

APERITIF & SPARKLING

HONEY BUNNY

SPRING44 HONEY VODKA ∞ STRAWBERRY PURÉE ∞ PROSECCO

APEROL SPRITZ

APEROL ∞ SAUVIGNON BLANC ∞ PROSECCO

WHITE SANGRIA

BELVEDERE PEACH NECTAR VODKA ∞ ST-GERMAIN ∞ FRESH PINEAPPLE
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

SPRING44 GIN ∞ CAMPARI ∞ DOLIN SWEET VERMOUTH

MOJITO

ZACAPA SOLERA 23 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 SOLERA 23 RUM ∞ CRUZAN LIGHT
CITRUS ∞ ORGEAT ∞ DARK RUM FLOAT

THE SANDIA

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

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 SHERRY
HONEY ∞ FIG BITTERS

CRUDOS & SHELLS

ROASTED TRUFFLE ROCKFELLER 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

BEER POACHED 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

CURED PINEAPPLE ∞ KALE ∞ RÉMOULADE SAUCE

MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE
RED WINE VINAIGRETTE

GRILLED KALE CAESAR

KALE ∞ ROMAINE ∞ ROASTED PANKO PARMESAN
SOURDOUGH CROUTONS

APPETIZERS

WAGYU DUMPLINGS

CHARRED KIMCHEE CABBAGE ∞ BROWN MISO AIOLI

BRAISED SHORT RIB RAVIOLI

FONTINA ∞ CARAMELIZED ONIONS
CAPER LEMON BROTH ∞ PARMESAN

ROASTED ESCARGOT

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

NIMAN RANCH BBQ BEEF RIB

JALAPEÑO COLE SLAW ∞ CORNBREAD FRITTERS

PRIME ROASTED BONE MARROW

SHORT RIB CHERRY MARMALADE ∞ GRILLED SOURDOUGH

MM SLIDER DUO

Certified Angus Beef® ∞ BACON ∞ LEICESTER CHEESE
CARAMELIZED ONIONS ∞ GARLIC AIOLI

ROASTED CAULIFLOWER

LEMON ∞ PARSLEY ∞ CAPERS ∞ PARMESAN ∞ CAULIFLOWER PURÉE

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.

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SIGNATURE STEAKS

PRIME NEW YORK	16 OUNCE / 8 OUNCE
FILET MIGNON	12 OUNCE / 6 OUNCE
16 OUNCE PRIME RIBEYE	
22 OUNCE BONE-IN RIBEYE	
THE MEAT MARKET STEAK PRIME PICANHA ∞ HABANERO CHIMICHURRI	16 OUNCE / 8 OUNCE

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®
30 OUNCE WAGYU BEEF TOMAHAWK RIBEYE
MS 8 AUSTRALIAN

HOUSE CREATIONS FROM OUR WOOD BURNING GRILL

"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 SIRLOIN
WOOD GRILLED ONIONS
ROASTED GARLIC CONFIT

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

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

FISH

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

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

TWIN BUTTER ROASTED 6 OUNCE TRISTAN LOBSTER TAIL

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*