

\$26 Lunch Menu

FIRST COURSE (Choose One)

SLOW BRAISED EMPANADA DUO

SHORT RIB WITH FONTINA CHEESE & BEEF 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
AJI PANCA DIJON DRESSING

CHERRY TOMATO & BEET RICOTTA SALAD

RICOTTA ∞ BASIL OIL ∞ HAZELNUTS ∞ BALSAMIC VINEGAR

SALMON CAKE FRITTERS

PICKLED FRISÉE CORN SALAD ∞ SPICED TARTAR SAUCE

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

THE MEAT MARKET STEAK

PRIME PICANHA ∞ HABANERO CHIMICHURRI

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

MEATLOAF SANDWICH

MANGO BBQ ∞ FRIED ONIONS ∞ SWEET PICKLES

CLASSIC BURGER

DRY AGED BLEND ∞ VINE RIPE TOMATO
RED ONION ∞ BACON ∞ CHEDDAR CHEESE
BRIOCHE BUN ∞ MARKET FRIES

SIDES (Choose One)

CHEDDAR MASHED POTATO ∞ GRILLED BROCCOLINI
SWEET POTATO FRIES ∞ GOUDA TATER-TOTS

ENHANCE YOUR SELECTION

FIRST COURSE

TUNA TARTARE +\$12

GINGER, SOY ∞ JALAPEÑOS
WITH AVOCADO SMASH AND MANGO MOLE

NIMAN RANCH BBQ BEEF RIB +\$11

JALAPEÑO COLE SLAW ∞ CORNBREAD FRITTERS

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

APEROL SPRITZ 14

Aperol, Sauvignon Blanc

Col de Salici Prosecco

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

Rosé & White Wines by the Glass

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

2017 Conte Brandolini, Pinot Grigio, Italy 11

2017 Brancott, Sauvignon Blanc, Marlborough, New Zealand 8

2016 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

2016 Atlas Peak, Cabernet Sauvignon, Napa Valley 8

NV VEUVE CLIQUOT ROSÉ

Champagne, France

\$55

Appetizers

TUNA TARTARE

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)

YUZU TRUFFLE MIGNONETTE ∞ HORSERADISH ∞ COCKTAIL SAUCE

NIMAN RANCH BBQ BEEF RIB

JALAPEÑO COLE SLAW ∞ CORNBREAD FRITTERS

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 ∞ CHERRY TOMATO
AJILI 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 ∞ SOURDOUGH CROUTONS

MANGO WEDGE SALAD

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

Lunch Menu

Fish

BLACKENED SCOTTISH SALMON

RED WINE CHERRY BUTTER
STIR FRIED QUINOA

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

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

PORTERHOUSE

Prime Certified Angus Beef®

Sandwiches

BBQ CHICKEN SANDWICH

PULLED CHICKEN THIGHS ∞ MANGO BBQ SAUCE
TOBACCO FRIED ONIONS ∞ JALAPENO CABBAGE SLAW
AGED CHEDDAR ∞ SERVED ON A BRIOCHE BUN ∞ MARKET FRIES

OVEN ROASTED FLATBREAD

NAAN FLATBREAD ∞ BROCCOLINI ∞ CHERRY TOMATO
SUNDRIED TOMATO ∞ MUSHROOM ∞ CARMELIZED ONION
ROMESCO SAUCE ∞ GOAT CHEESE

MM BURGER OF THE DAY MP

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