

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

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 ∞ GRILLED CROSTINI

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

Each

APPETIZERS

ASIAN BBQ LAMB RIBS

HOISIN BBQ SAUCE ∞ PAPAYA SLAW
PEANUTS ∞ CILANTRO

PRIME ROASTED BONE MARROW

SHORT RIB CHERRY MARMALADE ∞ GRILLED SOURDOUGH

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 ∞ GOUDA CHEESE
CAREMELIZED ONIONS ∞ PEPPER AIOLI

ROASTED CAULIFLOWER

LEMON ∞ PARSLEY ∞ CAPERS ∞ PARMESAN
EVOO ∞ CAULIFLOWER PURÉE

ROASTED ESCARGOT

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

BRAISED SHORT RIBS RAVIOLI

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

SOUPS & SALADS

MM DAILY SOUP SPECIAL

SEASONAL INGREDIENTS PREPARED DAILY

GRILLED KALE CAESAR

KALE ∞ ROMAINE ∞ ROASTED PANKO
PARMESAN ∞ BREADSTICK

CHERRY TOMATO & BEET RICOTTA SALAD

RICOTTA ∞ HAZELNUTS ∞ BASIL OIL ∞ BALSAMIC VINEGAR

MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE ∞ RED WINE VINAIGRETTE

MM CAESAR SALAD

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

CHOPPED QUINOA SALAD

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

MANGO WEDGE SALAD

FRESH MANGO ∞ CANDIED BACON ∞ BLEU CHEESE CRUMBLES
WALNUTS ∞ CHOPPED EGGS
CHOICE OF DRESSING: MANGO 10K ISLAND OR BLEU CHEESE 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
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
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
SAUTÉED PEPPERS & ONIONS
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