

# 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

**CHOCLO 8**  
SPICED PERUVIAN CORN

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

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

**SPINACH AND RICOTTA RAVIOLI 14**  
ROASTED TOMATO SAUCE ∞ FRIED EGGPLANT ∞  
PARMESAN

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

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

## 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**

**TOMATO AND RICOTTA SALAD 15**  
REED BEETS ∞ CHERRY TOMATO ∞ BALSAMIC ∞ WHIPPED OLIVE  
OIL RICOTTA & TOASTED HAZELNUTS

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

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

## SANDWICHES

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

**CLASSIC BURGER 15**  
WAGYU BEEF ∞ VINE RIPE TOMATO ∞ RED ONION ∞ BACON  
∞ CHEDDAR CHEESE ∞ BRIOCHE BUN  
CHOOSE OF MARKET FRIES OR SWEET POTATO CHIPS

## 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

**14 OZ BONE – IN FILET 65**

**10 OZ BUFFALO TENDERLOIN 60**

**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

**GRILLED TOP SIRLOIN CHURRASCO 27**  
8 OZ ADOBO SEASONED TOP SIRLOIN WOOD GRILLED ONIONS ∞  
ROASTED GARLIC CONFIT

## LAND & SEA

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

**6OZ TRISTAN LOBSTER  
TAIL 36**

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

**WOOD GRILLED SCOTTISH SALMON 29**  
RED WINE CHERRY BUTTER ∞ STIR FRIED QUINOA

**BRAISED SHORTRIB GNOCCHI 25**  
TOMATO ∞ WILD MUSHROOMS ∞ CORN ∞ SHERRY  
CREAM

## 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**  
**BUTTER WHIPPED MASH 9**  
**TRUFFLE CREAM CORN 10**

**CRISPY BRUSSELS SPROUTS ∞ BACON ∞ ALMONDS 10**  
**GRILLED BROCCOLINI ∞ ROMESCO ∞ SHAVED  
PARMESAN ∞ ALMONDS 11**

**GOUDA TATER-TOTS 9**  
**MARKET FRENCH FRIES 9**  
**GRILLED ASPARAGUS 13**

## CREATIVE SAUCES

**ATOMIC HORSERADISH  
TRUFFLE 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 STUFFED WITH NUTELLA

**CINNAMON ROLL 12**  
CREAM CHEESE ICING  
BOURBON CARMEL GLAZE