

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

radish salad

Market Crudo MP

Soup

Butternut Squash & Carrot Bisque 27

apples, pomegranates (vegetarian)

Seasonal Soup Du Jour 28

Snacks For The Table \$26 each

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

fall plums, 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

couscous grain pilaf, creamy herb gravy

Signature Premium Big Eye Tuna 75

niçoise inspired garnishes

Breaded Veal/Wienerschnitzel 78

sauteed broccolini, garlic aioli, lemon garnish

French Onion Veal Chop 99

french onion sauce, red wine syrup, chives

Lamb Chops 104

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 Winter Vegetables 26

Kasha Varneshka 19

Potatoes 19

French Fried

Sweet Yam Fritters

Roasted Fingerling

Creamy Russet



February 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