



MICHAEL JORDAN'S
— STEAK HOUSE —

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Vintages are subject to change, thank you.

ICONIC STARTERS

M GARLIC BREAD 17.

crispy ciabatta stacked and topped with our rich, creamy roth käse blue cheese fondue

M NUESKE'S DOUBLE SMOKED BACON 25.

thick, double-cut slab bacon, caramelized with maple syrup (gf)(df)

M CRAB CAKE 46.

jumbo lump crab, meyer lemon aioli (df)

WAGYU MEATBALLS 27.

whipped ricotta, marinara sauce, grilled ciabatta

MAPLE BACON CHICKEN WINGS 26.

ancho rub, spicy maple-bacon sauce, creamy roth käse blue cheese fondue



SOUP & SALADS

CARAMELIZED ONION SOUP 15.

creamy broth, gruyère & mozzarella cheese

MIXED GREENS SALAD 17.

pickled shallots, roasted tomato, radish, meyer lemon vinaigrette (gf)(df)
add chicken 13. add shrimp 18. add steak 23. add salmon 16.

WEDGE SALAD 19.

nueske's bacon, croutons, roasted tomato, pickled shallots, blue cheese dressing (gf)
add chicken 13. add shrimp 18. add steak 23. add salmon 16.

CAESAR SALAD 18.

olive oil croutons, parmesan cheese
add chicken 13. add shrimp 18. add steak 23. add salmon 16.

SIDES

M MAC & CHEESE 19.

cheez-it crust, four cheese sauce

TRUFFLE FRIES 16.

grana padano cheese, truffle salt

ROASTED ASPARAGUS 18.

candied pecans, smoked lemon vinaigrette (gf)

SCAN HERE TO JOIN OUR
LOYALTY PROGRAM



ENTRÉES

BBQ CHICKEN FLATBREAD 22.

mozzarella, chicken, pickled onions, micro cilantro, bbq sauce

TOMATO MOZZARELLA FLATBREAD 19.

basil, roasted garlic

add chicken 6.

STEAK HOUSE BURGER {8 oz.} 29.

served with fries

blend of chuck, brisket, and short rib, lettuce, tomato, onion

BACON CHEESEBURGER {8 oz.} 31.

served with fries

blend of chuck, brisket, and short rib, nueske's double smoked bacon, aged cheddar, stout mustard, caramelized onions, pretzel bun

ROASTED CHICKEN 48.

farm raised boneless with roasted chicken jus, kennebec frites, herb salad (gf)

MISO GLAZED SALMON 49.

snow peas, asparagus, cured egg yolk, garlic oil fried rice

DELMONICO {16 oz.} 89.

usda prime 45-day dry-aged, balsamic ginger jus (gf)

FILET MIGNON {10 oz.} 76.

bay leaf butter (gf)

TUNA POKE 28.

diced ahi tuna, sushi rice, cucumber, heirloom cherry tomatoes, pickled onion, seaweed salad, crispy wonton, miso dressing

substitute tuna with chicken or steak

DESSERTS

23 LAYER CAKE 28.

23 decadent layers of chocolate buttermilk cake, swiss buttercream & fudge ganache, house-made whipped cream, chocolate bark & a touch of gold

MOLTEN LAVA CAKE 19.

dark chocolate, vanilla ice cream

PEAR & CARAMEL CHEESECAKE 18.

brown butter streusel, roasted pears, caramel sauce



MJ'S FAVORITES

(gf) gluten free (df) dairy free

For your convenience, a service charge of 18% is added to all checks, parties of 5 or more have an added gratuity of 20%

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies you may have before ordering.

THE STARTING LINEUP

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Ⓜ THE GOLDEN GOAT 75.

cincoro gold tequila, whistlepig 15-year rye, agave, tobacco bitters, angostura bitters

Ⓜ AIR-SPRESSO MARTINI 23.

cincoro reposado, coffee liqueur, liquor 43
(n/a version available)

BANANA OLD FASHIONED 23.

four roses bourbon, giffard banana liqueur, walnut & chocolate bitters

BARREL AGED MANHATTAN 23.

woodford reserve bourbon, yzaguirre sweet vermouth, miletti amaro, angostura bitters, amareto cherry

GINGER SOUR 22.

grey goose, ginger syrup, lemon juice, simple, dry curacao, fee foam

JORDAN'S CHERRY CRUSH 19.

absolut vodka, maraschino liqueur, lime juice, luxardo syrup, soda water

Ⓜ JUMPMAN 25.

