

APERITIF & SPARKLING

BELLINI

COL DÉ SALICI PROSECCO ∞ CITRUS ∞ GIFFARD PEACH
FRESH PEACH PURÉE

APEROL SPRITZ

APEROL ∞ DRY WHITE WINE ∞ COL DÉ SALICI PROSECCO

WHITE SANGRIA

BELVEDERE PEACH NECTAR VODKA ∞ ST-GERMAIN ∞ FRESH PINEAPPLE
FRESH OJ ∞ SPARKLING ROSÉ

DRUNKEN OYSTER SHOOTER

ST. GEORGE GREEN CHILE VODKA ∞ TOMATO ∞ CILANTRO
JALAPEÑO ∞ TRUFFLE SALT RIM

CLASSIC & STIRRED

MOSCOW MULE

KETEL ONE VODKA ∞ CITRUS ∞ GINGER BEER

NEGRONI

BOBBY'S GIN ∞ CAMPARI ∞ DOLIN SWEET VERMOUTH

MOJITO

BACARDI SUPERIOR RUM ∞ CITRUS ∞ MINT ∞ SODA

MANHATTAN

CHOICE OF REDEMPTION RYE OR ANGEL'S ENVY BOURBON
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 ∞ COL DÉ SALICI PROSECCO

TANGERINE DREAM

NOLET'S GIN ∞ KIWI ∞ ORANGE ∞ COL DÉ SALICI PROSECCO

MEAT MARKET MAI TAI

RON ZACAPA 23 RUM ∞ HAVANA CLUB BLANCO RUM
CITRUS ∞ ORGEAT ∞ MYERS'S DARK RUM

THE SANDIA

DON JULIO BLANCO TEQUILA ∞ WATERMELON ∞ CITRUS
AGAVE NECTAR ∞ COCCHI AMERICANO VERMOUTH

SOME LIKE IT HOT

ALÁCRAN REPOSADO TEQUILA ∞ RASPBERRIES
LIME ∞ HABANERO AGAVE NECTAR

I LOVE GOLD

PATRON ANEJO TEQUILA ∞ COMBIER ∞ CITRUS
ORANGE ∞ HONEY ∞ CINNAMON

FIG OLD FASHIONED

BULLEIT BOURBON ∞ PX OROSO SHERRY
HONEY ∞ MISSION FIG BITTERS

CRUDOS, TIRADITOS, RAW & SHELLLED

*TUNA TARTARE

SOY ∞ AVOCADO SMASH ∞ MANGO MOLE ∞ CITRUS FOAM

*OCTOPUS CARPACCIO

WATERMELON ∞ ARUGULA ∞ PICKLED MUSTARD SEED ∞ EVOO

*OYSTERS (BY THE PIECE-6 MINIMUM)

YUZU TRUFFLE MIGNONETTE ∞ ATOMIC HORSERADISH ∞ HABANERO COCKTAIL

BEER POACHED SHRIMP COCKTAIL (BY THE PIECE)

SWEET MISO ∞ MM COCKTAIL SAUCE ∞ SPICY RÉMOULADE

*CEVICHE SPECIAL

THE FRESHEST FISH PREPARED DAILY

*WHITE TRUFFLE "AMERICAN STYLE KOBE" TARTARE

CAPERS ∞ CHOPPED EGG ∞ RED ONION ∞ GRILLED CROSTINI

ROASTED TRUFFLE ROCKFELLER OYSTERS

SPINACH ∞ BACON ∞ TRUFFLE ∞ PARMESAN ∞ BÉARNAISE

FRESH FLORIDA STONE CRAB CLAWS

CLASSIC MUSTARD ∞ COCKTAIL SAUCE

APPETIZERS

ASIAN BBQ LAMB RIBS

HOISIN BBQ SAUCE ∞ PAPAYA SLAW ∞ PEANUTS ∞ CILANTRO

ROASTED ESCARGOT

SPICY CHORIZO BUTTER ∞ GRILLED SOURDOUGH

WHOLE ROASTED CAULIFLOWER

LEMON ∞ PARSLEY ∞ CAPERS ∞ PARMESAN ∞ EVOO ∞ CAULIFLOWER PURÉE

CRAB AND LOBSTER CAKE

CURED PINEAPPLE ∞ KALE ∞ FENNEL ∞ RÉMOULADE SAUCE

MM SLIDER DUO

2 *Certified Angus Beef*® BURGERS ∞ BACON ∞ GOUDA CHEESE
GRILLED ONION

WOOD GRILLED ACHIOTE SHRIMP

SALSA VERDE ∞ SPICY MAYO ∞ MEXICAN STREET CORN SALSA
QUESO BLANCO

PRIME ROASTED BONE MARROW

SHORT RIB CHERRY MARMALADE ∞ GRILLED SOURDOUGH

BRAISED SHORT RIBS RAVIOLI

FONTINA CHEESE ∞ CARAMELIZED ONIONS ∞ CAPERS
LEMON BROTH ∞ PARMESAN ∞ TRUFFLE OIL

SOUP, SALADS & CHEESES

MM DAILY SOUP

SEASONAL INGREDIENTS PREPARED DAILY

MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE ∞ RED WINE VINAIGRETTE

GRILLED KALE CAESAR SALAD

KALE ∞ ROMAINE ∞ PARMESAN ∞ BREAD STICK ∞ PANKO

CHERRY TOMATO & BEET RICOTTA SALAD

RICOTTA ∞ HAZELNUTS ∞ BASIL OIL ∞ BALSAMIC VINEGAR

MM CAESAR SALAD

GRILLED KALE ∞ ROMAINE ∞ BLEU CHEESE ∞ PICKLED ONION ∞ BACON

MANGO WEDGE SALAD

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

CHOICE OF DRESSING:

