

COCKTAILS

M THE GOLDEN GOAT 75.
cincoro gold tequila, whistlepig 15-year rye, agave, tobacco bitters, angostura bitters

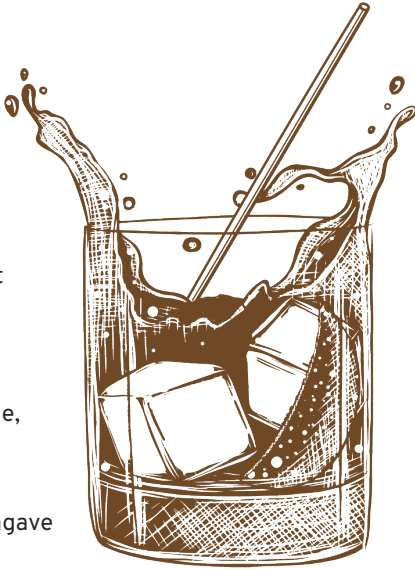
M AIR-SPRESSO MARTINI 23.
cincoro reposado, coffee liqueur, liquor 43 (n/a version available)

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

GOLDEN HOUR 22.
tequila, mezcal, aperol, passion fruit, lime, agave



HUGO CHERRY TWIST 21.
elderflower, chambord, cherry, lime, prosecco, soda

JORDAN'S CHERRY CRUSH 19.
absolut vodka, maraschino liqueur, lime juice, luxardo syrup, soda water

PURPLE RAIN 19.
dark rum, raspberry vodka, mathilde pêche, lemon, butterfly pea flower tea, citrus

M JUMPMAN 25.
grey goose pear vodka, mathilde pêche liqueur, lemon, giffard pamplemousse, egg white, plum bitters, cranberry bitters

M ROASTED PINEAPPLE MARGARITA 21.
reposado tequila, spiced roasted pineapple, lime, agave

RAW BAR

OYSTERS ON THE HALF SHELL 29.
cocktail sauce, meyer lemon aioli, black pepper-raspberry mignonette (gf)(df)
order à la carte (minimum 6 oysters) 5

SHRIMP COCKTAIL 29.
shaved celery, cocktail sauce (gf)(df)

PAN SEARED TUNA 29.
fennel dusted ahi tuna, citrus segments, shaved fennel, roasted tomato vinaigrette (gf)(df)

SEAFOOD TOWER 165.
1/2 dozen oysters, 6 shrimp, jumbo lump blue crab, chilled lobster tail (gf)(df)

GRAND SEAFOOD TOWER 235.
1/2 dozen oysters, 6 shrimp, jumbo lump blue crab, chilled lobster tail, tuna tartare (gf)(df)
served with two bottles of moët & chandon impérial (187ml)



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)

SMOKED BEEF TARTARE 27.
preserved egg yolk, pickled mustard seed, toasted ciabatta (df)

WAGYU MEATBALLS 27.
whipped ricotta, marinara sauce, grilled ciabatta

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)(vv)
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
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.

M MJ'S CHOPPED SALAD 23.
bacon, blue cheese, tomatoes, pickled onions, cucumber, house vinaigrette, parmesan bread crumbs

BURRATA 23.
pickled asian pears, burratta cheese, crispy serrano ham, arugula and frizee lettuce, walnuts, balsamic glaze



M MJ'S FAVORITES (gf) gluten free (df) dairy free

EXECUTIVE CHEF RODOLFO MORALES **GENERAL MANAGER JORGE VÁSQUEZ**

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.



CLASSIC STEAKS

- FILET MIGNON {10 oz.}** 76.
bay leaf butter (gf)
- FILET OSCAR {6 oz.}** 71.
blue crab, sautéed asparagus, spiced hollandaise (gf)
- KC STRIP {20 oz.}** 79.
linz heritage angus, 30-day dry-aged, roasted mushroom butter (gf)
- BONE-IN RIBEYE {23 oz.}** 85.
linz heritage angus, pickled garlic (gf)
- TOMAHAWK RIBEYE {32 oz.}** 152.
linz heritage reserve (gf)
- PETIT FILET {6 oz.}** 62.
blue cheese crust, crispy vidallia onions (gf)
- FILET AU POIVRE {6 oz.}** 62.
mashed potatoes, au poivre sauce (gf)

ADD-ONS

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|--------------------------------------|-------------------------------|------------------------------------|
| LOBSTER TAIL {8 oz.} (gf) 43. | OSCAR STYLE (gf) 27. | PEPPERCORN BOURBON SAUCE 7. |
| MUSHROOM BUTTER (gf) 7. | GARLIC SHRIMP (gf) 19. | SMOKED HERB BUTTER 7. |

STEAKSMANSHIP

Steaksmanship is our signature meal experience for groups of two or more featuring a selection of our finest cuts, cooked to perfection, and selected from Michael Jordan's personal favorites.

- STEAK FLIGHT** 225.
filet mignon {10 oz.}
prime ny strip {14 oz.}
prime 45-day dry-aged ribeye {16 oz.} (gf)
- LEGENDARY FLIGHT** 275.
wagyu ny strip {8 oz.}
filet mignon {10 oz.}
prime ny strip {14 oz.}
lobster tail
garlic shrimp

PRIME CUTS

- DELMONICO {16 oz.}** 89.
usda prime 45-day dry-aged, balsamic ginger jus (gf)
- NY STRIP {14 oz.}** 75.
usda prime, charred leek butter (gf)
- WAGYU NY STRIP {8 oz.}** 92.
westholme ranch australia, lemongrass ponzu (df)
- RIBEYE FILET STEAK {10 oz.}** 97.
smoked herb butter (gf)

ENTRÉES

- STEAK FRITES** 51.
french fries, mixed greens, borderlaise sauce (gf)
- ROASTED CHICKEN** 48.
farm raised boneless with roasted chicken jus, kennebec frites, herb salad (gf)
- SLAGEL FARM'S PORK CHOP {16 oz.}** 49.
nora mills speckled grits, cherry mostarda, fried brussel's sprouts leaves (gf)
- WAGYU BIG MIKE BURGER** 38.
sesame bun, aged cheddar, charred sweet onion, dill pickle, shredded iceberg, special sauce, truffle parmesan fries
- SHORT RIB TRUFFLE PASTA** 55.
red wine braised short rib, fresh fettuccine, truffle butter

SEAFOOD

- MISO GLAZED SALMON** 49.
snow peas, asparagus, cured egg yolk, garlic oil fried rice
- ONO-WAHOO** 52.
smoked sweet corn purée, succotash
- HALIBUT** 53.
cauliflower purée, brocolini caper-raisin relish



SIDES TO SHARE

- MAC & CHEESE** 19.
cheez-it crust, four cheese sauce
- TRUFFLE FRIES** 16.
grana padano cheese, truffle salt
- MASHED POTATO TRIO** 24.
roasted garlic, nueske's bacon-cheddar cheese, lobster & grilled leek butter (gf)
- ROASTED ASPARAGUS** 18.
candied pecans, smoked lemon vinaigrette (gf)
- MISO GLAZED MUSHROOMS** 16.
oyster, cremini, and shiitake mushrooms, sesame, ginger
- GRILLED SWEET CORN** 15.
queso fresco, pickled red onions, chipotle butter (gf)
- BRUSSELS SPROUTS** 16.
chili crisp, pickled onions
- PAN SEARED BROCCOLINI** 17.
calabrian chili, grana padano cheese, smoked lemon vinagrette (gf)