grey goose pear vodka, mathilde pêche liqueur, giffard pamplemousse, lemon, egg white, plum bitters, cranberry bitters

NEGRONI FRAPPE 21.

ford's gin, gran bassano rosso vermouth, maretti amaro, orange juice

ON THE TOWN 21.

bulliet rye, cynar, gran bassano rosso vermouth

PURPLE RAIN 19.

dark rum, raspberry vodka, mathilde pêche, lemon, butterfly pea flower tea, citrus

Ⓜ ROASTED PINEAPPLE MARGARITA 21.

reposado tequila, lime, spiced roasted pineapple, agave



HARDWOOD CLASSICS

BOULEVARDIER 23.

marker's mark bourbon, campari,
carpano antica formula

COSMOPOLITAN 23.

absolut vodka, cointreau, cranberry, lime

ESPRESSO MARTINI 23.

absolut vanilla vodka, espresso,
mr. black cold brew coffee liqueur

FRENCH 75 19.

hendrick's gin, lemon, prosecco

FRENCH MARTINI 23.

absolut vodka, chambord, pineapple

LEMON DROP MARTINI 23.

absolut citron vodka, cointreau, lemon

MAI TAI 18.

bacardi, goslings dark rum, cointreau,
amaretto, lime, orange, pineapple

MANHATTAN 23.

maker's mark bourbon, carpano antica formula,
angostura bitters

MARGARITA 21.

casamigos reposado tequila, cointreau, lime

NEGRONI 24.

hendrick's gin, campari, carpano antica

OLD FASHIONED 23.

maker's mark bourbon, angostura bitters,
orange bitters

TEQUILA SUNRISE 18.

casamigos blanco tequila, orange juice, grenadine

WHISKEY SOUR 18.

four roses bourbon, lemon

EXCLUSIVE WINE POURS

**M 2019 DOMAINE SERENE 'BARREL 23' PINOT NOIR,
WILLAMETTE VALLEY, OREGON 60.**

Domaine Serene, established in 1989 by Grace and Ken Evenstad, aimed to bring their love for Burgundian wines to Oregon's Willamette Valley. In 2014, wine critic James Suckling named Domaine Serene one of the world's top 50 wineries. Domaine Serene was selected by wine enthusiast and collector Michael Jordan to craft a wine exclusively for his personal cellar and steakhouses. This collaboration resulted in 'Barrel 23', a rare blend of Pinot Noir crafted to enhance the flavor and quality of the steaks served at Michael Jordan's Steak House.

**2023 TURNBULL CABERNET SAUVIGNON,
NAPA VALLEY, CA 32.**

**2021 ADAPTATION CABERNET SAUVIGNON,
NAPA VALLEY, CA 44.**

**2022 AUSTIN HOPE CABERNET SAUVIGNON,
PASO ROBLES, CA 37.**

**2019 CAYMUS 'SPECIAL SELECTION' CABERNET
SAUVIGNON, NAPA VALLEY, CA 125.**

**2021 ZD WINES CABERNET SAUVIGNON,
NAPA VALLEY, CA 34.**

2022 EMMOLO MERLOT, NAPA VALLEY, CA 29.

2023 JOSEPH DROUHIN, CHABLIS, FRANCE 29.

**2023 CAKEBREAD CELLARS CHARDONNAY,
NAPA VALLEY, CA 34.**

**2023 MERRY EDWARDS SAUVIGNON BLANC,
RUSSIAN RIVER VALLEY, CA 33.**



WINES BY THE GLASS

BUBBLES

- NV ZARDETTO PRIVATE CUVÉE PROSECCO 17.
- NV JEAN DE JAMES BRUT ROSÉ, FRANCE, CRÉMANT DE BORDEAU 18.
- NV PIPER-HEIDSIECK CUVÉE, BRUT, FRANCE, CHAMPAGNE 28.
- NV VALTER BARBERO 'SERENA', PIEDMONT, ITALY, SWEET RED 17.
- 2024 VIETTI, PIEDMONT, ITALY, MOSCATO D'ASTI 17.

