



COLD BAR

COLOSSAL SHRIMP COCKTAIL (4) | 20
COCKTAIL SAUCE-LEMON

EAST OR WEST COAST OYSTER | 18 18 half doz. 32 doz.
GIARDINIERA MIGNONETTE-LEMON-TABASCO

MINI LOBSTER ROLLS | 25
CITRUS AIOLI-BRICHE ROLL

AHI TUNA TARTARE STACK | 22
DICED TUNA-SOY/GINGER DRESSING-AVACADO-CRISPY WONTONS

STARTERS

BUFFALO CAULIFLOWER | 17
PANKO CRUSTED-HOUSE BUFFALO SAUCE-BLUE CHEESE CRUMBLES

FILET LOLLIPOPS | 22
BONE IN FILETS-CHIMICHURRI

FRITO MIXTO | 20
CALAMARI-FRESH FISH-SHRIMP-CHERRY PEPPERS-GIARDINIERA AIOLI

JUMBO LUMP CRAB CAKE | 25
HOUSE REMOULADE

SAUTEED PRAWNS | 24
GARLIC BUTTER-THYME-ROSEMARY-CRUSTY BREAD

LOBSTER ROCKEFELLER | 24
CREAM SPINACH-PANKO-BACON

SALADS

ADD ROASTED CHICKEN 6 | STEAK 12 | SHRIMP 10 | SALMON 12 |

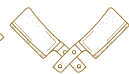
BURRATA + BEET SALAD | 17
RED + GOLDEN BEETS-BURRATA-ARUGULA-CHERRY
TOMATOES-MARCONA ALMONDS-CITRUS DRESSING

CAESAR SALAD | 14
BABY ROMAINE-TOASTED CROUTONS-HOUSE CAESAR
DRESSING-PARMESAN

MK WEDGE | 15
ICEBERG-MAYTAG BLUE CHEESE-NUESKE'S BACON-CHERRY
TOMATOES-FRIED ONION-CREAMY GARLIC DRESSING

CRAB STUFFED AVOCADO SALAD | 26
LUMP CRAB-AVOCADO-LEMON VINAIGRETTE-MIXED GREENS

BAKED FRENCH ONION SOUP | 12



STEAKS + CHOPS

MK STEAK FRITES | 52
14OZ PRIME RIBEYE-SHOESTRING POTATOES-CHIMICHURRI

STEAK GIARDINIERA | 42
12OZ. FLAT IRON-MAURO PROVISIONS GIARDINIERA-
SMASHED FINGERLING POTATOES

FILET MEDALLION DIANE | 46
PAN SEARED MEDALLIONS-MUSHROOMS-SHALLOTS-
DIJON-WHIPPED POTATOES

FILET 6oz/10oz | 45/60
NY STRIP 14oz | 58
BONE IN NY STRIP (DRY AGED) 18oz | 75
RIBEYE 14oz | 52
COWBOY RIBEYE (DRY AGED) 20oz | 68
COWGIRL RIBEYE 18oz | 58
PORTERHOUSE 40oz | 140
TOMAHAWK (DRY AGED) 32oz | 150



