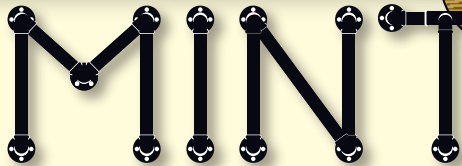


Dearborn



Michigan

Join Us for Dinner
Monday - Saturday
5:00 - 10:00 PM

Dinner Menu

22000 Michigan Ave
Dearborn, MI 48124
(313) 438-0507

Starters

- Mint29 Bread and Cheese Tapenade.....\$8**
Fresh Baked Artisan Bread with Tzatziki, Sriracha Feta Pesto, and Whole Olives Blend.
- Crispy Fried Calamari Strips.....\$14**
Crispy Fried Calamari Strips Served with Cucumber Cusabi, Sweet Chili Sauce and Spicy Red Seaweed Salad.
- Flaming Grilled Black Tiger Shrimp.....\$16**
Fresh Black Tiger Shrimp Tossed in Mint29 Japanese Dressing and Eel Sauce. Served with Spicy Red Seaweed Salad.
- Panko Style Crab Cakes.....\$16**
Three Crab Cakes Dipped in Japanese Style Breadcrumbs, Seared, Baked, and Served with a Variety of Sauces. One with Cusabi, One with Eel Sauce, and One with Horseradish Aioli.
- Jumbo Gulf Shrimp Cocktail.....\$16**
Fresh Shrimp Served in a Glass with Layered Mango Salsa, Cilantro-Mint Coulis, and Cocktail Sauce. Topped with Micro Greens and Served with House-made Tortilla Chips.
- Braised Tenderloin Tips.....\$16**
Braised Steak Tips and Wild Mushrooms, Sautéed in our House-made Zip sauce. Topped with Crispy Onions and Crostinis.
- *Mint29 Yellowfin Tuna Poke.....\$14**
Yellowfin Sashimi, Fresh Avocado, and Sesame Seeds Tossed in Japanese Barbecue Sauce and Served with House-made Wontons.
- *Fresh Seafood Ceviche.....\$14**
Salmon, Cod, Onion, Jalapeño, and Avocado Cooked in Cilantro Citrus Marinade and Served with House-made Wontons.
- *Raw Oysters.....\$3**
Let Our Staff Offer You Our Daily Fresh Oysters, Presented with Fresh Lemon, Tabasco, and Cocktail Sauce.
(Minimum of 6 per order.)
- *Blini Smoked Salmon.....\$16**
Served on a French Potato Pancake with Light Fresh Cream and Black Caviar.
- Peppercorn Crusted Fried Gulf Shrimp.....\$16**
Lightly Dusted Peppercorn Seasoning, Fried and Served with Mint29 Cilantro Sauce.

Exotic Salads

Add Protein

\$7 Chicken - \$12 Salmon - \$9 Grilled Shrimp - \$12 Tuna

- Dissembled Salad.....\$14**
A Blend of Fresh Beets, Artisan Greens, Tomato, Cucumber, Olives, and Sheep Feta. Served with Feta Vinaigrette.
- Tomato and Burrata.....\$16**
Burrata Cheese, Beefsteak Tomato, Artisan Greens, Sun-Dried Tomato Pesto and Reduced Balsamic Dressing. Served with Fresh Baked Artisan Bread.
- Large House Salad.....\$12**
Artisan Greens, Tomato, Cucumber, Garnished with Julienned Gold and Red Beets.
- Mint29 Season Salad.....\$14**
Dried Cranberries, Toasted Pistachio, Cashews and Artisan Greens Tossed in a Sweet Japanese Dressing Topped with Blue Cheese Crumbles.
- Beet Chopped Salad.....\$14**
Crisp Power Blend, Tomatoes, Cucumber, Beets, Jalapeño, Feta Cheese, Crispy Fried Onions, and best served with Mint29 House Vinaigrette.

Entrees

- Korean BBQ Glazed Salmon.....\$26**
Bay of Fundy Salmon Smothered with our Oven Glaze Korean BBQ Salmon Sauce. Served Over Quinoa Power Blend.
- Chicken Citron.....\$20**
Organic, Free Range Chicken Breast, Marinated, then Seared. Served with Roasted Potatoes, Carrots, and Our Delicious House-made Cilantro Lime Sauce.
- Mint29 Prime Burger.....\$18**
USDA Certified Prime Ground Beef Patty Served with Aged White Cheddar Cheese, Crispy Lettuce and Mayo on an Everything Brioche. Served with Fries.
- Vegan Quinoa Cake.....\$16**
Crispy Quinoa Cake Served on a bed of Quinoa Power Blend, with Japanese Dressing, Sriracha and Sweet Soy Sauce.
- *Tuxedo Seared Yellowfin Tuna.....\$22**
Black and White Sesame Crusted, Seared Tuna Steaks. Chilled, Cut into Slices and Served with Green Seaweed Salad, Pickled Ginger, Cusabi, and Eel Sauce.
- Black Cod Miso.....\$40**
Marinated with a Unique Citrus Marin and Miso and then Oven Caramelized. Served with Carrots and Quinoa Power Blend.

Meat Entrees

All Steaks Aged Premium Angus Served with
Roasted Garlic and Zip Sauce.

- *8 oz. Filet Mignon.....\$39**
- *14 oz. New York Strip.....\$49**
- *16 oz. Bone-In Rib-eye.....\$49**
- *22 oz. Bone-In Rib-eye.....\$64**
- *32/34 oz. Wagyu Tomahawk.....\$165**
1 Kilogram of Premium Angus, Uniquely Seasoned, and Cooked to Perfection. {It's Huge Enough To Share.}
- *Mint29 Lamb Lollipop.....8 oz./12 oz. \$37/47**
Seasoned Lollipop Lamb Chop with Potatoes Au Gratin and Cilantro Mint Coulis.

Side Dishes

- Truffle Fries.....\$7**
- Naked Fries.....\$5**
- Roasted Potatoes.....\$6**
- Truffle Crab Mac and Cheese.....\$16**
- Truffle Plain Mac and Cheese.....\$8**
- Potatoes Au Gratin.....\$8**
- Roasted Carrots.....\$8**
- Exotic Mushrooms.....\$8**
- Side House Salad.....\$5**
- Asparagus.....\$8**
- Broccolini.....\$8**
- Roasted Cauliflower.....\$8**

Dessert

Please ask your server what our pastry chef has freshly prepared for this evening.....\$12

**NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*