WHITE/ROSÉ

- 2024 STONELEIGH, MARLBOROUGH, NEW ZEALAND, SAUVIGNON BLANC 18.
- 2024 DOMAINE SYLVAIN BAILLY, 'TERROIRS', SANCERRE, FRANCE, SAUVIGNON BLANC 24.
- 2023 ALBERT BICHOT, MÂCON-VILLAGES, FRANCE, CHARDONNAY 19.
- 2023 HARTFORD COURT, RUSSIAN RIVER VALLEY, CALIFORNIA, CHARDONNAY 21.
- 2024 J. BOOKWALTER 'READERS', COLUMBIA VALLEY, WASHINGTON, RIESLING 18.
- 2024 SCARPETTA, FRIULI-VENEZIA GIULIA, PINOT GRIGIO 18.
- 2022 MATIC WINES, ŠTAJERSKA, SLOVENIA, ROSÉ 18.
- 2024 PAZO DAS BRUXAS, RÍAS BAIXAS, SPAIN, ALBARIÑO 19.

RED

- 2023 ADELSHEIM, WILLAMETTE VALLEY, PINOT NOIR 19.
- 2022 DUCKHORN, NAPA VALLEY, CALIFORNIA, MERLOT 27.
- 2022 SEVEN HILLS WINERY, WALLA WALLA VALLEY, WA, CABERNET SAUVIGNON 19.
- 2023 CULTIVAR, NORTH COAST, CALIFORNIA, CABERNET SAUVIGNON 23.
- 2021 MATTHEWS, COLUMBIA VALLEY, CABERNET SAUVIGNON 27.
- 2020 JORDAN, ALEXANDER VALLEY, CALIFORNIA, CABERNET SAUVIGNON 33.
- 2022 CATENA, MENDOZA, ARGENTINA, MALBEC 18.
- 2022 E. GUIGAL, CÔTES DU RHÔNE, FRANCE, GRENACHE / SYRAH 19.
- 2021 BIAGIO, CHIANTI RISERVA 19.

DRAFT BEER SELECTION

ALLAGASH WHITE 12.

allagash brewing, belgian witbier | 5.2% abv

BUD LIGHT 12.

anheuser-busch, light lager | 4.2% abv

DAISY CUTTER 13.

half acre beer company, pale ale | 5.2% abv

GUINNESS DRAUGHT 12.

guinness brewery, stout | 4.2% abv

KÖLSCH 13.

dovetail brewery, kölsch style ale | 4.8% abv

HAZY BEER HUG 13.

goose island beer co., hazy ipa | 6.8% abv

NOON WHISTLE 13.

please ask your server

REVOLUTION BREWING SEASONAL 12.

please ask your server

SAM ADAMS SEASONAL 12.

please ask your server

MAPLEWOOD SEASONAL 12.

please ask your server

CHI-TOWN BEER FLIGHT 22.

selection of 4 local beers, please ask your server

SPIRIT-FREE

CUCUMBER FIZZ 16.

lemonade, lavender water, cucumber, mint, gruvi dry secco

LITTLE PURPLE CORVETTE 16.

butterfly pea flower tea, lychee, lime, sprite

N/A MIONETTO SPARKLING WINE 14.

N/A AIR-SPRESSO MARTINI 17.

ritual zero proof agave, espresso, spices

POM-TINI ZERO 16.

pomegranate, lemon, mint, gruvi rosé

LIQUOR 2oz. POUR

BOURBON

ANGEL'S ENVY 24.
BASIL HAYDEN 19.
BUFFALO TRACE 19.
BULLEIT 19.
FOUR ROSES 16.
FOUR ROSES SINGLE BARREL 19.
KNOB CREEK 9-YEAR 19.
MAKER'S MARK 19.
OLD FORESTER 16.
WOODFORD RESERVE 24.
EH TAYLOR 24.
WELLER RESERVE 19.
WELLER ANTIQUE 24.

SCOTCH

BALVENIE 12-YEAR DOUBLEWOOD 24.
BANK NOTE 15.
BOWMORE 15-YEAR 24.
CHIVAS REGAL 12-YEAR 16.
DEWAR'S WHITE LABEL 19.
GLENFIDDICH 12-YEAR 19.
GLENFIDDICH 15-YEAR 24.
GLENFIDDICH 18-YEAR ANCIENT RESERVE 34.
GLENLIVET 12-YEAR 19.
GLENLIVET 18-YEAR 39.
GLENMORANGIE 10-YEAR 19.
GLENMORANGIE 12-YEAR 24.
GLENMORANGIE 18-YEAR 44.
GLENMORANGIE SIGNET 84.
JOHNNIE WALKER BLACK LABEL 12-YEAR 19.
JOHNNIE WALKER GOLD LABEL 18-YEAR 24.
JOHNNIE WALKER BLUE LABEL 84.

LIQUOR 2oz. POUR

SCOTCH (CONT.)