ENHANCEMENTS

BLUE CHEESE CRUST • PARMESAN CRUST • HORSE RADISH CRUST
• BEARNAISE SAUCE • AU POIVRE SAUCE | 4ea

OSCAR STYLE | 18
LUMP CRAB-ASPARAGUS-HOLLANDAISE

SIDES | 12

MAC + CHEESE ADD LOBSTER +15
CRISPY BRUSSELS + BACON
GRILLED ASPARAGUS
CREAMED SPINACH
WILD MUSHROOMS

POTATOES | 12

WHIPPED POTATOES
LOADED BAKED POTATO
AU GRATIN POTATOES
TRUFFLE PARMESAN FRIES
SMASHED FINGERLING POTATOES

ENTREES

LEMON HERB ROASTED CHICKEN | 29
HALF CHICKEN-LEMON HERB SAUCE-ROASTED ROOT VEGETABLES

TAGLIATELLE BOLOGNESE | 24
HOUSE MADE PASTA-SAN MARZANO TOMATO SAUCE-PORK-
GROUND BEEF

BUCATINI CARBONARA | 23
EGG YOLK-CRISPY PORK BELLY-PECORINO ROMANO-BLACK PEPPER

LOBSTER RAVIOLI | 36
HOUSE MADE PASTA-LOBSTER-RICOTTA-MEYER LEMON BUTTER SAUCE

VEGETABLE PRIMAVERA FARFALLE | 22
SEASONAL VEGETABLES-GARLIC-OLIVE OIL-HERB PESTO-PINE
NUTS-PARMESAN

PAN SEARED DIVER SEA SCALLOPS | 42
CITRUS CHIMICHURRI-SHAVED BRUSSELS SPROUTS

MISO GLAZED SEA BASS | 46
CHILEAN SEA BASS-MAITAKE MUSHROOMS-EDAMAME-SEA SALT

ROASTED MEDITERRANEAN BRANZINO | 38
HEIRLOOM TOMATOES-GARLIC-LEMON VINAIGRETTE-MICRO
GREEN SALAD

ALASKA KING SALMON | 41
QUINOA MEDLEY-CHARRED BRUSSELS SPROUTS-CHILI OIL

SANDWICHES

*SERVED WITH WEDGE FRIES

MK BURGER | 20
10OZ PRIME PATTY-CHEDDAR-MK SAUCE-CRISPY LEEKS-HOUSE
PICKLES-BONE MARROW BUTTER-POTATO ROLL

PRIME FRENCH DIP | 24
SHAVED PRIME RIB-AU JUS-TOASTED BAGUETTE

STEAK SANDWICH | 27
SLICED RIBEYE-CARAMELIZED ONION-AGED CHEDDAR-
HORSERADISH AIOLI-TUSCAN BREAD

SPARKLING

- AVISSI PROSECCO 187/750 | 10/40
VENENTO IT
- BIAGIO MOSCATO DI ASTI 187/750 | 10/40
VENETO, IT
- MOET + CHANDON 187/750 | 20/120
CALIFORNIA
- LAURENT-PERRIER BRUT 375ml | 40
CHAMPAGNE FR
- VEUVE CLIQUOT YELLOW LABEL | 115
CHAMPAGNE FR



WHITE + ROSÉ

- THE PALE ROSE ROSÉ | 12/44
LANGUEDOC FR
- WHISPERING ANGEL ROSE | 15/56
PROVENCE FR
- KOHA SAUVIGNON BLANC | 12/44
MARLBOROUGH VALLEY NZ
- MAISON CHANTAL SANCERRE | 15/56
LOIRE VALLEY FR
- DR LOOSEN RIESLING | 12/44
MOSEL GERMAN
- LAMELSON VINEYARDS WHITE PINOT NOIR | 14/52
AMETTE VALLEY OR
- AUSTIN HOPE CHARDONNAY | 12/44
PASO ROBLES
- TRUCHARD CHARDONNAY | 15/56
CARNEROS CA
- ROMBAUER CHARDONNAY | 20/76
CARNEROS CA
- TERLATO PINOT GRIGIO | 12/44
FRIULI IT
- THE VICE GEWURZTRAMINER ORANGE WINE | 12/44
CALIFORNIA



CRAFT COCKTAILS

- MK STEAKHOUSE MARTINI | 17
CHILLED GREY GOOSE-DRY VERMOUTH-
BLUE CHEESE OLIVES
- ESPRESSO MARTINI | 17
THREE OLIVES ESPRESSO VODKA-COFFEE SYRUP-
ESPRESSO LIQUEUR
- PINEAPPLE INFUSED VODKA | 15
THREE OLIVES VODKA-FRESH PINEAPPLE
- SPICY BEE'S KNEES | 15
JIN JIJI INDIAN GIN-FRESH LEMON-SPICY HONEY
- CLASSIC DAQUIRI | 15
ZANG HAITIAN WHITE RUM-DRY VERMOUTH-
LIME JUICE-ORANGE MARMALADE
- TEQUILA SOUR | 16
MI CAMPO SILVER-AGAVE-LEMON-BITTERS-EGG WHITE
- MK MANHATTAN | 15
TIN CUP BOURBON-ANTICO CARPANO-LUXARDO CHERRY
- PAPER PLANE | 16
TIN CUP BOURBON-AMARO NONINO-APEROL-LEMON
- JALISCO OLD FASHION | 16
MI CAMPO SILVER-LOBOS MEZCAL-AGAVE
NECTAR-ORANGE BITTERS

MOCKTAILS

- ZERO SPRITZ | 9
HIBISCUS SYRUP-SIMPLE-FRESH LIME-SODA-MINT
- NO-LOMA | 11
SEEDLIP N/A AGAVE-GRAPEFRUIT-AGAVE-SODA

BOTTLES + CANS

- COORS BANQUET | 6
DENVER CO 5 ABV
- STELLA ARTOIS | 7
BELGIUM 5 ABV
- PERONI | 7
ITALY 5.1 ABV
- ATHLETIC UPSIDE DAWN N/A | 6
CONNECTICUT 0 ABV

RED WINE

- SEAN MINOR CABERNET SAUVIGNON | 12/44
CALIFORNIA
- MY FAVORITE NEIGHBOR | 15/56
CENTRAL COAST CA
- MT VEEDER CABERNET SAUVIGNON | 22/80
NAPA VALLEY CA
- 8TH STREET WINE CO. TRAILBLAZER RED BLEND | 12/44
CALIFORNIA
- ROWEN RED BLEND | 15/56
SONOMA CA
- 8 YEARS IN THE DESERT RED BLEND | 20/76
PASO ROBLES CA
- ELOUAN PINOT NOIR | 12/48
OREGON
- BELLE GLOS CLARK + TELEPHONE PINOT NOIR | 15/56
SANTA BARBARA CA
- FLOWERS PINOT NOIR | 20/76
SONOMA COAST CA
- DUCKHORN MERLOT | 16/60
NAPA VALLEY CA
- QUERCETO CHIANTI | 12/44
TUSCANY IT
- RUFFINO MODUS SUPER TUSCAN | 14/52
TUSCANY IT
- FROG'S LEAP ZINFANDEL | 16/60
NAPA VALLEY CA
- TERRAZAS RESERVE MALBEC | 12/48
TUSCANY IT



DRAFT BEER

- REVOLUTION ANTI HERO IPA | 8
CHICAGO IL 6.7 ABV
- NOON WHISTLE DAAA GUMMY IPA | 9
LOMBARD IL 6.6 ABV
- MILLER LITE | 7
MILWAUKEE WI 4.2 ABV
- YUENGLING LAGER | 7
POTTSVILLE PA 4.5 ABV