

## Chilled Appetizers & Crudo

Garden Vegetable Salad 27

tomatoes, carrots, cucumbers, peppers, avocado, fennel, parsley, house vinaigrette

Signature Portobello Mushroom Arugula Salad 28

enoki mushrooms, garlic croutons, mushroom dressing

Signature Tuna Poke Nachos 48

marinated hawaiian style, creamy avocado

Veal "Pancetta" & Melon 29

almond ricotta crouton, endive, arugula,

Artichoke Leaves & Bottoms 35

spinach & artichoke dip, garlic bread crumbs, tomato, fried capers

Beef Carpaccio 35

radish salad

Market Crudo MP

## Soup

Mike's Warm Signature Corn Soup 28

avocado, cape goose berries, jalapeno, cilantro

## Snacks For The Table \$26 each

Wok Charred & Spiced Edamame

Hand Cut Beef Tartar

Crispy Zucchini

Guacamole & Chips

## Hot Appetizers

Sauteed Veal Tongue 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, sumac

Warm Spinach Salad 31

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

Crispy Eggplant & Meatball 34

almond ricotta, bolognese

Shredded Short Rib Taquitos 39

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

Chicken Gumbo 38

house sausage, diced chicken thigh, cajun trinity

## USDA Dry Aged Beef

Boneless Rib Steak 16oz **104**

Black Angus Rib Eye "Fillet" 11oz **88**

Prime Graded Cote de Boeuf For Two 40oz **225**

"Chateaubriand" Roast For Two 18oz **190**

## Dinner

Mike's Signature BBQ Glazed Short Ribs 90

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

Chicken Breast Supreme 49

summer vegetables, charred tomato relish asparagus puree

Signature Premium Big Eye Tuna 75

niçoise inspired garnishes

Breaded Veal/Wienerschnitzel 86

sauteed broccolini, garlic aioli, lemon garnish

French Onion Veal Chop 104

french onion sauce,, chives

Lamb Chops 104

kasha varneshka, black garlic jus

Pekin Duck 88

duck confit leg, seared duck breast, braised red cabbage, rutabaga, parsnip puree, cherry lentil sauce pigeon supplemental add \$16

## Side Dishes

### Vegetables, Grains & Pasta

Sauteed Exotic Mushrooms 29

Broccolini & Green Beans 19

Braised Red Cabbage 16

Chilled Marinated Beets 18

Cauliflower Gratin 23

Pesto Summer Vegetables 26

Kasha Varneshka 19

### Potatoes 19

French Fried

Sweet Yam Fritters

Roasted Fingerling

Creamy Russet



*August 2023 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*