

## **SMALL PLATES**

### **MTK "Frito Misto"**

Calamari, Shrimp, Zucchini, Roasted Corn, Pico De Gallo, Arugula, Green Goddess / **15**

### **Shrimp Cocktail**

Citron Vodka Cocktail Sauce, Meyers Lemon / **18**

### **From The Oyster Bar**

Oyster Selection Changes Daily with Cocktail and Mignonette Sauces / **MP**

### **Charcuterie Board**

Seasonal Selections of Meats, Cheeses, Pickled Vegetables and Jams Perfect to Share or Enjoy with a Bottle of Wine / **Small 19 Large 28**

### **Shellfish Platter**

Chilled Main Lobster, Gulf Shrimp, Oysters, Clams, Crab Legs, Lemon, Citron Cocktail Sauce, Mignonette Sauce. **Serves Two or Four People / MP**

### **Tenderloin Carpaccio**

Beef Tenderloin, Up Quail Egg, Arugula, Fried Capers, Sea Salt and EVOO, Creole Mustard Aioli, Garlic Toast Points / **18**

### **Steamed Clams**

Arugula, Fried Capers, Sea Salt and EVOO, Fresh Herbs, Lemon, Butter, Grilled Crustini / **13**

## **SOUPS AND SALADS**

### **Lobster Bisque**

Smoked Chili Oil, Maine Lobster, Chive / **10**

### **Wedge Salad**

Buffalo Blue Cheese Dressing, Boston Bibb, Crispy Pancetta, Baby Heirloom Tomatoes, Red Wine Syrup, Red Onion, Crumbly Blue Cheese / **10**

### **Caesar Salad**

Baby Hearts of Romaine and Radicchio, House Made Caesar Dressing, Parmesan Crisp / **10**

## **MTK "HAND HELDS"**

### **Blackened Shrimp Tacos**

Caramelized Onions, Goat Cheese, Pico de Gallo, Radish, Cilantro Crema / **15**

### **MTK Steak Sandwich**

Tender Grilled NY Strip Steak, Garlic Baguette, Caramelized Onions, House Steak Sauce, Crispy Onion Grass, MTK Frites / **21**

### **MTK Prime Burger**

Broiled on Brioche Bun, Boursin Cheese, Bacon Jam, Arugula, Heirloom Tomatoes and MTK Frites / **18**



## **FISH AND FOWL**

### **Bell & Evans Chicken**

Pan Roasted Free Range Chicken "Coq Au Vin Style", Fingerling Potatoes, Wild Mushrooms, Shallots, Veal Broth / **25**

### **Loch Daurt Salmon**

Pan Seared with Horseradish Panko Crust, Broccolini, Lemon Goat Cheese Risotto, Spring Pea Puree / **28**  
(Also Available Grilled Without the Crust)

### **Fresh Catch**

Selection Changes Seasonally / **MP**

### **Cold Water Lobster Tail**

12 to 14oz Vanilla Butter Poached, Grilled Broccolini, Lemon Goat Cheese Risotto / **45**

## **"THE MAIN EVENT"**

### **MTK Steak Frites**

8oz Hanger Steak White Truffle Butte, Parmesan Frites / **25**

### **Filet Mignon**

Broiled, MTK Steak Butter, Onion Straws **(8oz) / 38 (12oz) / 48**

### **40oz USDA Prime Cut Porterhouse for Two**

MTK Steak Butter, Drunken Onion Rings / **48 Per Person**

### **Double Cut Pork Chop**

12oz Broiled, Maple Bourbon Brined, Caramelized Bacon Jam / **28**

### **Rack of Lamb**

USDA Prime Colorado Lamb, Dijon and Rosemary Crust, Black Truffle Demi Glace / **Half Rack 38 Full Rack 65**

### **New York Strip Steak**

16oz USDA Prime NY Strip Steak, MTK Butter, Red Wine Paint, Onion Straws / **54**

### **Bone in New York Strip Steak**

18oz USDA Prime NY Strip Steak, MTK Butter, Red Wine Paint / **55**

### **MTK Signature**

8oz Broiled Center Cut Mignon, Peppercorn Crusted Triple Cream Brie, Balsamic Paint, Grilled Asparagus, Garlic Crustini, Micro Herb / **45**

### **London Broil Carved Tableside**

Enough for the Entire Table for Celebrations or Large Parties USDA Prime, MTK Butter, Carved Tableside / **MP**  
**Hour Advanced Notice Needed with all the Trimmings**  
**Call 716.428.3957 for Details**

## **MTK SHARABLE SIDES, SAUCES & ADDITIONS**

Loaded Baked Potato / **8**

Grilled Asparagus/Grilled Broccolini/Caramelized Mushrooms/Roasted Shallots / **8**

Lemon Goat Cheese Risotto / **8**

Wyndham Mac & Cheese / **8**

Sweet Creamed Corn with Bousin Cheese and Pancetta / **8**

Demi Glace/Sauce Béarnaise/Wild Mushroom Truffle Sauce / **3**

Oscar Style, Crab Meat, Asparagus, Béarnaise / **8**

12 to 14oz Lobster Tail / **28**

King Crab Legs / **28**

**All of our steaks are USDA Prime and broiled at 1100 degrees to give a signature crust.**

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.