MANGO 10K ISLAND OR BLEU CHEESE DRESSING OR RED WINE VINAIGRETTE

CHOPPED QUINOA SALAD

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

MM CHEESE BOARD

CHEF SELECTION
SEASONAL FRIUT JAM ∞ TRUFFLE HONEY
LOCAL HONEYCOMB ∞ WALNUTS ∞ GRILLED SOURDOUGH

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs 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
16 OUNCE PRIME RIBEYE	
THE MEAT MARKET STEAK	16 OUNCE / 8 OUNCE
PRIME Picanha ∞ HABANERO CHIMICHURRI	
MEAT MARKET CREATIVE STEAK OF THE DAY	
DAILY SOURCING OF UNIQUE STEAKS	

ENHANCE YOUR SELECTION

6 OUNCE TRISTAN LOBSTER TAIL TO ANY STEAK
SEARED FOIE GRAS ROSSINI TO ANY STEAK
ROASTED PRIME BONE MARROW
OSCAR STYLE WITH BLUE CRAB ∞ BÉARNAISE
BLACK TRUFFLE BUTTER

RESERVE CUTS

22 OUNCE BONE-IN RIBEYE
30 OUNCE WAGYU BEEF TOMAHAWK RIBEYE
AUSTRALIA
32 OUNCE CENTER CUT PRIME PORTERHOUSE
Certified Angus Beef ®
7 OUNCE AA5 FILET MIGNON
GOLD LABEL WAGYU

HOUSE CREATIONS FROM OUR WOOD BURNING GRILL

PRIME SHORT RIB *Certified Angus Beef® NIMAN RANCH PRIME*
PARSNIP PUDDING ∞ COFFEE DEMI ∞ SOUR CHERRY

"AMERICAN STYLE KOBE" MEATLOAF
BACON ∞ MANGO BBQ ∞ SWEET & SOUR ONION RINGS
CURRIED SWEET POTATO MASH

WOOD GRILLED CHURRASCO
Certified Angus Beef ® ∞ 8 OUNCE ADOBO SEASONED TOP LOIN
WOOD GRILLED ONIONS ∞ ROASTED GARLIC CONFIT

MEAT MARKET GOURMET MEAT SAMPLER
AA5 WAGYU FILET ∞ FILET MARROW BUTTER
BLACKENED MARINATED NEW YORK STEAK *Certified Angus Beef ®*

BUFFALO TENDERLOIN
CHILI ∞ ESPRESSO RUB ∞ CHOCOLATE MOLE BUTTER

UMAMI DUCK HALF
LEG CONFIT ∞ COFFEE CRUSTED BREAST ∞ BITTERSWEET CHOCOLATE SAUCE
DOUGHNUT ∞ GINGER PEAR MARMALADE

FISH

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

SEABASS
TRUFFLE MASH ∞ WILD MUSHROOMS ∞ SWEET CORN
TOMATO CONCASSE ∞ TRUFFLE NAGE ∞ SOY BEANS

TWIN BUTTER POACHED 6 OUNCE TRISTAN LOBSTER TAILS
MM CREATIVE FISH OF THE DAY

RICH STEAK BUTTERS

BOURSIN BUTTER

LOBSTER BUTTER

CHILI MOLE BUTTER

MARROW BUTTER

CREATIVE SAUCES

HOMEMADE MM A-100 STEAK SAUCE

JACK DANIEL'S PASILLA GARLIC SAUCE

AJI PANCA CHIMICHURRI

HABANERO CHIMICHURRI

WILD MUSHROOM AND TRUFFLE SAUCE

CABERNET REDUCTION

ATOMIC HORSERADISH TRUFFLE SAUCE

ROASTED PEPPER CHIMICHURRI

EXTRA VIRGIN OLIVE OIL BÉARNAISE

AU POIVRE PEPPERCORN

SIGNATURE SIDES

SCALLOPED POTATOES WITH GOAT CHEESE

LOBSTER MASHED POTATOES

GRATINÉE OF MAC AND CHEESE

WILD MUSHROOMS

CHEF SPECIAL SIDE

MM LOBSTER MAC AND CHEESE

SIDES

TRUFFLE CREAM CORN

CRISPY BRUSSELS SPROUTS ∞ BACON ∞ ALMOND

CREAMED SPINACH ∞ BACON ∞ ONION

SAUTÉED PEPPERS & ONIONS

MM SALT CRUSTED BAKED POTATO

WOOD GRILLED ASPARAGUS AND HERB BUTTER SLICED

TOMATO ∞ ONION ∞ BLEU CHEESE

MM STEAK FRIES

TWICE FRIED QUINOA ∞ FRESH VEGGIES

WOODGRILLED BROCCOLINI ∞ ROMESCO SAUCE ∞ PARMESAN FLAKE

SWEET POTATO FRIES ∞ HONEY CRÈME FRAÎCHE

MARKET FRENCH FRIES

GOUDA TATER-TOTS

WHITE TRUFFLE MASH

MM ONION RINGS ∞ JALAPEÑO RANCH