

APERITIF & SPARKLING

BELLINI

COL DÉ SALICI PROSECCO ∞ CITRUS ∞ GIFFARD PEACH
FRESH PEACH PURÉE

APEROL SPRITZ

APEROL ∞ DRY WHITE WINE ∞ COL DÉ SALICI PROSECCO

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

MOSCOW MULE

KETEL ONE VODKA ∞ CITRUS ∞ GINGER BEER

NEGRONI

BOBBY'S GIN ∞ CAMPARI ∞ DOLIN SWEET VERMOUTH

MOJITO

BACARDI SUPERIOR RUM ∞ CITRUS ∞ MINT ∞ BITTERS

MANHATTAN

CHOICE OF REDEMPTION RYE OR ANGEL'S ENVY BOURBON
DOLIN SWEET VERMOUTH ∞ BITTERS

HOUSE CREATIONS

FRESCA PEPINO

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

PRETTY IN PINK

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

TANGERINE DREAM

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

MEAT MARKET MAI TAI

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

THE SANDIA

DON JULIO BLANCO TEQUILA ∞ WATERMELON
CITRUS ∞ AGAVE NECTAR
COCCHI AMERICANO VERMOUTH

SOME LIKE IT HOT

HERRADURA REPOSADO TEQUILA ∞ RASPBERRIES
LIME ∞ HABANERO AGAVE NECTAR

I LOVE GOLD

PATRON ANEJO TEQUILA ∞ COMBIER ∞ CITRUS
ORANGE ∞ HONEY ∞ CINNAMON

FIG OLD FASHIONED

BULLEIT BOURBON ∞ PX OOLOROSO SHERRY
HONEY ∞ MISSION FIG BITTERS

CRUDOS

*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

CORN LOBSTER EMPANADA ∞ FRISEE
PARMESAN ∞ CHIPOLTE AIOLI

*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

APPETIZERS

NIMAN RANCH BBQ BEEF RIB

JALAPEÑO COLE SLAW ∞ CORNBREAD FRITTERS

PRIME ROASTED BONE MARROW

SHORT RIB CHERRY MARMALADE ∞ GRILLED SOURDOUGH

WOOD GRILLED ARTICHOKE

AJI PANCA DIPPING SAUCE ∞ ROASTED GARLIC BUTTER

PRIME BEEF EMPANADAS

ARGENTINIAN STYLE ∞ HABANERO CHIMICHURRI AIOLI

CRAB AND LOBSTER CAKE

CURED PINEAPPLE ∞ KALE ∞ RÉMOULADE SAUCE

MM SLIDER DUO

Certified Angus Beef® ∞ BACON ∞ GOUDA CHEESE
CARAMELIZED ONIONS ∞ HABANERO AIOLI

ROASTED CAULIFLOWER

LEMON ∞ PARSLEY ∞ CAPERS ∞ PARMESAN ∞ CAULIFLOWER PURÉE

ROASTED ESCARGOT

SPICY CHORIZO BUTTER ∞ GRILLED CROSTINI

BRAISED SHORT RIBS RAVIOLI

FONTINA CHEESE ∞ CARAMELIZED ONIONS ∞ CAPERS
LEMON BROTH ∞ PARMESAN

SOUP & SALADS

MM DAILY SOUP SPECIAL

SEASONAL INGREDIENTS PREPARED DAILY

GRILLED KALE CAESAR

KALE ∞ ROMAINE ∞ ROASTED PANKO
PARMESAN ∞ SOURDOUGH CROUTONS

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 ∞ CHERRY TOMATO
AJI PANCA DIJON DRESSING

CHOPPED MANGO WEDGE SALAD

FRESH MANGO ∞ CANDIED BACON ∞ BLEU CHEESE CRUMBLES
WALNUTS ∞ CHOPPED EGGS
CHOICE OF DRESSING: MANGO 10K ISLAND OR BLEU CHEESE OR JALAPEÑO RANCH

*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
AMERICAN GOLD LABEL WAGYU
MM CREATIVE STEAK OF THE DAY
DAILY SOURCING OF UNIQUE STEAKS
***KOSHER BONE-IN RIBEYE
24 OUNCE ∞ GLATT KOSHER

HOUSE CREATIONS

FROM OUR WOOD BURNING GRILL

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
STRAWBERRY RHUBARB MARMALADE

"AMERICAN STYLE KOBE" MEATLOAF

BACON ∞ MANGO BBQ ∞ SWEET & SOUR ONION RINGS
CURRIED SWEET POTATO MASH

MM GOURMET MEAT SAMPLER

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

BUFFALO TENDERLOIN

CHILI & ESPRESSO RUB ∞ CHOCOLATE MOLE BUTTER

FISH

WOOD GRILLED SCOTTISH SALMON
RED WINE CHERRY 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

VEGETARIANS

Our Chef will be happy to prepare something special for you.

RICH STEAK BUTTERS

BLEU AND BOURSIN BUTTER
LOBSTER BUTTER

CHILI MOLE BUTTER
MARROW BUTTER

CREATIVE SAUCES

HOMEMADE MM A-100 STEAK
JACK DANIEL'S PASILLA GARLIC
AJI PANCA CHIMICHURRI
HABANERO CHIMICHURRI
WILD MUSHROOM AND TRUFFLE

CABERNET REDUCTION
ATOMIC HORSERADISH TRUFFLE
ROASTED PEPPER CHIMICHURRI
BÉARNAISE
PEPPERCORN COGNAC

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 ∞ CRUMBLLED BACON ∞ SCALLIONS ∞ SOUR CREAM ∞ WHIPPED BUTTER

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

EXECUTIVE CHEF, MR. SEAN BRASEL
CHEF DE CUISINE, MR. EUCEPE PUNTRIANO