

ALL DAY MENU

CRUDOS & APPETIZERS

***WHITE TRUFFLE "AMERICAN STYLE KOBE" TARTARE 24**
CAPERS ∞ CHOPPED EGG ∞ RED ONION ∞ GRILLED CROSTINI

***TUNA TARTARE 24**
GINGER ∞ SOY ∞ AVOCADO SMASH MANGO MOLE ∞ CITRUS FOAM

BEER POACHED SHRIMP COCKTAIL (2 minimum) MP
CHEMICAL FREE AND ORGANIC
SWEET MISO ∞ MM COCKTAIL SAUCE ∞ SPICY RÉMOULADE

ROASTED TRUFFLE ROCKFELLER OYSTERS 21
SPINACH ∞ BACON ∞ TRUFFLE ∞ PARMESAN ∞ BÉARNAISE

CHOPPED MANGO WEDGE SALAD 16
FRESH MANGO ∞ CANDIED BACON ∞ BLEU CHEESE
CRUMBLES/WALNUTS ∞ CHOPPED EGGS
CHOICE OF DRESSING: MANGO TOK ISLAND OR BLEU CHEESE OR
JALAPEÑO RANCH

MM SLIDER DUO 20
Certified Angus Beef® ∞ BACON ∞ GOUDA
CARAMELIZED ONIONS ∞ HABANERO AIOLI

ROASTED CAULIFLOWER 21
LEMON ∞ PARSLEY ∞ CAPERS ∞ PARMESAN ∞ CAULIFLOWER PURÉE

GRILLED KALE CAESAR 15
KALE ∞ ROMAINE ∞ ROASTED PANKO PARMESAN ∞ SOURDOUGH
CROUTONS

MM HOUSE SALAD 12
ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE ∞ RED WINE
VINAIGRETTE

WAGYU BEEF DUMPLINGS 18
KIMCHEE CABBAGE ∞ BROWN MISO AIOLI

NIMAN RANCH BBQ BEEF RIB 18
JALAPEÑO COLE SLAW ∞ CORNBREAD FRITTERS

SIGNATURE STEAKS & RESERVED CUTS

PRIME NEW YORK 16 OUNCE 58/ 8 OUNCE 30

FILET MIGNON 12 OUNCE 56/ 6 OUNCE 30

16 OUNCE PRIME RIBEYE 50

THE MEAT MARKET STEAK 16 OUNCE 48/ 8 OUNCE 25
PRIME PICANHA ∞ HABANERO CHIMICHURRI

7 OUNCE A5 WAGYU FILET MIGNON 95
AMERICAN GOLD LABEL WAGYU

32 OUNCE CENTER CUT PRIME PORTERHOUSE 95
Certified Angus Beef®

*****KOSHER BONE-IN RIBEYE 75**
24 OUNCE ∞ GLATT KOSHER

ENHANCE YOUR SELECTION

6 OUNCE TRISTAN LOBSTER TAIL 40

LAND & SEA

TWIN BUTTER ROASTED 6 oz TRISTAN LOBSTER TAIL 72

WOOD GRILLED SCOTTISH SALMON 37**
RED WINE CHERRY BUTTER ∞ STIR FRIED QUINOA

SEABASS 42
TRUFFLE MASH ∞ WILD MUSHROOMS ∞ SWEET CORN
TOMATO CONCASSÉ ∞ TRUFFLE NAGE ∞ SOY BEANS
SHAVED BLACK TRUFFLE

UMAMI DUCK HALF 36**
LEG CONFIT ∞ COFFEE CRUSTED BREAST
BITTERSWEET CHOCOLATE SAUCE ∞ DOUGHNUT
STRAWBERRY RHUBARB MARMALADE

WOOD GRILLED CHURRASCO 29
Certified Angus Beef® 8 OUNCE ADOBO SEASONED TOP LOIN
WOOD GRILLED ONIONS ∞ ROASTED GARLIC CONFIT

"AMERICAN STYLE KOBE" MEATLOAF 27**
BACON ∞ MANGO BBQ ∞ SWEET & SOUR ONION RINGS
CURRIED SWEET POTATO MASH

PASTA BOLOGNESE 18
PRIME HOUSE BOLOGNESE ∞ FRESH FETTUCCINE ∞ AGED PARMESAN

SIDES

LOBSTER MASHED POTATOES 17

MM LOBSTER MAC AND CHEESE 23

GRATINÉE OF MAC AND CHEESE 17

WOOD GRILLED ASPARAGUS & HERB BUTTER 14

CREAMED SPINACH ∞ BACON ∞ ONION 13

SWEET POTATO FRIES ∞ HONEY CRÈME FRAÎCHE 13

CRISPY BRUSSELS SPROUTS ∞ BACON ∞ ALMONDS 13

WHITE TRUFFLE MASH 13

TRUFFLE CREAM CORN 13

WOOD GRILLED BROCCOLINI 13

MM SALT CRUSTED BAKED POTATO 12

CREATIVE SAUCES

BLEU AND BOURSIN BUTTER 3

MARROW BUTTER 3

AJI PANCA CHIMICHURRI SAUCE 2

ATOMIC HORSERADISH TRUFFLE SAUCE 2

WILD MUSHROOM AND TRUFFLE SAUCE 2

ROASTED PEPPER CHIMICHURRI SAUCE 2

HOMEMADE MM A-100 STEAK SAUCE 2

PEPPERCORN COGNAC SAUCE 2

JACK DANIEL'S PASILLA GARLIC SAUCE 2