

## APERITIF & SPARKLING

### MILLENIAL MOJITO

ILLEGAL MEZCAL JOVEN ∞ PIMMS ∞ CUCUMBER ∞ MINT  
CITRUS ∞ GINGER ∞ COL DÉ SALICI PROSECCO

### RASPBERRY BERET

DOUBLE CROSS VODKA ∞ RASPBERRY JAM ∞ RASPBERRIES  
CITRUS ∞ GINGER ∞ SPARKLING ROSÉ

### 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

### MEAT MARKET MAI TAI

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

### FIG OLD FASHIONED

BULLEIT BOURBON ∞ PX OLOROSO SHERRY  
HONEY ∞ MISSION FIG BITTERS

### MIDTOWN MANHATTAN

OLD OVERHOLT RYE ∞ APRICOT LIQUEUR  
DOLIN SWEET VERMOUTH ∞ AROMATIC BITTERS

### MY COUSIN VINNY

BEEFEATER GIN ∞ PAMPLEMOUSSE ∞ APEROL  
SOLERNO BLOOD ORANGE ∞ DOLIN SWEET VERMOUTH

## HOUSE CREATIONS

### TANGERINE DREAM

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

### THE SANDIA

HERRADURA SILVER TEQUILA ∞ WATERMELON ∞ LIME  
AGAVE NECTAR ∞ COCCHI AMERICANO VERMOUTH

### SOME LIKE IT HOT

ALÁCRAN REPOSADO TEQUILA ∞ RASPBERRIES  
LIME ∞ HABANERO AGAVE NECTAR

### ENVIIOUS NIGHTS

ANGEL'S ENVY BOURBON ∞ APRICOT PEACH JAM  
HABANERO ∞ CITRUS ∞ HONEY

### I LOVE GOLD

DON JULIO ANEJO TEQUILA ∞ COMBIER ∞ CITRUS  
ORANGE ∞ HONEY ∞ CINNAMON

### FRESCA PEPINO

TITO'S HANDMADE VODKA ∞ CUCUMBER PURÉE  
LEMON ∞ GINGER ∞ MINT

## SEASONAL

### STOCKING STUFFER

APPLETON SPICED RUM ∞ PECAN REDUCTION  
CITRUS ∞ CREAM ∞ ORANGE BLOSSOM WATER ∞ EGG WHITE

### STRAWBERRY FIELDS

HAVANA CLUB BLANCO RUM ∞ HOUSEMADE STRAWBERRY SHRUB  
HONEY ∞ BITTER LEMON SODA ∞ HIBISCUS RIM

### PRETTY IN PINK

ABSOLUT ELYX VODKA ∞ GRAPEFRUIT ∞ POMEGRANATE ∞ CITRUS  
ROSE & GINGER ∞ COL DÉ SALICI PROSECCO

## CRUDOS, TIRADITOS, RAW & SHELLLED

### \*TUNA TARTARE

GINGER ∞ SOY ∞ AVOCADO SMASH  
MANGO MOLE ∞ CITRUS FOAM

### \*OYSTERS (6 minimum)

YUZU TRUFFLE MIGNONETTE ∞ ATOMIC HORSERADISH  
HABANERO COCKTAIL SAUCE

### \*WAGYU CARPACCIO AND LOBSTER EMPANADA DUET

LOBSTER ∞ CORN ∞ HEARTS OF PALM  
MICRO BASIL ∞ PARMESAN

### \*CEVICHE SPECIAL

THE FRESHEST FISH PREPARED DAILY

### \*WHITE TRUFFLE "AMERICAN STYLE KOBE" TARTARE

CAPERS ∞ CHOPPED EGG  
RED ONION ∞ PARMESAN FLAT BREAD

### BEER POACHED SHRIMP COCKTAIL (2 minimum)

CHEMICAL FREE AND ORGANIC  
SWEET MISO ∞ MM COCKTAIL SAUCE ∞ SPICY RÉMOULADE

### 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

### PRIME ROASTED BONE MARROW

SHORT RIB CHERRY MARMALADE ∞ GRILLED CROSTINI

### WOOD GRILLED ARTICHOKE

AJI PANCA DIPPING SAUCE  
ROASTED GARLIC BUTTER

### CRAB AND LOBSTER CAKE

CURED PINAPPLE ∞ KALE ∞ RÉMOULADE SAUCE

### MM SLIDER DUO

*Certified Angus Beef®* ∞ BACON ∞ SMOKED CHEDDAR  
CAREMELIZED ONIONS ∞ PEPPER AIOLI

