

Dinner

oysters	15.00
chilled market oysters on the half shell, mignonette, spicy lamb sausage	
octopus	12.00
baby octopus grilled over hardwood charcoal, braised giant white beans, frisée, saffron aioli	
salad	11.00
belgian endive, french green beans, apple and watercress, roquefort cheese, toasted pecans	
tuna	15.00
yellowfin tuna tartare, celery root remoulade, moroccan oil cured olive relish	
butter lettuce	11.00
boston bibb lettuce, wild arugula, baby carrot, beet, radish, laura chenel chevre, brioche	
pasta	app 14.00 / ent 26.00
house made pappardelle pasta, seasonal mushrooms, thyme, ricotta salata	
fluke	30.00
pan roasted north atlantic fluke, celery root, horseradish creamed spinach, celery and black radish vinaigrette	
salmon	26.00
atlantic salmon grilled over hardwood charcoal, chinese mustard glaze, bok choy, shiitake mushrooms, ginger soy vinaigrette	
tuna	28.00
peppercorn crusted yellowfin tuna seared rare, spinach, shiitake mushrooms, garlic whipped potato, red wine syrup	
duck	34.00
crispy skin hudson valley duck breast, roast turnip puree, baby turnips, carrots, port glazed pearl onions, arugula	
chicken	26.00
roasted amish chicken, ricotta gnocchi, la quercia prosciutto, rosemary natural sauce	
liver	32.00
thinly sliced calves liver, stone ground mustard, burnt onions smoked bacon, aged balsamic vinegar	
pork	31.00
roasted rack of berkshire pork, black eyed peas, savory bread pudding mustard greens, pork jus	
steak	46.00
16 oz. prime new york sirloin or 12 oz. filet mignon grilled over hardwood charcoal, rapini, red wine syrup	
veal	44.00
14 oz veal porterhouse grilled over hardwood charcoal, fingerling potatoes, french green beans, trumpet royale mushrooms, balsamic brown butter	

**MK**

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★★★ – Chicago Tribune

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