LAGAVULIN 16-YEAR 39.
LAPHROAIG 10-YEAR 19.
MACALLAN 12-YEAR 30.
MACALLAN 18-YEAR 100.
MACALLAN RARE CASK 100.
MONKEY SHOULDER 16.
MORTLACH 13-YEAR CASK STRENGTH 39.
MORTLACH 25-YEAR 54.
OBAN 14-YEAR 29.
TALISKER 10-YEAR 24.

RYE

ANGEL'S ENVY 28.
BASIL HAYDEN DARK 24.
BULLEIT 20.
KNOB CREEK 20.
MICHTER'S 20.
SAZERAC 20.
WOODFORD 24.
WHISTLEPIG 10-YEAR 20.
WHISTLEPIG 15-YEAR 80.
WHISTLEPIG THE BOSS HOG XII - THE COMMANDMENTS 220.

GIN

BEEFEATER 19.
BOMBAY SAPPHIRE 19.
HENDRICK'S 20.
TANQUERAY 19.
TANQUERAY 10 20.

LIQUOR 2oz. POUR

VODKA

BELVEDERE 22.
GREY GOOSE 22.
KETEL ONE 21.
TITO'S 21.
CHOPIN 22.

AGAVE

CASAMIGOS BLANCO 19.
CASAMIGOS REPOSADO 22.
CASAMIGOS AÑEJO 24.
CASAMIGOS MEZCAL 24.
CLASE AZUL REPOSADO 45.
CINCORO BLANCO 24.
CINCORO REPOSADO 32.
CINCORO AÑEJO 42.
CINCORO GOLD 75.
CINCORO EXTRA AÑEJO 280.
DEL MAGUEY VIDA MEZCAL 16.
DON JULIO BLANCO 21.
DON JULIO REPOSADO 24.
DON JULIO 1942 45.
EL TESORO REPOSADO 24.
PATRÓN SILVER 19.
PATRÓN REPOSADO 24.
PATRÓN AÑEJO 25.

LIQUOR 2oz. POUR

RUM

- BACARDI 16.
- CAPTAIN MORGAN 16.
- GOSLINGS 15.
- MALIBU 15.
- NEISSON RÉSERVE SPÉCIALE 24.
- PLANTATION STIGGINS FANCY PINEAPPLE 16.
- PLANTATION ORIGINAL DARK 16.
- SMITH & CROSS NAVY STRENGTH 19.
- ZACAPA SOLERA NO. 23 19.
- MYERS'S DARK 16.

COGNAC & BRANDY

- THE CHRISTIAN BROTHERS V.S. BRANDY 15.
- HENNESSY V.S. COGNAC 19.
- HENNESSY V.S.O.P. COGNAC 28.
- HINE V.S.O.P. COGNAC 19.
- HINE RARE V.S.O.P. COGNAC 24.
- REMY MARTIN V.S.O.P. COGNAC 19.

HAPPY HOUR

MONDAY - FRIDAY | 3-5PM*

FEATURED DRINKS

MIXED DRINKS 10.

house: vodka, gin, tequila, rum, bourbon, rye

OLD FASHIONED, MANHATTAN,
SANGRIA, OR MOSCOW MULE 12.

SELECT WINES 10.

cabernet, pinot noir, chardonnay,
sauvignon blanc

SELECT BEER CANS 8.

BAR BITES

GARLIC BREAD 10.

MINI SLIDER & FRIES 10.

MAPLE GLAZED
BACON CHICKEN WINGS 10.

BBQ CHICKEN
OR TOMATO FLATBREAD 10.

WEDGE SALAD 8.

CHEESECAKE BITE 6.

OYSTER PLATTER (4pc) 14.

*timing is subject to change



WEEKEND BRUNCH

SATURDAY - SUNDAY | 11AM-3PM

FEATURED DRINKS

**1-HOUR BOTTOMLESS MIMOSAS
OR BLOODY MARYS 25.**
with purchase of entrée

FOOD

M FRIED CHICKEN & WAFFLES 28.
sriracha maple syrup

M CHILAQUILES 22.
2 eggs any style, fried tortillas, salsa verde, queso fresco, pickled onions, cilantro (gf)
add chicken 13. add steak 23.

STEAK & EGGS 42.
2 eggs any style, poblano pepper hash (gf)

BREAKFAST BURGER 26.
blend of chuck, brisket, and short rib, lettuce, tomato, onion, topped with an egg

AVOCADO TOAST 19.
sourdough bread, sunny-side-up eggs, breakfast potatoes

CHORIZO SKILLET 24.
traditional mexican sausage, breakfast potatoes, two sunny-side-up eggs, ciabatta toast

