

## Chilled Appetizers & Crudo

Garden Vegetable Salad 27

tomatoes, carrots, cucumbers, peppers, avocado, parsley

Signature Portobello Mushroom Arugula Salad 28

enoki mushrooms, garlic croutons, mushroom dressing

Signature Tuna Poke Nachos 43

marinated hawaiian style, creamy avocado

Veal "Pancetta" & Melon 29

almond ricotta crouton, endive, arugula,

Artichoke Leaves & Bottoms 35

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

Beef Carpaccio 35

olives, chick peas, cress

Market Crudo MP

## Soup

Butternut Squash & Carrot Bisque 27

apples, pomegranates

Chicken & Parsnip "Velouté" 28

old fashioned style egg noodles

## Snacks For The Table 26

**Edamame**

**Beef Tartar**

**Fried Zucchini**

**Guacamole & Chips**

## Hot Appetizers

Sauteed Veal Sweetbreads 46

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

Signature Handmade Gnocchi 40

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

Lamb Merguez Dumplings 34

southern peaches, almonds, spiced hibiscus tea

Warm Spinach Salad 29

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

Crispy Eggplant & Meatball 33

almond ricotta, bolognese

Pulled Beef Taquitos 39

black bean puree, pineapple salsa verde, "limey" black beans, cilantro

Chicken Gumbo 38

house sausage, diced chicken thigh, cajun trinity

## USDA Dry Aged Beef

**Boneless Rib Steak 16oz 97**

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

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

**Prime Graded Cote de Boeuf For Two 40oz 204**

**"Chateaubriand" Roast For Two 18oz 180**

## Dinner

Mike's Signature BBQ Glazed Short Ribs 85

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

Chicken Breast Supreme 49

"green" farro pilaf, roasted tomato relish

Signature Premium Big Eye Tuna 75

niçoise inspired garnishes

Breaded Veal/Wienerschnitzel 78

sauteed broccolini, garlic aioli, lemon garnish

Lamb Chops 102

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 Fall Vegetables 26**

**Kasha Varneshka 19**

### Potatoes 19

**Roasted Fingerling**

**Creamy Russet**

**French Fried**

**Sweet Yam Fritters**



*November 2022 Menu*

*Please be aware that our food may contain or come into contact with common allergens, such as eggs, wheat, soybeans, tree nuts, peanuts or fish. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.*

*Consuming raw or undercooked meats, poultry, seafood 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*