

\$26 Lunch Menu

FIRST COURSE

Choose One

SLOW BRAISED EMPANADA DUO

SHORT RIB WITH FONTINA CHEESE & BRAISED CHICKEN WITH CHEDDAR
SERVED WITH SPICED CABBAGE & PICKLED RED ONION SLAW

CHOPPED QUINOA SALAD

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

CHERRY TOMATO & BEET RICOTTA SALAD

RICOTTA ∞ BASIL OIL ∞ HAZELNUTS ∞ BALSAMIC VINEGAR

SEARED SALMON CAKE

MEXICAN CORN SALSA ∞ 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 POTATO PURÉE ∞ VEGGIES HASH ∞ TOMATO JAM

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 BROCCOLINI

ENHANCE YOUR SELECTION

FIRST COURSE

TUNA TARTARE +\$12

GINGER, SOY ∞ JALAPEÑOS
WITH AVOCADO SMASH AND MANGO MOLE

ASIAN BBQ LAMB RIBS +\$11

HOISIN BBQ SAUCE ∞ PAPAYA SLAW
PEANUTS ∞ CILANTRO

ROASTED ESCARGOT +\$11

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

WHITE TRUFFLE

"AMERICAN STYLE KOBE" TARTARE +\$11

CAPERS ∞ RED ONION
GRILLED CROSTINI ∞ CHOPPED EGG

SECOND COURSE

PAN-SEARED 6OZ MIGNON +\$11

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

8 OZ CHICAGO PRIME NEW YORK +\$11

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 13

NUTELLA SMORES 15

FIREMAN DEREK'S SEASONAL PIE 13

SORBET & FRUIT 10

Refreshing Libations

WHITE SANGRIA 16

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

FRESCA PEPINO 16

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

I LOVE GOLD 17

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

Rosé & White Wines by the Glass

2016 Château Fleurs de Prairie Rosé, Côtes de Provence, France 8

2016 Conte Brandolini, Pinot Grigio, Italy 11

2016 Brancott, Sauvignon Blanc, New Zealand 8

2015 Landmark, Overlook, Chardonnay, Sonoma County, CA 8

Red Wines by the Glass

2015 Gerard Bertrand, Pinot Noir, Spéciale Reserve, France 8

2016 Terrazas, Altos de Plata, Mendoza, Argentina 8

2015 Drumheller Merlot, Columbia Valley, WA 8

2015 Uppercut, Cabernet Sauvignon, CA 8

Wine Bottle of the Month

2016 Forever Young, Rosé,
Côtes de Provence, France \$42

Appetizers

TUNA TARTARE

GINGER ∞ SOY ∞ AVOCADO SMASH
MANGO MOLE ∞ CITRUS FOAM

MM DAILY SOUP SPECIAL

BEER POACHED SHRIMP COCKTAIL (2 minimum)
SWEET MISO ∞ MM COCKTAIL SAUCE ∞ SPICY RÉMOULADE

OYSTERS (6 minimum) each

YUZU TRUFFLE MIGNONETTE ∞ HORSERADISH ∞ COCKTAIL SAUCE

ASIAN BBQ LAMB RIBS

HOISIN BBQ SAUCE ∞ PAPAYA SLAW ∞ PEANUTS ∞ CILANTRO

ROASTED ESCARGOT

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

WHITE TRUFFLE "AMERICAN STYLE KOBE" TARTARE

CAPERS ∞ RED ONION ∞ GRILLED CROSTINI ∞ CHOPPED EGG

Salads

Add On Any Salad:

CHICKEN - SCOTTISH SALMON
CHURRASCO - SLICED AVOCADO

MM HOUSE SALAD

ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE ∞ RED WINE VINAIGRETTE

CHOPPED QUINOA

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

BBQ SHORT RIB EMPANADAS SALAD

SHORT RIB WITH FONTINA CHEESE
SERVED WITH SPICED CABBAGE & PICKLED RED ONION SLAW

GRILLED KALE CAESAR

KALE ∞ ROMAINE ∞ ROASTED PANKO ∞ PARMESAN BREADSTICK

MANGO WEDGE SALAD

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

Lunch Menu

Fish

BLACKENED SCOTTISH SALMON
SAUTEED CORN ∞ SPINACH ∞ MUSHROOMS
MANGO GLAZE ∞ ALMONDS

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

Signature Steaks

CHICAGO PRIME NEW YORK
8 OUNCE/16 OUNCE

16 OUNCE PRIME RIBEYE
SPICY FRIED ONION

PETITE PRIME RIBEYE CHAR-GRILLED
SWEET POTATO PURÉE ∞ VEGGIES HASH ∞ TOMATO JAM
4 OUNCE/8 OUNCE

FILET MIGNON
6 OUNCE/12 OUNCE

MEAT MARKET STEAK
PRIME PICANHA ∞ HABANERO CHIMICHURRI
8 OUNCE/16 OUNCE

30 OUNCE WAGYU BEEF
TOMAHAWK RIBEYE
AUSTRALIA

32 OUNCE CENTER CUT DRY AGED
PORTERHOUSE
Prime Certified Angus Beef®

Sandwiches

CLASSIC BURGER

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

BBQ CHICKEN BURGER

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

MM BURGER OF THE DAY

DAILY BLENDS ∞ SERVED ON A BRIOCHE BUN
MARKET FRIES

Sides

BROCCOLINI ∞ ROMESCO ∞ PARMESAN
GRILLED ASPARAGUS & HERB BUTTER
GRATINÉE OF MAC AND CHEESE
CREAMED SPINACH ∞ BACON ∞ ONION
WILD MUSHROOMS
MASHED POTATOES
MARKET FRIES

Sauces

ROASTED PEPPER CHIMICHURRI
WILD MUSHROOM & TRUFFLE
PEPPERCORN COGNAC
JACK DANIEL'S PASILLA GARLIC SAUCE
ATOMIC HORSERADISH TRUFFLE SAUCE
HOMEMADE MM A-100 STEAK SAUCE