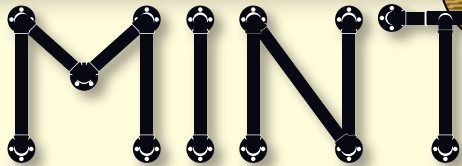


Dearborn



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.....\$7
Fresh Baked Artisan Bread with Tzatziki, Sriracha Feta Pesto, and Whole Olives Blend.

Crispy Fried Calamari Strips.....\$13
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.

Baked Meatball.....\$14
Filet Mignon Meatball Served with Zesty Marinara, Parmesan and Burrata Cheese. Served with Fresh Baked Artisan Bread.

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.
(Only available Monday and Tuesday.)

Exotic Salads

Add Protein
\$5 Chicken - \$7 Salmon - \$9 Grilled Shrimp

Dissembled Salad.....\$12
A Blend of Fresh Beets, Artisan Greens, Tomato, Cucumber, Olives, and Sheep Feta. Served with Feta Vinaigrette.

Tomato and Burrata.....\$14
Burrata Cheese, Beefsteak Tomato, Artisan Greens, Sun-Dried Tomato Pesto and Reduced Balsamic Dressing. Served with Fresh Baked Artisan Bread.

Large House Salad.....\$10
Artisan Greens, Tomato, Cucumber, Garnished with Julienned Gold and Red Beets.

Mint29 Season Salad.....\$12
Dried Cranberries, Toasted Pistachio, Cashews and Artisan Greens Tossed in a Sweet Japanese Dressing Topped with Blue Cheese Crumbles.

Entrees

Korean BBQ Glazed Salmon.....\$24
Bay of Fundy Salmon Smothered with our Oven Glaze Korean BBQ Salmon Sauce. Served Over Quinoa Power Blend with Rapini.

Chicken Citron.....\$18
Organic, Free Range Chicken Breast, Marinated, then Seared. Served with Roasted Potatoes, Carrots, Rapini, 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.

Meat Entrees

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

***8 oz. Filet Mignon.....\$32**

***14 oz. New York Strip.....\$42**

***16 oz. Rib-eye.....\$44**

***22 oz. Bone-In Rib-eye.....\$58**

***32/34 oz. Tomahawk.....\$110**
1 Kilogram of Premium Angus, Uniquely Seasoned, and Cooked to Perfection. {It's Huge Enough To Share.}

***Mint29 Lamb Lollipop.....8 oz./12 oz. \$35/45**
Seasoned Lollipop Lamb Chop with Potatoes Au Gratin and Cilantro Mint Coulis.

Side Dishes

Truffle Fries.....\$7

Naked Fries.....\$5

Roasted Potatoes.....\$6

Brussels Sprouts.....\$6

Crab Mac and Cheese.....\$16

Plain Mac and Cheese.....\$8

Potatoes Au Gratin.....\$8

Roasted Carrots.....\$8

Exotic Mushrooms.....\$8

Side House Salad.....\$5

Dessert

Please ask your server what our pastry chef has freshly prepared for this evening.....\$8

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