

CRUDOS, TIRADITOS, RAW & SHELLLED

TUNA TARTARE GINGER ∞ SOY ∞ AVOCADO SMASH ∞ MANGO MOLE	18
SNAPPER TIRADITO OLIVE OIL ∞ GARLIC DUST ∞ YUZU PONZU ∞ JALAPENO	19
OYSTERS (BY THE PIECE) YUZU TRUFFLE MIGNONETTE ∞ ATOMIC HORSERADISH ∞ HABANERO COCKTAIL SAUCE	3
BEER POACHED SHRIMP COCKTAIL (BY THE PIECE) SWEET MISO ∞ MM COCKTAIL SAUCE ∞ MM1000 ISLAND	MP
CEVICHE SPECIAL THE FRESHEST FISH PREPARED DAILY	MP
DRUNKEN OYSTER SHOOTER ABSOLUT PEPPER VODKA ∞ TOMATO ∞ LIME ∞ CILANTRO ∞ JALAPENO ∞ TRUFFLE SALT RIM	12

APPETIZERS

WHITE TRUFFLE AMERICAN KOBE TARTARE CAPERS ∞ RED ONION ∞ PARMESAN FLAT BREAD	21
ASIAN BBQ LAMB RIBS HOISIN BBQ SAUCE ∞ PAPAYA SLAW ∞ PEANUTS ∞ CILANTRO	18
CRAB AND LOBSTER CAKE CURED PINEAPPLE ∞ RADICCHIO ∞ REMOULADE SAUCE	19
CHAR-GRILLED CHIMICHURRI OYSTERS LEMON ∞ ROASTED PEPPERS ∞ MIXED HERBS ∞ GARLIC ∞ HOLLANDAISE	22
MEAT MARKET SLIDER 2 KOBE BURGERS ∞ BACON ∞ GOUDA CHEESE ∞ CARAMELIZED ONION	15
WAGYU CARPACCIO AND LOBSTER EMPANADA DUET LOBSTER ∞ CORN ∞ HEARTS OF PALM ∞ MICRO BASIL ∞ PARMESAN	22
TRUFFLE ROASTED ESCARGOT BLACK TRUFFLE BUTTER ∞ CONFIT LEMON ∞ GRILLED TOAST	19

SOUPS & SALADS

MM HOUSE SALAD ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE ∞ RED WINE VINAIGRETTE	10
STACKED CAESAR SALAD ROMAINE ∞ PARMESAN ∞ CROSTINI	12
BUFFALO MOZZARELLA VINE RIPE TOMATO ∞ MEDITERRANEAN RELISH ∞ BASIL OIL ∞ 12-YEAR BALSAMIC ∞ RED SEA SALT	18
BABY WEDGE SALAD BABY ICEBERG ∞ MAPLE BACON ∞ BLEU CHEESE CRUMBLES ∞ CHOICE OF DRESSING: MM1000 ISLAND OR BLEU CHEESE DRESSING OR RED WINE VINAIGRETTE	14
MEAT MARKET DAILY SOUP SPECIAL SEASONAL INGREDIENTS PREPARED DAILY	MP

SIGNATURE STEAKS

18 OUNCE CENTER CUT NEW YORK	FULL 50 / HALF 28
12 OUNCE FILET MIGNON	FULL 50 / HALF 28
16 OUNCE PRIME RIBEYE STEAK	47

ENHANCE YOUR SELECTION

6 OUNCE LOBSTER TAIL TO ANY STEAK	25
OSCAR STYLE WITH BLUE CRAB ∞ BEARNAISE	15
BLACK TRUFFLE BUTTER	7

RESERVED CUTS

 Certified Angus Beef® SHORT RIB & LOBSTER RISOTTO MAINE LOBSTER ∞ BABY TOMATO ∞ RED WINE	34
30 OUNCE. KOBE BEEF TOMAHAWK RIBEYE AUSTRALIA	89
MEAT MARKET CREATIVE STEAK OF THE DAY DAILY SOURCING OF UNIQUE STEAKS	MP
7 OUNCE AMERICAN KOBE FILET SNAKERIVER FARMS	95

