



M Grill, *Your Way*

CHEF'S TABLE ONLY
STARTING AT

\$30

AVAILABLE ALL
MONTH OF OCTOBER



A tradition of great food and outstanding service.



M Grill, *Your Way*

CHEF'S TABLE INCLUDED

PICANHA LOVERS EXPERIENCE

\$48

6 OUNCES



Prime Grade Picanha
Aged for 45 Days



Choose One:
Classic, Parmesan Cheese
or Garlic



Served Tableside



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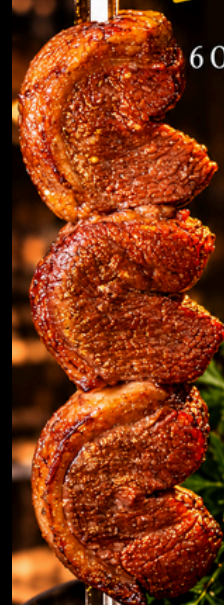


Surf & Turf

CHEF'S TABLE +
6 OZ PICANHA + 5 OZ LOBSTER TAIL

\$68

AVAILABLE ALL
MONTH OF OCTOBER



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COSTELAO



**PICANHA
(HOUSE SPECIAL)**



PORK RIBS



TOP SIRLOIN



**FILET
MIGNON
(Grilled by order)**



**GRILLED
PINEAPPLE**



**PARMESAN
PICANHA**



**GARLIC
PICANHA**



**CHICKEN
AND
BACON**



**RACK OF LAMB
(Grilled by order)**



RIBEYE



**BOTTOM
SIRLOIN**



LINGUICA



**GARLIC
CHICKEN THIGH**

**ALL OUR PICANHA
AND PICANHA
OPTIONS ARE PRIME
GRADE AGED 45
DAYS**

****OUR CHICKEN HEARTS ARE FARM-FRESH AND
SOURCED IN LIMITED QUANTITIES.
AVAILABILITY MAY VARY BASED ON EACH
DELIVERY,
SO PLEASE ASK YOUR SERVER IF THEY'RE
AVAILABLE TODAY.**



**23 YEAR ANNIVERSARY
A TRADITION OF GREAT FOOD AND
OUTSTANDING SERVICE**

ITEMS SUBJECT TO CHANGE **

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

The Chef's Table

Hot Buffet

Fried Plantains

Farofa 

Pimenta Malaguetta

Steamed Garlic Rice

Feijoada 

Beef Stroganoff

Cream of Corn 

Collard Greens 

Mashed Yucca 

Honey Glazed Bacon 

Cheese Board and Cold Cuts

Manchego 

Parmigiano Reggiano 

Gruyère 

Prosciutto 

Salami 

Dried Figs and Apricots

Cold Salad Items

Palmetto

Pickled White/Red Onions

Tomatoes

Pickled Peppers

Tomato Vinaigrette

Chimichurri

Smoked Salmon 

Shrimp Cocktail 

Roasted Brussel Sprouts 

Hummus 

Olives Medley 

Mozzarella

Watermelon

Roasted Garlic

Roasted Carrots

Grilled Zucchini

Seasonal item:
Moqueca 

Hearts of Palm

Roasted Mushrooms

Asparagus

Kale Salad

Potato Salad 

Caesar Salad 

Arugula Salad

Quinoa Salad

Cucumber Salad

Butter Lettuce

Pasta Salad 

Beets Salad

Artichoke Hearts

Horse Radish

Tuna Poke (Raw Fish)***

(*Items Subject to Change)

***Seasonal

Allergies:

Dairy - Gluten - Sesame Seed - Shellfish/fish - Eggs - Pork





PRIVATE LUNCH BUYOUTS

HOLIDAY PARTIES NOW AVAILABLE

— MONDAY—FRIDAY —

Perfect for Corporate Events • Holiday Parties • Private Celebrations

BOOK EARLY • LIMITED AVAILABILITY

Contact M Grill for details, availability & requirements.

A glass of 'Autumn Empress' drink. The drink has a thick, pink, foamy top layer and a darker, reddish-pink base. It is garnished with a slice of orange, a raspberry, and two blueberries. Two gold-colored skewers are used to hold the garnishes in place. The glass is set on a white tablecloth. In the background, there is a silver shaker and a textured glass.

AUTUMN
EMPRESS

Add Ons



Salmon



Lobster Tail

Please notify us 24 hours before your reservation date. (Salmon \$25, Lobster Tail \$35).



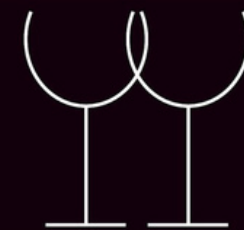
Brazilian Steakhouse

Private Party

Perfect for celebrating a First Birthday (돌잔치) Party!



Wine Spectator



BEST OF
AWARD OF
EXCELLENCE

2024

• OpenTable

Diners'
Choice

2025



HAPPY HOUR

BEFORE

*\$2
Picanha
Tacos*



HAPPY HOUR

The
WILTERN

