



MIGNON'S STEAKS & SEAFOOD

Charcuterie

\$4 per selection (Minimum 3). Served with bread, marinated vegetables, housemade grain mustard & fruit jam.

Meats

- Sopressata Molinari - San Francisco, CA, USA
- Speck - Alto Adige, Italy
- Fratelli Beretta Coppa Sweet - New Jersey, USA
- Andouille - Louisiana, USA
- Finocchiona Salame Molinari - San Francisco, CA, USA
- Pork Rillettes - Housemade
- Duck Prosciutto - France
- Cured Pork Cheek - Italy

Cheeses

- Port Salut - France
- Le Gruyère Emmi - Switzerland
- Aged White Cheddar - Vermont, USA
- Blue Cheese - Point Reyes Station, CA, USA
- Marinated Goat Feta - Australia
- Havarti Dill - Holland
- Cypress Grove Humboldt Fog - Arcata, CA, USA
- 26-Month Aged Gouda Beemster - Holland

Small Plates

- Beef Tartare** \$16
Beef Filet| Quail Egg| Worcestershire| Dijon| Capers
- Crab Beignet** \$15
Gulf Blue Crab|Shallots| Pea Shoots| Three Remoulade's
- Seafood Cheesecake** \$15
Fried Oyster| BBQ Shrimp| Crab| Butter Cracker Crust

- Pickled Shrimp Cocktail** \$14
Fresh Herbs|Shallots| Remoulade| Lemon
- Fried Green Tomatoes** \$15
Shrimp| Jumbo Crab| Cayenne Cream
- Pork Cheek** \$12
Smoked Gouda Grit Cake| Carrot| Braised Wine Jus

Soups

- She Crab** \$12
Local Gulf Crab| Sherry| Shallot| Crab Roe
- French Onion** \$10
Madeira| Gruyère Gratin

Salads

- Burrata Cheese** \$10
Heirloom Baby Tomato| Pink Peppercorn| Fried Shallot Rings| Fresh Pesto & Balsamic Drizzle
- Spinach & Blue** \$11
Candied Pecans| Point Reyes Blue Cheese| Pear| Sherry Vinaigrette

- Steakhouse** \$12
Egg| Bacon|Sharp Cheddar| Fried Onion| Tomato
- Wedge** \$11
Baby Iceberg| Heirloom Cherry Tomato| Bacon| Scallion| Point Reyes Blue Cheese

Caesar

- Romaine Hearts| Housemade Buttermilk Caesar| Shaved Tasso| Parmigiano-Reggiano| Brioche Croutons
\$12

USDA Prime Steaks

Hand-selected and aged more than 28 days. Less than 1% of all steaks cut meet this high standard.

- Petite Filet Mignon - 6 oz** \$35
- The Filet Mignon - 10 oz** \$40
- Delmonico - 12oz** \$39
- New York Strip - 14oz** \$45
- Bone-in Rib-eye - 21oz** \$65
- Rib-eye (Hand-Cut, Grass-Fed 1855 Black Angus) - 12 oz** \$35

Steak Accompaniments

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| Oscar Topping \$14 | Fried Oysters \$10 | Sautéed Shrimp \$12 |
| Jumbo Lump Crabmeat \$14 | Point Reyes Blue Cheese \$4 | Au Poivre \$4 |
| Béarnaise \$6 | Maitre D Butter \$3 | Rock Lobster Market Price |

Seafood

- Gulf Coast Black Grouper** \$29
Gulf Shrimp| Local Crabmeat| Tomato| Asparagus| Cayenne Cream
- Alaskan King Crab** Market Price
Lemongrass Steamed| Drawn Butter
- Rock Lobster Duo** Market Price
Drawn Butter| Mashed Potato| Asparagus
- Chef's Catch** Market Price
Seasonal Selection of Fresh Fish. Your server will share the details.

Favorites

- Beef Tenderloin Tournedos** \$32
Marchand de Vin| Mushroom Medley| Onion| Green Peppercorn| Mashed Potato
- Pork Shank** \$34
Roasted Garlic Mashed Potato| Scallion| Red Wine Sauce

Gulf Shrimp & Grits

- Jumbo Gulf Shrimp| Andouille Sausage| Sofrito| Smoked Gouda Grit Cake
\$27

Sides

All sides are priced at \$8 each. Entrée purchase required.

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| Grilled Asparagus | Loaded Jumbo Baked Potato | Seafood Mac & Cheese |
| Sweet Potato Hash | Mushroom Medley | Brussel Sprouts, Bacon & Shallots |
| Roasted Garlic Mashed Potatoes | Beer Battered Onion Rings | Housemade Truffle Chips |