



## SALADS

### MINT29 SEASON SALAD 16

Artisan Greens, Dried Cranberries, Grapefruit, Pistachio, Cashews, Blue Cheese, Japanese Dressing **GF**

### DISSEMBLED SALAD 16

Artisan Greens, Beets, Tomatoes, Cucumber, Olives, Sheep Feta, Feta Vinaigrette **GF**

### TOMATO & BURRATA 18

Burrata, Beefsteak Tomato, Artisan Greens, Sun-dried Tomato Pesto, Reduced Balsamic, Baked Artisan Bread

### BEET CHOPPED SALAD 16

Power Blend, Tomatoes, Beets, Jalapeño, Feta Cheese, Fried Onions, Feta Vinaigrette

#### • ADD PROTEIN •

SALMON 12 | CHICKEN 7 | SHRIMP 9 | AHI TUNA\* 12

### HOUSE SALAD 14

Artisan Greens, Tomatoes, Cucumber, Gold & Red Beets **GF**

## SIGNATURE COLD

### YELLOWFIN TUNA POKE\* 16

Yellowfin Sashimi, Avocado, Sesame Seeds, Japanese BBQ Sauce, Housemade Wontons **DF**

### CEVICHE\* 16

Salmon, Cod, Onion, Jalapeño, Avocado, Cilantro Citrus Marinade, House-made Tortilla Chips **DF GF**

### EAST COAST OYSTERS\* MP

Ask About Today's Catch (Min 6 Per Order)

### BLINI SMOKED SALMON\* 18

Wild Smoked Salmon, French Potato Pancake, Fresh Cream, Black Caviar

### JUMBO SHRIMP COCKTAIL 18

Cilantro Mint Coulis, Cocktail Sauce, House-Made Tortilla Chips **DF GF**

### BREAD & CHEESE

### TAPENADE 9

Artisan Bread, Tzatziki, Sriracha Feta Pesto, Whole Olives Blend

## MINT29 CLASSICS

### BRAISED TENDERLOIN TIPS\* 18

Wild Mushrooms, House-made Zip Sauce, Fried Onions, Crostinis

### CRISPY SHRIMP 18

Lightly Dusted Peppercorn Seasoning, Cusabi Sauce, Sweet Chili Sauce

### PANKO STYLE CRAB CAKES 20

Three Crab Cakes, Eel Sauce, Horseradish Aioli, Cusabi Sauce

### TRUFFLE CRAB MAC N' CHEESE 18

Maryland Jumbo Crab, 4 Cheese House-Blend, Bread Crumbs, Parmesan

### GRILLED BLACK TIGER SHRIMP 23

Mint29 Japanese Dressing, Eel Sauce, Spicy Red Seaweed **DF GF**

### CRISPY CALAMARI 16

Cusabi Sauce, Sweet Chili Sauce, Spicy Red Seaweed

## MINT29 MEATS

### 8 OZ. FILET\* 42

### 14 OZ. NEW YORK STRIP\* 52

### 16 OZ. BONE-IN RIBEYE\* 54

### 22 OZ. BONE-IN RIBEYE\* 68

### 32 OZ. TOMAHAWK\* 145

### MINT29 PRIME BURGER\* 22

USDA Certified Prime Ground Beef, Aged White Cheddar, Lettuce, Mayo, Everything Brioche Bun, Fries

### 12 OZ. MINT29

### LAMB LOLLIPOP\* 54

Potatoes Au Gratin, Exotic Carrots, Asparagus, Cilantro Mint Coulis

## FROM THE SEA

### KOREAN BBQ GLAZED SALMON 30

Bay of Fundy Salmon, Korean BBQ Sauce, Quinoa Power Blend, Broccolini **DF GF**

### CHILEAN SEA BASS 44

Smashed Potatoes, Wilted Spinach, Lemon Butter Sauce, Cilantro Mint Coulis **GF**

### TUXEDO SEARED YELLOWFIN TUNA\* 26

Black & White Sesame Crusted, Seaweed Salad, Pickled Ginger, Cusabi, Eel Sauce  
*Served Chilled*

## NOT FISH

### CHICKEN CITRON 24

Roasted Potatoes, Roasted Carrots, Broccolini, Cilantro-Lime Sauce

### PLANT-BASED LASAGNA 22

Plant-Based Meat Crumbles, Cashew Ricotta Cheese, Tomato Basil Sauce, Almond Mozzarella Cheese **DF GF V**

## SIDES

### GRILLED ASPARAGUS 10

### EXOTIC MUSHROOMS 10

### SEASONAL VEGETABLE 8

### TRUFFLE MAC N' CHEESE 10

### POTATOES AU GRATIN 10

### ROASTED POTATOES 7

### ROASTED CARROTS 10

### BROCCOLINI 10

### DINNER SIDE SALAD 6

### SMASHED POTATOES 8

### PARMESAN TRUFFLE FRIES 8

### NAKED FRIES 6

### SOUP OF THE DAY 7

## DESSERT

ASK YOUR SERVER ABOUT TONIGHT'S DESSERT SELECTION 14

WE ARE CURRENTLY LIMITING DINING EXPERIENCES TO 1 HOUR 45 MINUTES. THANK YOU IN ADVANCE FOR UNDERSTANDING.

**DF GF V** INDICATES DISHES THAT ARE PREPARED DAIRY FREE | GLUTEN FREE | VEGAN.

Please notify your server of any food allergies before ordering. \*Eating raw or undercooked menu items such as meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.