MIX

KITCHEN & BAR

Plates

Crispy Pork Bao Buns
Pressed Pork Belly, Cilantro, Pickled Asian Slaw, Cashew, Tamarind Suki Sauce 12.8

Blue Corn Calamari
Chipotle Roasted Red Pepper Coulis, Orange Macadamia Pesto, Cherry Peppers 13.5
*GF

Parmesan Roasted Brussel Sprouts
Pancetta, Roasted Garlic, Pine Nuts, Balsamic Cream 10.5
GF V *VG

Tandoori Chicken Kabobs
Garam Masala, Indian Chickpeas, Cucumber Mint Riata, Lemon 11.9

Vegan Crab Cakes
Edamame Black Bean Succotash, Charred Tomato Chile Sauce 11.6

Mexican Street Corn
Garlic Cilantro Mexican Crema, Chipotle Powder, Queso Fresco, Lime 9.7
GF V

Arugula Gorgonzola Flatbread
Heirloom Tomato, Mozzarella, Basil Walnut Pesto, Balsamic Reduction 12.5

Soulful Mac & Cheese
BBQ Beef Rib, Jalapeno Cornbread, Cracklins, Frizzled Onions 10.7

Garlic Butter Shrimp & Avocado Toast
Smoked Tomato Confit, Grilled Corn Relish, Lime 15.9
*GF

Duck Quesadilla
Green Chile, Fontina Cheese, Tomatillo Salsa, Queso Fresco, Cherry Chipotle Sauce, Crème Fraîche 13.8

Grilled Asparagus Strudel
Spun Butter Pastry, Ricotta Salata, Orange Honey Reduction 9.9
*V *VG

Pomme Frites
Smoked Garlic Aioli 5.9
GF V

Garlic Cheese Bread
Crispy Romano Aioli, Herbed Tomato Oil, Artisan Sourdough Bread 8.5

Burgers

ALL BURGERS SERVED WITH CHOICE OF:
Pomme Frites, House Salad, or Coleslaw

* *All Burgers Can Be Made GF*
* *Upgrade to Truffle Pomme Frites +3*

All American Angus Beef Sliders
Sharp Cheddar, Onion Jam, Cracked Pepper Bacon Aioli 14

Short Rib Sliders
Braised Short Rib, Gorgonzola, Frizzled Onions, Port Glaze 15

Double Black Bean Veggie Burger
Guacamole, Tomatillo Salsa, Monterey Jack Cheese, Crisp Chiffonade Lettuce, Chipotle Cilantro Aioli, Triple Sesame Brioche Bun 15
V

Smokin' Bacon Burger
Two Angus Beef Patties, MIX's Sloppy Sauce, Crisp Chiffonade Lettuce, Red Onion, Beefsteak Tomato, Triple Sesame Brioche Bun

SMOKIN' BURGER CHOICE OF CHEESE:
Gruyère Swiss, Smoked Gouda, Sharp Cheddar, American 16

Mussels

Thai Style
Coconut, Green Curry, Lemongrass, Thai Basil 13

Provençal
Grape Tomato, Garlic, Scallions, Capers, White Wine, Lemon, Butter 13

Smoky Herb Tomato Sauce
Pancetta, Roasted Garlic, Fennel Seed, Barolo Cream, Peppers 13

BUTCHER BLOCK

ALL STEAKS & CHOPS SERVED A'LA CARTE WITH ROASTED PROVENCAL TOMATO & CHOICE OF SAUCE

CLASSIC CUTS

FEATURED STEAK
Bone-In, Market Price

DELMONICO RIBEYE 14 oz
"New York's Most Famous Steak" 35

FILET MIGNON 8 oz
"King of Steaks" 34

NEW YORK 12 oz
"The Ambassador Steak" 32

ADD 4 oz Lobster Tails 14 each
ADD Garlic Tiger Shrimp 8

FILET MEDALLIONS OSCAR 8oz
4 oz Lobster Tail, Asparagus, Béarnaise Sauce 38

LAMB LOIN CHOPS 12oz
Porcini Pistachio Rosemary Crusted, Port Demi-glace 34

Choose Your Sauce:

