@MINT29DEARBORN | #MINT29

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SALADS

MINT29 SEASON SALAD 16
Artisan Greens, Dried Cranberries, Grapefruit, Pistachio, Cashews, Blue Cheese, Japanese Dressing 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

DISSEMBLED SALAD 16
Artisan Greens, Beets, Tomatoes, Cucumber, Olives, Sheep Feta, Feta Vinaigrette GF

ADD PROTEIN

SALMON	CHICKEN	SHRIMP	AHI TUNA*
15	10	11	15

HOUSE SALAD 15
Artisan Greens, Tomatoes, Cucumber, Gold & Red Beets Feta Vinaigrette 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, Mango Salsa, House-Made Tortilla Chips DF GF

BREAD & CHEESE TAPENADE 9
Artisan Bread, Tzatziki, Sriracha Pesto Feta, Whole Olives Blend

MINT29 CLASSICS

BRAISED TENDERLOIN TIPS* 21
Wild Mushrooms, House-made Zip Sauce, Crispy Onions, Parmesan Crostinis

CRISPY SHRIMP 18
Lightly Dusted Peppercorn Seasoning, Cusabi Sauce, Sweet Chili Sauce

PANKO STYLE CRAB CAKES 24
Three Crab Cakes, Eel Sauce, Horseradish Aioli, Cusabi Sauce

TRUFFLE CRAB MAC N' CHEESE 22
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* 27
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* 64
16 OZ. CREEKSTONE FARMS BONE-IN RIBEYE* 68
22 OZ. CREEKSTONE FARMS BONE-IN RIBEYE* 78
32 OZ. CREEKSTONE FARMS PRIME TOMAHAWK* 157

12 OZ. MINT29 LAMB LOLLIPOP* 64
Smashed Potatoes, Exotic Carrots, Asparagus, Cilantro Mint Coulis, House-made Zip Sauce,

BERNAISE BUTTER 4 | GORGONZOLA BUTTER 4 | TRUFFLE BUTTER 4

FROM THE SEA

KOREAN BBQ GLAZED SALMON 33
Bay of Fundy Salmon, Korean BBQ Sauce, Quinoa Power Blend, Broccolini DF GF

CHILEAN SEA BASS 49
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 31
Young Organic Chicken Breast, Roasted Potatoes, Roasted Carrots, Broccolini, Cilantro-Lime Sauce

PLANT-BASED LASAGNA 23
Plant-Based Cashew Meat Crumbles, Cashew Ricotta Cheese, Exotic Mushrooms, Tomato Basil Sauce, Almond Mozzarella Cheese DF V

SIDES

GRILLED ASPARAGUS 12
EXOTIC MUSHROOMS 12
SEASONAL VEGETABLE

TRUFFLE MAC N' CHEESE 12
POTATOES AU GRATIN 12
ROASTED POTATOES 12

ROASTED CARROTS 14
BROCCOLINI 12
DINNER SIDE SALAD 8

SMASHED POTATOES 10
PARMESAN TRUFFLE FRIES 12
NAKED FRIES 7

SOUP OF THE DAY 8

DESSERT

ASK YOUR SERVER ABOUT TONIGHT'S SELECTIONS FROM OUR PASTRY CHEF 14

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.

COCKTAILS

SPICED PEAR MULE
Vodka, St. George Spiced Pear Liqueur, Ginger Beer

CUCUMBER MINT MARTINI
Gin, Simple Syrup, Lime

MINT29 MANHATTAN
Bourbon, Laird's Apple Brandy, Sweet Vermouth, Bitters

MARGARET & RITA
Reposado Tequila, Cointreau, Lime, Strawberries, Basil

BERRY BRAMBLE
Bourbon, Lime Juice, Briottet Crème De Cassis, Simple Syrup, Blackberries

GIN BASIL
Gin, Basil, Lemon, Simple Syrup

16

SUMMER BREEZE
Vodka, Fresh Lemonade, Strawberry Purée

BLACKBERRY MOJITO
Rum, Mint, Blackberry, Lime, Simple Syrup, Club Soda

CUCUMBER MANGO MARGARITA
Tequila Blanco, Cucumber, Mango Purée, Lime, Simple Syrup, Triple Sec

BERRY 75
Prosecco, Bramble Bombay, Lemon, Simple Syrup

BLOOD ORANGE MARTINI
Vodka, Blood Orange Purée, Simple Syrup, Cointreau

RESERVE COCKTAILS

ESPRESSO MARTINI 17
Ketel One, Grind, Cold Brew Espresso

NEGRONI 17
St. George Dry Rye Gin, Campari, Carpano Antica

SMOKED OLD FASHIONED 17
Cherry Wood Smoke, Bulleit Rye, Spiced Demerara, Angostura Bitters, Orange Twist

NON-ALCOHOLIC

STRAWBERRY MINT LEMONADE 8
BLACKBERRY MINT LEMONADE 8
VIRGIN MINT MOJITO 8
Available in Lime, Strawberry, Blackberry