### ROASTED CAULIFLOWER

LEMON ∞ PARSLEY ∞ CAPERS ∞ PARMESAN  
EVOO ∞ CAULIFLOWER PURÉE

### ROASTED ESCARGOT

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

## SOUPS & SALADS

### MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE ∞ RED WINE VINAIGRETTE

### GRILLED KALE CAESAR

KALE ∞ ROMAINE ∞ ROASTED PANKO ∞ PARMESAN ∞ BREADSTICK

### TOMATO SALAD

ARUGULA WALNUT PISTOU ∞ HOUSEMADE RICOTTA ∞ BALSAMIC

### MM CAESAR SALAD

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

### MM DAILY SOUP SPECIAL

SEASONAL INGREDIENTS PREPARED DAILY

### 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

\*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                |                    |
| 22 OUNCE BONE-IN RIBEYE              |                    |
| THE MEAT MARKET STEAK                | 16 OUNCE / 8 OUNCE |
| PRIME PICANHA ∞ HABANERO CHIMICHURRI |                    |

## ENHANCE YOUR SELECTION

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

## RESERVED CUTS

30 OUNCE WAGYU BEEF TOMAHAWK RIBEYE  
AUSTRALIA  
32 OUNCE CENTER CUT PRIME PORTERHOUSE  
*Certified Angus Beef®*  
7 OUNCE AA5 WAGYU FILET MIGNON  
GOLD LABEL WAGYU  
MM CREATIVE STEAK OF THE DAY  
DAILY SOURCING OF UNIQUE STEAKS

## HOUSE CREATIONS FROM OUR WOOD BURNING GRILL

### MIXED GRILL

MEAT MARKET DAILY ROTATING TRIO

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

### WOOD GRILLED CHURRASCO

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

### UMAMI DUCK HALF

LEG CONFIT ∞ COFFEE CRUSTED BREAST  
BITTER SWEET CHOCOLATE SAUCE ∞ DOUGHNUT  
GINGER PEAR MARMALADE

### "AMERICAN STYLE KOBE" MEATLOAF

BACON ∞ MANGO BBQ ∞ SWEET & SOUR ONION RINGS ∞ BONIATO MASH

### MM GOURMET MEAT SAMPLER

AA 5 WAGYU FILET ∞ FILET MARROW BUTTER  
BLACKENED *Certified Angus Beef®* NEW YORK STEAK

### BUFFALO TENDERLOIN

CHILI & ESPRESSO RUB ∞ CHOCOLATE MOLE BUTTER

## FISH

### WOOD GRILLED SCOTTISH SALMON

RED WINE PLUM BUTTER ∞ STIR FRIED QUINOA

### SEABASS

TRUFFLE MASH ∞ WILD MUSHROOMS ∞ SWEET CORN  
TOMATO CONCASSÉ ∞ TRUFFLE NAGE ∞ SOY BEANS

TWIN BUTTER ROASTED 6 OUNCE TRISTAN LOBSTER TAIL

MM CREATIVE FISH OF THE DAY

## RICH STEAK BUTTERS

BLEU AND BOURSIN BUTTER  
LOBSTER BUTTER

CHILI MOLE BUTTER  
MALLOW 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  
PEPPERCORN COGNAC SAUCE

## CHEF SIGNATURE SIDES

SCALLOPED POTATOES WITH GOAT CHEESE  
LOBSTER MASHED POTATOES

GRATINÉE OF MAC AND CHEESE  
WILD MUSHROOMS

## CHEF SPECIAL SIDES

MM LOBSTER MAC AND CHEESE  
WOOD GRILLED ASPARAGUS & HERB BUTTER

## SIDES

TRUFFLE CREAM CORN  
CRISPY BRUSSELS SPROUTS ∞ BACON ∞ ALMONDS  
CREAMED SPINACH ∞ BACON ∞ ONION  
QUINOA AVOCADO SALAD ∞ PRESERVED LEMON VINAIGRETTE  
SLICED TOMATO ∞ ONION ∞ BLEU CHEESE  
TWICE FRIED QUINOA ∞ FRESH VEGGIES  
WOOD GRILLED BROCCOLINI ∞ ROMESCO SAUCE ∞ PARMESAN FLAKE  
MM SALT CRUSTED BAKED POTATO ∞ CRUMBLED BACON ∞ SCALLIONS ∞ SOUR CREAM ∞ WHIPPED BUTTER

MM STEAK FRIES  
SWEET POTATO FRIES ∞ HONEY CRÈME FRAÎCHE  
MARKET FRENCH FRIES  
GOUDA TATER-TOTS  
YUKON GOLD WHITE TRUFFLE MASH  
MM ONION RINGS ∞ JALAPEÑO RANCH