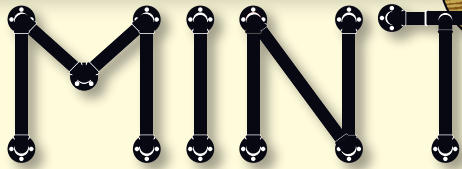


Dearborn



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.....\$9**  
Fresh Baked Artisan Bread with Tzatziki, Sriracha Feta Pesto, and Whole Olives Blend.
- Crispy Fried Calamari Strips.....\$16**  
Crispy Fried Calamari Strips Served with Cucumber Cusabi, Sweet Chili Sauce and Spicy Red Seaweed Salad.
- Flaming Grilled Black Tiger Shrimp.....\$18**  
Fresh Black Tiger Shrimp Tossed in Mint29 Japanese Dressing and Eel Sauce. Served with Spicy Red Seaweed Salad.
- Panko Style Crab Cakes.....\$20**  
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 Shrimp Cocktail.....\$18**  
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.....\$18**  
Braised Steak Tips and Wild Mushrooms, Sautéed in our House-made Zip sauce. Topped with Crispy Onions and Crostinis.
- \*Mint29 Yellowfin Tuna Poke.....\$16**  
Yellowfin Sashimi, Fresh Avocado, and Sesame Seeds Tossed in Japanese Barbecue Sauce and Served with House-made Wontons.
- \*Seafood Ceviche.....\$16**  
Salmon, Onion, Jalapeño, and Avocado Cooked in Cilantro Citrus Marinade and Served with House-made Wontons.
- \*Raw Oysters.....\$3.25**  
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.....\$18**  
Served on a French Potato Pancake with Light Fresh Cream and Black Caviar.
- Crispy Shrimp.....\$18**  
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.....\$16**  
A Blend of Fresh Beets, Artisan Greens, Tomato, Cucumber, Olives, and Sheep Feta. Served with Feta Vinaigrette.
- Tomato and Burrata.....\$18**  
Burrata Cheese, Beefsteak Tomato, Artisan Greens, Sun-Dried Tomato Pesto and Reduced Balsamic Dressing. Served with Fresh Baked Artisan Bread.
- Large House Salad.....\$14**  
Artisan Greens, Tomato, Cucumber, Garnished with Julienned Gold and Red Beets.
- Mint29 Season Salad.....\$16**  
Dried Cranberries, Grapfruit, Toasted Pistachio, Cashews and Artisan Greens Tossed in a Sweet Japanese Dressing Topped with Blue Cheese Crumbles.
- Beet Chopped Salad.....\$16**  
Crisp Power Blend, Tomatoes, Cucumber, Beets, Jalapeño, Feta Cheese, Crispy Fried Onions, and best served with Mint29 House Vinaigrette.

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

### Entrees

- Korean BBQ Glazed Salmon.....\$30**  
Bay of Fundy Salmon Smothered with our Oven Glaze Korean BBQ Salmon Sauce. Served Over Quinoa Power Blend.
- Chicken Citron.....\$24**  
Organic, Free Range Chicken Breast, Marinated, then Seared. Served with Roasted Potatoes, Carrots, and Our Delicious House-made Cilantro Lime Sauce.
- Mint29 Prime Burger.....\$20**  
USDA Certified Prime Ground Beef Patty Served with Aged White Cheddar Cheese, Crispy Lettuce and Mayo on an Everything Brioche. Served with Fries.
- \*Tuxedo Seared Yellowfin Tuna.....\$26**  
Black and White Sesame Crusted, Seared Tuna Steaks. Chilled, Cut into Slices and Served with Green Seaweed Salad, Pickled Ginger, Cusabi, and Eel Sauce.
- Chilean Sea Bass.....\$44**  
Pan Seared served with Wilted Spinach, Smashed Potatoes and Lemon Butter Sauce.
- Plant Based Lasagna.....\$22**  
Plant Based Meat Crumbles, Vegan Ricotta Cheese, Tomato Basil Sauce, Vegan Mozzarella Cheese.

### Meat Entrees

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

- \*8 oz. Filet Mignon.....\$42**
- \*14 oz. New York Strip.....\$52**
- \*16 oz. Bone-In Rib-eye.....\$54**
- \*22 oz. Bone-In Rib-eye.....\$68**
- \*32/34 oz. Tomahawk.....\$145**  
1 Kilogram of Premium Angus, Uniquely Seasoned, and Cooked to Perfection. {It's Huge Enough To Share.}
- \*Mint29 Lamb Lollipop.....8 oz./12 oz. \$39/49**  
Seasoned Lollipop Lamb Chop with Potatoes Au Gratin and Cilantro Mint Coulis.

### Side Dishes

- Parmesan Truffle Fries.....\$8**
- Naked Fries.....\$6**
- Roasted Potatoes.....\$7**
- Truffle Crab Mac and Cheese.....\$18**
- Truffle Plain Mac and Cheese.....\$10**
- Potatoes Au Gratin.....\$10**
- Roasted Carrots.....\$10**
- Exotic Mushrooms.....\$10**
- Side House Salad.....\$6**
- Asparagus.....\$10**
- Broccolini.....\$10**
- Roasted Cauliflower.....\$8**
- Soup of the day.....\$7**
- Smashed Potatoes.....\$8**

### Dessert

- Please ask your server what our pastry chef has freshly prepared for this evening.....\$14**