WINES

WHITES

CERRETO MOSCATO D'ASTI 12 / 35
Piemonte, Italy

ARCTUROS RIESLING 12 / 39
Suttons Bay, Michigan

TORRE DI LUNA PINOT GRIGIO 12 / 35
delle Venzie, Italy

RAEBURN CHARDONNAY 16 / 50
Sonoma County, California

BELLE GLOS CHARDONNAY 20 / 60
Santa Rita Hills, California

ST CLAIR SAUVIGNON BLANC 13 / 42
Marlborough, New Zealand

ANTINORI VERMENTINO 16 / 50
Valpantena, Italy

ROSÉ

FLUER DE MER ROSÉ 12 / 40
Côtes de Provence, France

BUBBLES

LA MARCA ROSÉ PROSECCO 11 / 36
Prosecco, Italy

AVISSI PROSECCO 11 / 36
Prosecco, Italy

HOUSE WINE

11

CABERNET • CHARDONNAY
MERLOT • PINOT GRIGIO PINOT NOIR • SAUV. BLANC

REDS

BANFI CHIANTI CLASSICO 12 / 35
Tuscany, Italy

THREADCOUNT BY QUILT 15 / 46
California

BERTANI VALPOLICELLA RIPASSO 20 / 60
Veneto, Italy

TERAZZAS de LOS ANDES MALBEC 13 / 47
Mendoza, Argentina

RED SCHOONER MALBEC 20 / 60
Mendoza, Argentina

DECOY PINOT NOIR 16 / 48
Napa, California

BELLE GLOS PINOT NOIR 20 / 60
Santa Lucia Highlands, California

QUILT CABERNET SAUVIGNON 20 / 60
Napa Valley, California

CAYMUS CABERNET SAUVIGNON 29 / 175
Napa, California (1L Bottles)

BOTTLE ONLY WINES

RED

STAGS' LEAP CABERNET SAUVIGNON 99
Napa, California

MASI AMARONE CORVINA 99
Valpolicella, Italy

MICHELE CHAIRLO BAROLO 99
Piedmont, Italy

IL POGGIONE BRUNELLO SANGIOVESE 139
Montalcino, Italy

CAYMUS 50TH ANNIVSERASRY CABERNET SAUVIGNON 159
Napa, California (1L Bottles)

OPUS ONE MERITAGE 480
Oakville, California

BUBBLES

JAUME SERRA CRISTALINO CAVA BRUT 37
Catalonia, Spain

DECOY BRUT 38
Sonoma, California

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE 89/169
Reims, France

DOM PERIGNON CHAMPAGNE 295
Reims, France

LOUIS ROEDERER CRISTAL 550
Oakland, California

DRAFT BEER

PILSNER URQUELL 6 / 9
Czech Pilsner 4.4% ABV

PERONI 6 / 9
Euro Pale Lager 5.1% ABV

MODELO 6 / 9
Mexican Pilsner Style Lager 4.4% ABV

ALASKAN AMBER 6 / 9
Alt-Style Ale 5.3% ABV

BLUE MOON 6 / 9
Belgian Wheat Ale 5.4% ABV

ATWATER DIRTY BLONDE 6 / 9
Wheat Ale 4.5% ABV

NORM'S IPA 6 / 9
India Pale Ale 7.25% ABV

WHEEZIN' THE JUICE 6 / 9
New England Style IPA 6.3% ABV

ROTATING SEASONAL DRAFT 7 / 10
Ask your server about our seasonal tap

ROTATING LOCAL DRAFT 7 / 10
Ask your server about our local tap

BOTTLE BEER

HEINEKEN 5
Pale Lager 5.0% ABV

AMSTEL LIGHT 5
Light Lager 4.0% ABV

STELLA ARTOIS 5
Pale Lager 4.9% ABV

ANGRY ORCHARD 5
Hard Cider 5.0% ABV

CORONA 5
Mexican Lager 4.6% ABV

DOS XX 5
Mexican Lager 4.2% ABV

NEW CASTLE 5
Brown Ale 4.7% ABV

SAPPORO 6
Japanese Lager 5.0% ABV

WHITE CLAW 5
Black Cherry / Grapefruit / Lime / Pineapple 5.0% ABV

HIGH NOON 6
Watermelon / Black Cherry / Grapefruit / Pineapple 4.5% ABV

HEINEKEN N. A. 5
Pale Lager Non-Alcoholic

PREMIUM BEVERAGES

BOYLAN'S

CREME SODA 5
CANE COLA 5
DIET CANE COLA 5
ROOT BEER 5
DIET ROOT BEER 5
GINGER ALE 5
SPARKLING LEMONADE 5

OTHER SODA

MEXICAN COKE 5
GINGER BEER 5

SPECIALTY WATER

SAN PELLEGRINO LIMONATA 3
SAN PELLEGRINO 4 / 8
ACQUA PANNA 4 / 8