

# TAKE OUT MENU

## CRUDOS & SHELLS

**TUNA TARTARE 19**  
GINGER ∞ SOY ∞ AVOCADO SMASH  
MANGO MOLE ∞ CITRUS FOAM

**BEER POACHED SHRIMP COCKTAIL (3) 22**  
SWEET MISO ∞ MM COCKTAIL SAUCE ∞ SPICY RÉMOULADE

## APPETIZERS

**EMPANADAS (2) 8**  
WAYGU GROUND BEEF ∞ MANGO BBQ SAUCE

**CRAB AND LOBSTER CAKES 21**  
CURED PINEAPPLE ∞ KALE ∞ RÉMOULADE

**ROASTED TRUFFLE ROCKEFELLER OYSTERS 18**  
SPINACH ∞ BACON ∞ TRUFFLE PARMESAN

**WAGYU BEEF DUMPLINGS 14**  
KIMCHEE CABBAGE ∞ BROWN MISO AIOLI

**NIMAN RANCH BBQ BEEF RIBS 19**  
JALAPENO COLESLAW ∞ CORNBREAD FRITTERS

## SALADS

**MANGO WEDGE SALAD 13**  
FRESH MANGO ∞ CANDIED BACON ∞ BLEU CHEESE CRUMBLES  
WALNUTS ∞ CHOPPED EGGS  
CITRUS VINIGRETTE OR BLUE CHEESE OR MANGO 10K

**ADD CHICKEN +7**

**LITTLE GEM GARDEN SALAD 11**  
RADISH ∞ CUCUMBER ∞ CHERRY TOMATO ∞ BEETS  
CITRUS VINIGRETTE OR BLUE CHEESE OR MANGO 10K

**MEAT MARKET HOUSE SALAD 11**  
ORGANIC GREENS ∞ PECANS ∞ GOAT CHEESE

**GRILLED KALE CAESAR 11**  
KALE ∞ ROMAINE ∞ ROASTED PANKO  
SOURDOUGH CROUTONS

## SANDWICHES

**HOT PROSCIUITTO PRESS 14**  
GOUDA CHEESE ∞ WHITE CHEDDAR ∞ MUSTARD ARUGULA  
TRUFFLE VINAIGRETTE  
CHOOSE OF MARKET FRIES OR SWEET POTATO FRIES

**CLASSIC BURGER 15**  
HOUSE BLEND BEEF ∞ VINE RIPE TOMATO ∞ RED ONION ∞  
BACON ∞ CHEDDAR CHEESE ∞ BRIOCHE BUN  
CHOICE OF MARKET FRIES OR SWEET POTATO FRIES

## SIGNATURE STEAK

**PRIME NEW YORK (16 OZ) 58**

**PRIME PICANHA STEAK (16 OZ) 48**  
PRIME PICANHA ∞ HABANERO CHIMICHURRI

**FILET MIGNON (12 OZ) 56**

**PRIME NEW YORK (8 OZ) 29**

**PRIME PICANHA STEAK (8 OZ) 24**  
PRIME PICANHA ∞ HABANERO CHIMICHURRI

**FILET MIGNON (6 OZ) 28**

## RESERVED CUTS

**22 OZ DRY AGED PRIME BONE-IN RIBEYE 90**

**32OZ PRIME PORTERHOUSE 95**

**AA5 WAGYU FILET MIGNON (7 OZ) 95**

**WAGYU TOMAHAWK RIBEYE (30 OZ) 110**

## HOUSE CREATIONS

**AMERICAN STYLE KOBE MEATLOAF 26**  
BACON ∞ MANGO BBQ ∞ SWEET & SOUR ONION RINGS  
CURRIED SWEET POTATO MASH

**PRIME RIBEYE (16OZ) 45**  
GRILLED ONIONS  
ROASTED GARLIC CONFIT

## LAND & SEA

**GRILLED ORGANIC CHICKEN BREAST 19**  
ORGANIC BELL AND EVANS CHICKEN BREAST  
BOURSIN MASHED POTATOES

**SZECHUAN CRUSTED TUNA 29**  
MANGO CITRON INFUSION ∞ CANDIED GINGER  
SWEET SOY ∞ BUTTER BRAISED ENOKI

**SEABASS 35**  
TRUFFLE MASH ∞ WILD MUSHROOMS ∞ SWEET CORN  
TOMATO CONCASSE ∞ TRUFFLE NAGE ∞ SOYBEAN

**6OZ TRISTAN LOBSTER TAIL 36**  
SERVED W/ DRAWN BUTTER

## CHEF SIGNATURE SIDES

**SCALLOPED POTATOES ∞ GOAT CHEESE 15**  
**LOBSTER MASHED POTATOES 15**

**GRATINEE OF MAC AND CHEESE 15**  
**WILD MUSHROOMS 15**

## SIDES

**WHITE TRUFFLE MASH 10** **CRISPY BRUSSEL SPROUTS ∞ BACON ∞ ALMONDS 10** **GOUDA TATER-TOTS 9**  
**BUTTER WHIPPED MASH 9** **CREAMED SPINACH ∞ BACON ∞ ONIONS 11** **MARKET FRENCH FRIES 9**  
**SWEET FRIES ∞ HONEY CREME FRAICHE 9** **TRUFFLE CREAM CORN 10** **ONION RINGS ∞ JALAPENO RANCH 9**

## CREATIVE SAUCES

**AJI PANCA CHIMICHURRI 2**

**JACK DANIELS PASILLA GARLIC SAUCE 2**

**HOMEMADE MM A-100 STEAK SAUCE 2**

**HABANERO CHIMICHURRI 2**

## DESSERTS

**FIREMAN DEREKS SEASONAL PIE 11**  
SEASONAL SELECTION OF PIE OR CHEESECAKE

**COOKIES 11**  
WARM CHOCOLATE CHIP  
COOKIES

**"NEW WORLD" VANILLA BEAN CREME BRULEE 12**  
TROPICAL FRUIT SALSITA ∞ PASSIONFRUIT  
GEL PINEAPPLE CHIP ∞ COCONUT  
MERINGUE KISS