



# MEATING STREET

steak & seafood

## SMALL PLATES

**ROMAN ARTICHOCKES** 18

long stem roman style artichokes, oreganata breadcrumbs, white wine, lemon, asiago

**LOBSTER MAC N' CHEESE** 23

orecchiette, lobster claws, sharp cheddar, smoked gouda, breadcrumbs

**STEAMED MUSSELS** 17

firey tomato sauce or white wine, garlic, herbs

**STEAMED CLAMS** 17

garlic, wine, herbs

**FRITTO MISTO** 22

crispy calamari, shrimp, zucchini, garlic aoli

**BLACK TRUFFLE MAC** 17

orecchiette, white sharp cheddar, black truffle, oreganata breadcrumbs

**BEGGARS PURSE** 22

pears and goat cheese ravioli, sundried tomato, sage, truffle cream sauce

**WAGYU MEATBALLS** 18

ricotta, tomato sauce, asiago

**CHICKEN LOLLIPOPS** 18

roasted crispy bone-in chicken, hoisin glaze

**MEDITERRANEAN OCTOPUS** 24

spanish octopus, Mediterranean olives, blistered heirloom, garlic, lemon, EVOO

**STICKY RIBS** 22

pork ribs, sweet, sour, savory, caramelized Asian glaze

**CRABCAKES** 25

blue crab meat, peppers, onions, breadcrumbs, remoulade sauce

## SHAREABLE SIDES

**BRUSSEL SPROUTS** 12

parmesan cheese, balsamic glaze

**SHOESTRING POTATOES** 6

**STIR-FRY VEGGIES** 8

**ASPARAGUS** 12

**SIDE SPAGHETTI** 8

**EXOTIC MUSHROOMS** 10

**SAUTEED SPINACH** 10

## MS GREENS

**CHOPPED SALAD** 14

MS greens, hard-boiled egg, bacon chunks, cherry tomato, cucumber

**BURRATA** 21

soft curd fresh mozzarella, prosciutto, cherry tomatoes, herbs, EVOO, balsamic glaze

**CAESAR SALAD** 14

romaine, housemade caesar dressing, shaved parmesan, croutons

add: \*tuna | \*salmon | shrimp | chicken | \*steak

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## RAW BAR

**\*BEEF CARPACCIO** 24

5oz Greg Norman Australian Wagyu arugula, shaved parmesan, truffle oil

**\*TUNA TARTARE** 23

apple, sesame, soy sauce, microgreens, avocado, wasabi cream, wonton chips

**\*OYSTERS** MP

**\*CLAMS** MP

**SHRIMP COCKTAIL** 21

housemade cocktail sauce

## THE BOARD ROOM

add: caesar | MS salad 5.95

## CUTS

USDA PRIME **\*BONE IN RIBEYE** 55

USDA PRIME **\*NY STRIP** 49

**\*8oz WAGYU SIRLOIN** 36

**\*VEAL CHOP MILANESE** 49

pan fried, heirloom tomatoes, fresh mozzarella, basil, EVOO. balsamic glaze

**\*6oz FILET MIGNON** 44

**\*9oz FILET MIGNON** 54

**\*16oz PRIME RIB** 44

**\*LAMB CHOPS** 47

dijon, herbs, breadcrumbs, amareno cherry, port wine reduction

## TURF ENHANCEMENTS

**3 Jumbo Shrimp** 16

**3 U-10 Diver Scallops** 20

**6 oz Lobster Tail** 20

**Mushroom Marsala** 4

**Garlic Butter** 4

**Truffle Butter** 5

## SEAFOOD

**BOUILLABAISSE** 49

Maine lobster tail, fresh catch, mussels, clams, shrimp, scallop, tomato broth

**\*SESAME CRUSTED AHI TUNA** 38

panko crusted, citrus ponzu, asian salad

**\*FIRE ROASTED SALMON** 34

herbs, garlic, white wine, lemon, blistered heirloom, crispy capers

**12oz LOBSTER TAIL** MP

stuffed with crab cakes

## HOUSE CREATIONS

**SHORT RIB RAGU** 38

tomatoes, chianti, mezz rigatoni, whipped ricotta, herbs, parmesan

**ROASTED DUCK** 40

half roasted duck, amareno cherry, port wine reduction

**CHICKEN SALTIMBOCCA** 34

sage, prosciutto, fresh mozzarella, white wine cream sauce

**ORANGE CHICKEN** 34

dusted, fried, Asian glaze, stir fry veggies

**BERKSHIRE PORK CHOP** 40

double cut bone-in, apple, sage, cream

**TUSCAN SHRIMP** 34

spaghetti, sundried tomatoes, artichokes, white wine, lemon, cream

**\*MS SMASH BURGER** 22

house blend patties, cheddar, provolone, lettuce, tomato, onion, pickle, MS sauce

**FRENCH DIP** 22

1lb of shaved prime rib, au jus, horseradish cream sauce

add on to entree: brussel sprouts | spinach | exotic mushrooms | asparagus

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\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS OUT OF CONSIDERATION OF OUR GUESTS WHO ARE WAITING, WE MAY ASK FOR YOUR TABLE ONCE YOU'VE FINISHED YOUR MEAL

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE

A 3.5% operation fee will be applied to all sales to offset the constantly charging cost of our suppliers.