

## \$26 Lunch Menu

### FIRST COURSE

Choose One

#### SLOW BRAISED BBQ SHORT RIB EMPANADA

*Certified Angus Beef®* SHORT RIB WITH APPLE AND BLEU CHEESE SALAD

#### CHOPPED QUINOA AVOCADO SALAD

SUNFLOWER SEED ∞ BASIL ∞ DICED CUCUMBER ∞ GOAT CHEESE ∞ SPINACH  
PURPLE CABBAGE ∞ RAISIN ∞ PARMESAN BREADSTICK ∞ LEMON DRESSING

#### TOMATO SALAD

ARUGULA WALNUT PISTOU ∞ RICOTTA ∞ BASIL OIL  
BALSAMIC GLAZE ∞ GRILLED BREAD

#### SEARED SALMON CAKE

PICKLED VEGETABLES ∞ 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 & SOUR ONIONS RINGS ∞ GRILLED BROCCOLINI  
SPICY TOMATO CHUTNEY

#### 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 ASPARAGUS

## ENHANCE YOUR SELECTION

### FIRST COURSE

#### TUNA TARTARE +\$10

GINGER, SOY ∞ JALAPEÑOS  
WITH AVOCADO SMASH AND MANGO MOLE

#### ASIAN BBQ LAMB RIBS +\$10

HOISIN BBQ SAUCE ∞ PAPAYA SLAW  
PEANUTS ∞ CILANTRO

#### ROASTED ESCARGOT +\$10

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

#### WHITE TRUFFLE

#### "AMERICAN STYLE KOBE" TARTARE +\$10

CAPERS ∞ RED ONION  
PARMESAN FLAT BREAD ∞ CHOPPED EGG

### SECOND COURSE

#### PAN-SEARED 6 OZ FILET MIGNON +\$10

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

#### 8 OZ CHICAGO PRIME NEW YORK +\$10

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 12

NUTELLA SMORES 14

FIREMAN DEREK'S SEASONAL PIE 12

SORBET & FRUIT 10

## Refreshing Libations

WHITE SANGRIA 15

Belvedere Peach Nectar Vodka St.Germain, Fresh OJ  
Fresh Pineapple Sparkling Rosé

FRESCA PEPINO 15

Tito's Handmade Vodka, Ginger Cucumber Purée, Lemon, Mint

I LOVE GOLD 16

Don Julio Anejo Tequila Combier, Citrus, Orange Honey, Cinnamon

SUMMER WIND 14

Aperol, Limoncello, Mint, Blackberry  
Col De' Salici Prosecco

## Rosé & White Wines by the Glass

2016 Château Léoube Rosé, Côtes de Provence, France 8

2015 Conte Brandolini, Pinot Grigio, Italy 11

2016 Brancott, Sauvignon Blanc, New Zealand 8

2014 Landmark, Overlook, Chardonnay, Sonoma County, CA 8

## Red Wines by the Glass

2014 Gerard Bertrand, Pinot Noir, Spéciale Reserve, France 8

2015 Terrazas, Altos de Plata, Mendoza, Argentina 8

2014 Drumheller Merlot, Columbia Valley, WA 8

2013 Atlas Peak, Cabernet Sauvignon, Napa Valley, CA 8

## Wine Bottle of the Month

DA LUCA PROSECCO 35

Wonderful Peach & Apricot Aromas

## Appetizers

### TUNA TARTARE 19

GINGER ∞ SOY ∞ AVOCADO SMASH  
MANGO MOLE ∞ CITRUS FOAM

### MM DAILY SOUP SPECIAL MP

### BEER POACHED SHRIMP COCKTAIL (2 minimum) MP

SWEET MISO ∞ MM COCKTAIL SAUCE ∞ SPICY RÉMOULADE

### OYSTERS (6 minimum) 3.50 each

YUZU TRUFFLE MIGNONETTE ∞ HORSERADISH ∞ COCKTAIL SAUCE

### ASIAN BBQ LAMB RIBS 21

HOISIN BBQ SAUCE ∞ PAPAYA SLAW ∞ PEANUTS ∞ CILANTRO

### ROASTED ESCARGOT 19

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

### WHITE TRUFFLE "AMERICAN STYLE KOBE" TARTARE 21

CAPERS ∞ RED ONION ∞ PARMESAN FLAT BREAD ∞ CHOPPED EGG

## Salads

### Add On Any Salad:

CHICKEN + \$7 - SCOTTISH SALMON + \$10 - CHURASCO + \$14

### MM HOUSE SALAD 10

ORGANIC GREENS ∞ PECANS  
GOAT CHEESE ∞ RED WINE VINAIGRETTE

### QUINOA AVOCADO 15

PINE NUTS ∞ GOLDEN RAISIN ∞ GOAT CHEESE ∞ CORN  
RED ONION ∞ SPINACH ∞ PURPLE CABBAGE ∞ AVOCADO  
PARMESAN BREADSTICK ∞ PRESERVED LEMON VINAIGRETTE

### BBQ SHORT RIB EMPANADAS SALAD 18

*Certified Angus Beef*® SLOW BRAISED SHORT RIB EMPANADAS  
APPLE BLEU CHEESE SALAD ∞ FONTINA CHEESE ∞ HONEY CHIPOTLE BBQ

### GRILLED KALE CAESAR 12

KALE ∞ ROMAINE ∞ ROASTED PANKO ∞ PARMESAN BREADSTICK

### MANGO WEDGE SALAD 14

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

## Fish

### CEDAR PAPER SCOTTISH SALMON 33

CANDIED JALAPEÑO ORANGE GLAZE  
STAR ANISE ∞ CINNAMON

### HERB CRUSTED SEABASS 39

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

## Signature Steaks

### CHICAGO PRIME NEW YORK

8 OUNCE 29 / 16 OUNCE 58

### 16 OUNCE PRIME RIBEYE 45

SPICY FRIED ONION

### FILET MIGNON

6 OUNCE 27 / 12 OUNCE 52

### MEAT MARKET STEAK

PRIME PICANHA ∞ HABANERO CHIMICHURRI  
8 OUNCE 24 / 16 OUNCE 47

### 30 OUNCE WAGYU BEEF

TOMAHAWK RIBEYE 85  
AUSTRALIA

### 32 OUNCE CENTER CUT DRY AGED

PORTERHOUSE 95

*Prime Certified Angus Beef*®

## Sandwiches

### CLASSIC BURGER 17

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

### BBQ CHICKEN BURGER 17

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

### MM BURGER OF THE DAY MP

DAILY BLENDS ∞ SERVED ON A BRIOCHE BUN  
MARKET FRIES

## Sides

BROCCOLINI ∞ ROMESCO ∞ PARMESAN 10

GRILLED ASPARAGUS & HERB BUTTER 10

GRATINÉE OF MAC AND CHEESE 15

CREAMED SPINACH ∞ BACON ∞ ONION 10

WILD MUSHROOMS 15

MASHED POTATOES 10

MARKET FRIES 10

## Sauces

ROASTED PEPPER CHIMICHURRI 2

WILD MUSHROOM & TRUFFLE 2

PEPPERCORN COGNAC 2

JACK DANIEL'S PASILLA GARLIC SAUCE 2

ATOMIC HORSERADISH TRUFFLE SAUCE 2

HOMEMADE MM A-100 STEAK SAUCE 2