HOUSE CREATIONS

FROM OUR WOOD BURNING GRILL

12 OUNCE WAGYU SKIRT STEAK LEMONGRASS ∞ GINGER ∞ ROASTED CHILI	FULL 47 / HALF 26
LONG ISLAND WOOD GRILLED DUCK BREAST MANGO CHUTNEY ∞ AJI AMARILLO SWEET POTATO	28
WOOD GRILLED AMERICAN KOBE MEATLOAF BACON ∞ MANGO BBQ ∞ CRISPY ONIONS ∞ TRUFFLE MASH	24
MEAT MARKET GOURMET MEAT SAMPLER KOBE WAGYU FILET ∞ FILET MARROW BUTTER BLACKENED MARINATED NEW YORK STEAK	52
GREAT PLAINS GRASS FED BUFFALO TENDERLOIN CHILI & ESPRESSO RUB ∞ CHOCOLATE MOLE BUTTER	55

FISH

CEDAR PAPER SALMON CANDIED JALAPEÑO ORANGE GLAZE ∞ STAR ANISE ∞ CINNAMON	33
SEABASS TRUFFLE MASH ∞ WILD MUSHROOMS ∞ SWEET CORN TOMATO CONCASSÉ ∞ TRUFFLE NAGE ∞ SOY BEANS	37
WOOD GRILLED BLACKENED LOCAL SNAPPER CELERY ROOT PUREE ∞ CHORIZO ∞ WILTED ARUGULA OLIVES ∞ JALAPEÑO VINAIGRETTE HERB SALAD	32
TWIN BUTTER POACHED 6 OZ LOBSTER TAIL	50

RICH STEAK BUTTERS 3

BLEU AND BOURSIN BUTTER
LOBSTER BUTTER

CHILI MOLE BUTTER
MARROW BUTTER

CREATIVE SAUCES 2

HOMEMADE MM A-100 STEAK SAUCE
JACK DANIELS PASILLA GARLIC SAUCE
AJI PANCA CHIMICHURRI
TOUCH OF FIRE MANGO AND SCOTCH BONNET
WILD MUSHROOM AND TRUFFLE SAUCE

CABERNET REDUCTION
ATOMIC HORSERADISH TRUFFLE SAUCE
ROASTED PEPPER CHIMICHURRI
EXTRA VIRGIN OLIVE OIL BEARNAISE
PEPPERCORN COGNAC SAUCE

SIGNATURE SIDES 12

HEN OF WOODS ∞ SHIITAKE ∞ TREE OYSTER MIX
LOBSTER RISOTTO
YUKON GOLD AND APPLE GRATIN WITH GOAT CHEESE

GRATINEE OF MAC AND CHEESE
LOBSTER MASHED POTATOES

SIDES 9

TRUFFLE CREAMED CORN
CRISPY BRUSSELS SPROUTS ∞ BACON ∞ ALMOND
CREAMED SPINACH ∞ BACON ∞ ONION
ASPARAGUS CONFIT ∞ FENNEL BLACK TRUFFLE BUTTER
BROCCOLINI ∞ SUN DRIED TOMATO
SLICED TOMATO ONION ∞ BLEU CHEESE

MM STEAK FRIES
SWEET POTATO FRIES ∞ HONEY CRÈME FRAICHE
PARMESAN TRUFFLE SKINNY FRIES
GOUDA TATER-TOTS
WHITE TRUFFLE MASH POTATOES
FRENCH BABY GREEN BEANS ∞ ALMONDS

MEAT MARKET SALT CRUSTED BAKED POTATO
CRUMBLED BACON ∞ SCALLIONS ∞ SOUR CREAM ∞ WHIPPED BUTTER