

## Chilled Appetizers & Crudo

Garden Vegetable Salad 25

tomatoes, carrots, cucumbers, peppers, parsley

Signature Portobello Mushroom Arugula Salad 28

enoki mushrooms, garlic croutons, mushroom dressing

Signature Tuna Poke Nachos 42

marinated hawaiian style, creamy avocado

Veal "Pancetta" Involtini 29

almond ricotta crouton, endive, arugula, balsamic vinaigrette, fennel

Market Crudo MP

## Soup

French Onion Soup 28

beef tallow croutons, chives

Mike's Signature Corn Soup 28

avocado, cape goose berries, jalapeno, cilantro

## Snacks For The Table 26

**Edamame**

**Beef Tartar**

**Fried Zucchini**

**Guacamole & Chips**

## Hot Appetizers

Sauteed Veal Sweetbreads 44

spring green puree, cremini mushrooms, tomatoes, veal hunter sauce, potato sticks (limited availability)

Signature Handmade Gnocchi 38

duck & chicken confit, mushrooms, fresh thyme, duck jus, white truffle oil

Lamb Merguez Dumplings 34

butternut squash and carrot cream, pomegranate seeds

Warm Spinach Salad 31

lamb pancetta & white wine vinaigrette, scallion, potato crouton, cured egg yolk, baby spinach

Crispy Eggplant & Meatball 32

almond ricotta, bolognese

Brandade de Bacalao Fritter 33

artichokes, roasted peppers, lemon, garlic aioli

Pulled Beef Taquitos 39

black bean puree, spicy salsa roja, "limey" black beans, cilantro

Chicken Gumbo 38

sausage, diced chicken thigh, cajun trinity, saffron rice

## USDA Certified Prime Aged Beef

**Black Angus Rib Steak 16oz 90**

**Crescent Steak 10oz 97**

**Black Angus Rib Eye "Filet" 11oz 84**

**Rib Cote de Boeuf For Two 40oz 198**

**"Chateaubriand" Roast For Two 18oz 170**

## Dinner

Mike's Signature BBQ Glazed Short Ribs 81

garlic mash, turnip and mustard sauce (Gluten Free upon request)

Chicken Breast Supreme 49

creamy polenta, spring vegetables, herb chicken jus

Signature Premium Big Eye Tuna 75

niçoise inspired garnishes

Center Cut Veal Chop 85

cashew parsley pesto, roasted potatoes, veal jus

Breaded Veal/Wienerschnitzel 74

sauteed broccolini, garlic aioli, lemon garnish

Lamb Chops 99

kasha varneshka, black garlic jus

## Side Dishes

### Potatoes 19

Roasted Fingerling

Mashed Russet

French Fried

Sweet Yam Fritters

### Grains and Pasta 19

Saffron Rice

Kasha Varneshka

Beans & Escarole

### Vegetables

Sauteed Exotic Mushrooms 27

Broccolini & Green Beans 19

Braised Red Cabbage 16

Chilled Marinated Beets 18

Cauliflower Gratin 23

Bountiful Spring Vegetables 26



*April 2022 Menu*

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness*

*We believe that our employees should be paid a fair living wage without having to rely on the unpredictability of receiving tips. As such we do not apply a tip credit to our food service workers' wages and our staff is compensated at rates that far exceed industry average. To make this change, we have increased our menu prices in order to provide these raises to our staff. No portion of the increased prices should be considered to be gratuities that are distributed to food service workers as a gratuity.*