



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
- Prosciutto de Parma - Italy
- Finocchiona Salame Molinari - San Francisco, CA, USA
- Bresaola Beef Prosciutto - Italy
- Niman Ranch Cured Pork Cheek - Alameda, CA
- Duck Prosciutto - France

Cheeses

- Brie - France
- Le Gruyère Emmi - Switzerland
- Aged White Cheddar - Vermont, USA
- Blue Cheese - Point Reyes Station, CA, USA
- Marinated Goat Feta - Australia
- Havarti Dill - Holland
- 26-Month Aged Gouda Beemster - Holland
- Baby Swiss Cypress Point - Florida, USA

Small Plates

- Wagyu Tataki** \$14
Wagyu Skirt| Ponzu| Chives| Sesame
- Crab Beignet** \$15
Gulf Blue Crab| Shallots| Pea Shoots| Three Remoulades
- Seafood Cheesecake** \$15
Fried Oyster| BBQ Shrimp| Crab| Butter Cracker Crust

- Shrimp Cocktail** \$17
Jumbo Shrimp| Remoulade & Cocktail Sauces
- 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| Gruyere Gratin

Salads

- Steakhouse** \$12
Egg| Bacon| Sharp Cheddar| Fried Onion| Tomato
- Spinach & Blue** \$11
Candied Pecans| Point Reyes Blue Cheese| Pear| Sherry Vinaigrette
- Wedge** \$11
Baby Iceberg| Heirloom Cherry Tomato| Bacon| Scallion| Point Reyes Blue Cheese
- Caesar** \$12
Romaine Hearts| Housemade Buttermilk Caesar| Parmigiano-Reggiano| Brioche Croutons

Tomato Celebration

Fresh Mozzarella| Basil| Balsamic Vinegar| Extra Virgin Olive Oil| Roasted Tomato| Heirloom Tomato| Cherry Tomato| Roma Tomato
\$11

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
- New York Strip - 14 oz** \$45
- Bone-in Rib-eye - 21 oz** \$65
- Wisconsin Grass Fed Rib-eye - 12 oz** \$39

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** \$32
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
- Shrimp Linguine** \$25
Gulf Shrimp| Prosciutto Crème| Parmesan| Tomato| Crimini Mushroom| Pasta
- Lamb Porterhouse Duo** \$42
Mint Pesto
- Pork Shank** \$34
Roasted Garlic Mashed Potato| Scallion| Red Wine Sauce

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 | House Steak Fries
Demi Glace Crème fraîche Chives Bacon
Crumbles |