

## Chilled Appetizers & Crudo

Garden Vegetable Salad 25

tomatoes, carrots, cucumbers, peppers, avocado, 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" & Melon 29

almond ricotta crouton, endive, arugula,

Artichoke Leaves & Bottoms 32

zesty green dressing, garlic bread crumbs, tomato, fried capers

Bison Carpaccio 35

olives, chick peas, cress

Market Crudo MP

## Soup

French Onion Soup 28

beef tallow crouton, 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 39

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

Lamb Merguez Dumplings 34

southern peaches, almonds, spiced hibiscus tea

Warm Spinach Salad 31

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

Crispy Eggplant & Meatball 32

almond ricotta, bolognese

Pulled Beef Taquitos 39

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

Chicken Gumbo 38

house sausage, diced chicken thigh, cajun trinity, saffron rice

## USDA Dry Graded Aged Beef

**Boneless Rib Steak 16oz 96**

**Crescent Steak 10oz 97** (limited availability)

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

**Prime Graded Cote de Boeuf For Two 40oz 198**

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

## Dinner

Mike's Signature BBQ Glazed Short Ribs 85

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

Chicken Breast Supreme 49

summer vegetable pilaf, roasted tomato relish

Signature Premium Big Eye Tuna 75

niçoise inspired garnishes

Center Cut Veal Chop 93

cashew parsley pesto, roasted potatoes, veal jus

Breaded Veal/Wienerschnitzel 77

sauteed broccolini, garlic aioli, lemon garnish

Lamb Chops 99

kasha varneshka, black garlic jus

Roasted Pigeon Breast 104

crispy frame, braised cabbage, baby carrots, sour cherry sauce

## Side Dishes

### Vegetables, Grains & Pasta

Sauteed Exotic Mushrooms 27

Broccolini & Green Beans 19

Braised Red Cabbage 16

Chilled Marinated Beets 18

Cauliflower Gratin 23

Bountiful Summer Vegetables 26

Kasha Varneshka 19

Saffron Rice 19

### Potatoes 19

Roasted Fingerling

Creamy Russet

French Fried

Sweet Yam Fritters



*June 2022 Menu*

*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*

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