

## COCKTAILS

### **M** THE GOLDEN GOAT 75.

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

### **M** AIR-SPRESSO MARTINI 23.

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

### BARREL AGED MANHATTAN 23.

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

### ON THE TOWN 21.

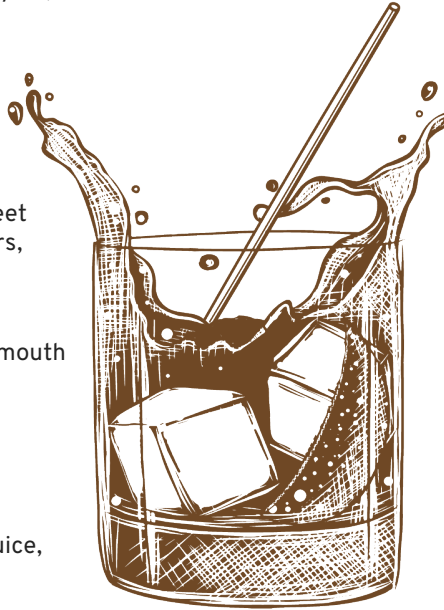
bulliet rye, cynar, gran bassano rosso vermouth

### 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



### **M** 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, maretto amaro, orange juice

### BANANA OLD FASHIONED 23.

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

### PURPLE RAIN 19.

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

### **M** ROASTED PINEAPPLE MARGARITA 21.

reposado tequila, lime, agave, spiced roasted pineapple

## 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.**  
za'atar, tahini yogurt, tabbouleh, pomegranate syrup

### 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

*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)

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

### HEIRLOOM BURRATA SALAD 22.

heirloom tomatoes, housemade giardiniera, basil, arugula



**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

**M** FILET MIGNON {10 oz.} 76.  
bay leaf butter (gf)

FILET OSCAR {6 oz.} 71.  
blue crab, grilled 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)

## ADD-ONS

LOBSTER TAIL {8 oz.} (gf) 43.  
MUSHROOM BUTTER (gf) 7.

OSCAR STYLE (gf) 27.

GARLIC SHRIMP (gf) 19.

PEPPERCORN BOURBON SAUCE 7.

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.

**M** STEAK FLIGHT 225.  
filet mignon {10 oz.}  
prime ny strip {14 oz.}  
prime 45-day dry-aged ribeye {16 oz.}

LEGENDARY FLIGHT 275.  
wagyu ny strip {8 oz.}  
filet mignon {10 oz.}  
prime ny strip {14 oz.}  
lobster tail  
garlic shrimp

## PRIME CUTS

**M** 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

RIBEYE FILET STEAK {10 oz.} 97.  
smoked herb butter

## SIDES TO SHARE

**M** MAC & CHEESE 19.  
cheez-it crust, four cheese sauce

TRUFFLE FRIES 16.  
grana padano cheese, truffle salt

MASHED POTATO TRIO 23.  
roasted garlic, crab & wakame abutter,  
sweet potato brûlée

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

CREAMED SPINACH 17.  
white cheddar mornay, parmesan crust

## ENTRÉES

STEAK FRITES 51.  
french fries, mixed greens, borderlaise sauce

ROASTED CHICKEN 48.  
farm raised boneless with roasted chicken jus,  
kennebec frites, herb salad (gf)

**M** PORK CHOP {16 oz.} 49.  
grilled pears, salsify purée, pomegranate syrup

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

**M** PAN SEARED SCALLOPS 55.  
garbanzo beans, spanish chorizo

HALIBUT 52.  
sunchoke purée, crimini mushrooms, diced nueske's bacon,  
sunchoke chips, watercress oil