Béarnaise
Port Demi-Glace
Horseradish Bacon Butter
Gorgonzola Butter
House Steak Sauce

Enhancing Gourmet Finishing Salts Will Be Presented Tableside to Add Unique Flavor to Your Dish

Thai Noodle Bowl

Chinese Broccoli, Bok Choy, Thai Eggplant, Shiitake Mushroom, Ginger, Hot Thai Basil 14.95

CHOOSE YOUR BROTH:
Gaeng Kiew Wan / coconut green curry GF
Gaeng Phanaeng / lemongrass ginger red curry GF
Gaeng Phalo / five spice daikon broth VG

CHOOSE YOUR NOODLE:
Ramen Egg Noodles
Rice Noodles VG GF

ADD PROTEIN:
Coconut Roasted Chicken GF +5
Crispy Pork Belly +6
Garlic Shrimp GF +8
Marinated Crispy Tofu VG +4
Thai Style Fried Egg GF +2

Plates

Buttery Salmon Scampi
Parmesan Crust, Roasted Pepper Polenta, Sunburst Squash, Limoncello Garlic Butter Sauce 15.7

Sriracha Buttermilk Fried Chicken & Waffle
Coconut, Cilantro, Sweet Chili Syrup, Macadamia Nut Butter 14.9

Barbecued Asian Garlic Steak Skewers
Marinated Tenderloin of Beef, Chinese Sausage Fried Rice, Smoky Teriyaki Sauce 16.5

Sea Scallop Sauté
Gnocchi, Thai Eggplant, Plum Tomato, Baked Parmesan, Chili Lime Butter Sauce 16.7
*GF

Wok Fried Cauliflower
Masaman Vegetable Curry, Green Papaya, Zante Currants, Cashews 14.9
VG *GF

Char Grilled Octopus
Italian Fingerling Potato Salad, Pancetta, Olives, Capers, Parsley Oil, Lemon 15.7
*GF

Peppered Steak Strozzapreti Pasta
Orange Macadamia Pesto, Sweet Summer Peppers, Foraged Mushrooms, Tomato Gorgonzola Concasse 15.5

Grilled Miso Swordfish
Glass Noodles, Baby Bok Choy Stir Fry, Ginger Lemongrass Broth 15.9

Rubbed Steak Frites
Angus Reserve Flat Iron, Truffle Maître D' Butter, Crispy Seasoned Fries, Smoked Garlic Aioli 22.5

Avocado Fried Rice
Chinese Sausage, Charred Onion, Peas, Sriracha 10.8

Roasted Cauliflower Gratin
Crumbled Italian Sausage, Shallot Confit, Asiago, Fennel Pangrattato 10.4
*V

Truffle Pomme Frites
Truffle Oil, Parmesan, Parsley 9.5
GF V *VG

Hash Brown Casserole Skillet
Aged Cheddar, Sour Cream, Crispy Onions 9.8

Salads

ADD PROTEIN:
Herb Marinated Chicken +5
Marinated Crispy Tofu +3
Garlic Shrimp +8

Mix Caesar
Crispy Wontons, Spiced Cashews, Parmesan Reggiano, Ginger Aioli 12

Mexican Mesculan Salad
Grilled Hearts of Palm, Chayote, Sugared Dried Bananas, Grape Tomato, Avocado Croutons, Coconut Jalapeno Dressing 12
VG *GF

Farro Asparagus Salad
Summer Greens, Roasted Corn, Heirloom Tomatoes, Toasted Almonds, Burnt Orange Tarragon Vinagrette 12
VG *GF

Chophouse Wedge
Applewood Bacon, Gorgonzola, Sharp Cheddar, Tomato, Egg, Pumpkin Seeds, Croutons, Smoky Buttermilk Ranch Dressing 12
GF V

V VEGETARIAN VG VEGAN
GF GLUTEN FREE * CAN BE MADE V/VG/GF BY REQUEST