



## 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** 15 | **CHICKEN** 10 | **SHRIMP** 11 | **AHI TUNA\*** 15

### 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\* 19

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\* 25

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

#### DRY AGED

8 OZ. CERTIFIED ANGUS FILET\* 49

14 OZ. PRIME NEW YORK STRIP\* 58

16 OZ. CREEKSTONE FARMS BONE-IN RIBEYE\* 59

22 OZ. CREEKSTONE FARMS BONE-IN RIBEYE\* 74

32 OZ. CREEKSTONE FARMS PRIME TOMAHAWK\* 155

### 12 OZ. MINT29 LAMB LOLLIPOP\* 59

Smashed Potatoes, Exotic Carrots, Asparagus, Cilantro Mint Coulis

## FROM THE SEA

### KOREAN BBQ GLAZED SALMON 31

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

### CHILEAN SEA BASS 48

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 28

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.