTRALIA

**32 OUNCE CENTER CUT DRY AGED**  
**PORTERHOUSE**  
*Prime Certified Angus Beef®*

## Sandwiches

### CLASSIC BURGER

WAGYU BEEF ∞ VINE RIPE TOMATO  
RED ONION ∞ BACON ∞ CHEDDAR CHEESE  
BRIOCHE BUN ∞ MARKET FRIES

### BBQ CHICKEN BURGER

MARINATED CHICKEN ∞ APPLEWOOD SMOKED BACON  
AGED CHEDDAR ∞ RED ONIONS ∞ MANGO BBQ  
SERVED ON A BRIOCHE BUN ∞ MARKET FRIES

### MM BURGER OF THE DAY

DAILY BLENDS ∞ SERVED ON A BRIOCHE BUN  
MARKET FRIES

## Sides

BROCCOLINI ∞ ROMESCO ∞ PARMESAN  
GRILLED ASPARAGUS & HERB BUTTER  
GRATINÉE OF MAC AND CHEESE  
CREAMED SPINACH ∞ BACON ∞ ONION  
WILD MUSHROOMS  
MASHED POTATOES  
MARKET FRIES

## Sauces

ROASTED PEPPER CHIMICHURRI  
WILD MUSHROOM & TRUFFLE  
PEPPERCORN COGNAC  
JACK DANIEL'S PASILLA GARLIC SAUCE  
ATOMIC HORSERADISH TRUFFLE SAUCE  
HOMEMADE MM A-100 STEAK SAUCE