



Meat Market Tampa

Menu Prices — September 11, 2026

Restaurant & Food Industry Reports



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Popular Items

ITEM	PRICE
Cookies Warm chocolate chip cookies stuffed with nutella.	\$11.00
Wagyu Beef Dumplings Kimchee cabbage, brown miso aioli.	\$14.00

Appetizers

ITEM	PRICE
Spinach & Ricotta Ravioli Roasted Tomato Sauce, Fried Eggplant, Parmesan.	\$14.00
Choclo Spiced Peruvian corn.	\$8.00
Empanadas (2) Waygu ground beef, mango BBQ sauce.	\$8.00
Wagyu Beef Dumplings (Appetizers) Kimchee cabbage, brown miso aioli.	\$14.00
Niman Ranch BBQ Beef Ribs Jalapeño coleslaw, cornbread fritters.	\$19.00
Crab and Lobster Cakes Cured pineapple, kale, rémoulade.	\$21.00

Salads

ITEM	PRICE
Tomato and Ricotta Salad Red Beets, Cherry Tomato, Balsamic, Whipped Olive Oil Ricotta, Toasted Hazelnuts	\$15.00
Mango Wedge Salad Fresh mango, candied bacon, bleu cheese crumbles, walnuts, chopped eggs.	\$13.00
Meat Market House Salad Organic greens, pecans, goat cheese, red wine vinaigrette.	\$11.00
Tomato Buratta Salad Bustered tomato, crostini, balsamic extra virgin olive oil, vine ripe tomato .	\$15.00
Grilled Kale Caesar Kale, romaine, roasted panko sourdough croutons.	\$11.00

Sandwiches

ITEM	PRICE
Hot Proscuitto Press Gouda cheese, white cheddar, arugula, truffle vinaigrette.	\$14.00
Classic Burger Wagyu beef, vine ripe tomato, red onion, bacon, cheddar cheese, brioche bun.	\$15.00

Crudos & Shells

ITEM	PRICE
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Tuna Tartare	\$19.00
Ginger, soy, avocado smash, mango mole , citrus foam.	

Beer Poached Shrimp Cocktail (3)	\$22.00
Sweet miso, mm cocktail sauce, spicy rémoulade.	

Land & Sea

ITEM	PRICE
Seabass	\$35.00
Truffle mash, wild mushrooms, sweet corn, tomato concasse, truffle nage and soybean.	
Wood Grilled Scottish Salmon	\$29.00
Red wine cherry butter, stir fried quinoa.	
Tristan Lobster Tail (6 oz)	\$36.00
Grilled Organic Chicken Breast	\$19.00
Organic bell and evans chicken breast, boursin mashed potatoes.	
Braised Shortrib Gnocchi	\$25.00
Tomato, wild mushrooms, corn, sherry cream.	

Signature Steaks

ITEM	PRICE
Prime New York (16 oz)	\$58.00
Prime New York (8 oz)	\$29.00
Prime Picanha Steak (8 oz)	\$24.00
Prime picanha, habanero chimichurri.	
Filet Mignon (12 oz)	\$56.00
Filet Mignon (6 oz)	\$28.00

Reserved Cuts

ITEM	PRICE
Bone - in Filet (14 oz)	\$65.00
8 oz Grilled Churrasco	\$27.00
Served with confit garlic and grilled onion	
Wagyu Tomahawk Ribeye (30 oz)	\$110.00

House Creation

ITEM	PRICE
American Style Kobe Meatloaf	\$26.00
Bacon, mango BBQ, sweet and sour onion rings, curried sweet potato mash.	
Buffalo Tenderloin	\$60.00
Chili, espresso chocolate mole butter.	

Creative Sauces

ITEM	PRICE
Atomic Horseradish Truffle	\$2.00

ITEM	PRICE
Jack Daniels Pasilla Garlic Sauce	\$2.00
Homemade MM A-100 Steak Sauce	\$2.00
Habanero Chimichurri	\$2.00
Chef Signature Sides	
ITEM	PRICE
Scalloped Potatoes & Goat Cheese	\$15.00
Lobster Mashed Potatoes	\$15.00
Gratinee of Mac 'n Cheese	\$15.00
Wild Mushrooms	\$15.00
Sides	
ITEM	PRICE
White Truffle Mash	\$10.00
Butter Whipped Mash	\$9.00
Truffle Cream Corn	\$10.00
Grilled Broccolini	\$11.00
Romesco, Sliced Almonds, and Shaved Parmesan	
Gouda Tater-Tots	\$9.00
Served with Garlic Aioli	
Market French Fries	\$9.00
Grilled Asparagus	\$13.00
Herb Butter	
Dessert	
ITEM	PRICE
Fireman Dereks Seasonal	\$11.00
Seasonal selection of pie or cheesecake.	
Cookies (Dessert)	\$11.00
Warm chocolate chip cookies stuffed with nutella.	
Cinnamon Roll	\$12.00
Cream cheese icing bourbon carmel glaze.	