



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

• **ADD PROTEIN** •

SALMON 14 | **CHICKEN 9** | **SHRIMP 10** | **AHI TUNA* 14**

BEET CHOPPED SALAD 16
Power Blend, Tomatoes, Beets, Jalapeño, Feta Cheese, Fried Onions, Feta Vinaigrette

HOUSE SALAD 14
Artisan Greens, Tomatoes, Cucumber, Gold & Red Beets **GF**

SIGNATURE COLD

YELLOWFIN TUNA POKE* 16
Wild 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 Pesto Feta, 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 22
Three Crab Cakes, Eel Sauce, Horseradish Aioli, Cusabi Sauce

TRUFFLE CRAB MAC N' CHEESE 20
Maryland Jumbo Crab, 4 Cheese House-Blend, Bread Crumbs, Parmesan

GRILLED BLACK TIGER SHRIMP 18
Mint29 Japanese Dressing, Eel Sauce, Spicy Red Seaweed **DF GF**

CRISPY CALAMARI 16
Cusabi Sauce, Sweet Chili Sauce, Spicy Red Seaweed

MINT29 MEATS

MINT29 PRIME BURGER* 24
USDA Prime Ground Beef, Aged White Cheddar, Lettuce, Mayo, Everything Brioche Bun, Fries

DRY AGED
8 OZ. CERTIFIED ANGUS FILET* 48
14 OZ. PRIME NEW YORK STRIP* 56
16 OZ. CREEKSTONE FARMS BONE-IN RIBEYE* 58
22 OZ. CREEKSTONE FARMS BONE-IN RIBEYE* 72
32 OZ. CREEKSTONE FARMS PRIME TOMAHAWK* 155

12 OZ. MINT29 LAMB LOLLIPOP* 56
Smashed Potatoes, 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 46
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 26
Young Organic Chicken Breast, Roasted Potatoes, Roasted Carrots, Broccolini, Cilantro-Lime Sauce

PLANT-BASED LASAGNA 22
Plant-Based Cashew Meat Crumbles, Cashew Ricotta Cheese, Tomato Basil Sauce, Almond Mozzarella Cheese **DF GF V**

SIDES

GRILLED ASPARAGUS 10
EXOTIC MUSHROOMS 10
SEASONAL VEGETABLE

TRUFFLE MAC N' CHEESE 12
POTATOES AU GRATIN 12
ROASTED POTATOES 7

ROASTED CARROTS 12
BROCCOLINI 12
DINNER SIDE SALAD 7

SMASHED POTATOES 8
PARMESAN TRUFFLE FRIES 9
NAKED FRIES 7

SOUP OF THE DAY 8

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.