

## 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

## SOUPS & SALADS

- CARAMELIZED ONION SOUP 15.**  
creamy broth, gruyère & mozzarella cheese
- MIXED GREENS SALAD 17.**  
pickled shallots, roasted tomato, radish, meyer lemon vinaigrette (gf)(df)
- WEDGE SALAD 19.**  
nueske's bacon, croutons, roasted tomato, pickled shallots, blue cheese dressing (gf)
- CAESAR SALAD 18.**  
olive oil croutons, parmesan cheese
- ADD TO YOUR SALAD**  
chicken 13. | steak\* 23. | salmon\* 16. | shrimp 18.
- 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)

# MJ

## LUNCH

POWER HOUR

11AM - 3PM

\$39++

**FIRST COURSE** choice of .....

**GARLIC BREAD**

**ROASTED TOMATO SOUP**  
parmesan croutons

**CAESAR SALAD**

olive oil croutons, romaine hearts,  
grana padano cheese

**MAIN COURSE** choice of .....

**MJ'S STEAKHOUSE  
CHEESEBURGER**

served with hand cut fries  
Meats By Linz angus beef, lettuce,  
tomato, onion, brioche bun

**FILET MIGNON {6 oz} +10.**

yukon gold mashed potato,  
bordelaise sauce

**TUNA POKE**

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

**STEAK CHOPPED SALAD**

sliced New York strip, bacon,  
blue cheese, cherry tomatoes,  
pickled onion, cucumber, house  
vinaigrette, parmesan bread crumbs

**FAROE ISLAND SALMON**

wilted greens, citrus butter

**ROASTED CHICKEN**

Slagel Farm's spice-brined chicken,  
potato frites, arugula salad,  
chicken jus

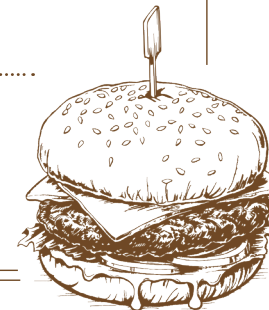
**DESSERT** choice of .....

**CHOCOLATE PARFAIT**

chocolate cake, whipped chocolate  
ganache, whipped cream

**BERRY SORBET**

**CHEESECAKE**  
blackberry coulis



## SANDWICHES

- TURKEY SANDWICH 23.**  
nueske's double smoked bacon, tomato, lettuce,  
meyer lemon aioli, toasted white bread, served with fries
- GRILLED CHICKEN SANDWICH 25.**  
lettuce, tomato, onion, tarragon aioli, brioche roll,  
served with fries
- STEAK SANDWICH 34.**  
charred onions, arugula, gruyère, toasted sourdough,  
served with fries
- GRILLED CHEESE 23.**  
nueske's double smoked bacon, tomato, cheddar cheese,  
sour batard bread, served with tomato soup

## 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, stout mustard,  
nueske's double smoked bacon, aged cheddar,  
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
- M DELMONICO {16 oz.} 89.**  
usda prime 45-day dry-aged, balsamic ginger jus (gf)
- FILET MIGNON {10 oz.} 76.**  
bay leaf butter (gf)

**M** MJ's favorite (v) vegetarian  
(vv) vegan (df) dairy free (gf) gluten free

**CULINARY DIRECTOR RODOLFO MORALES** **GENERAL MANAGER JORGE VASQUEZ**

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.  
For your convenience, a service charge of 18% is added to all checks, parties of 5 or more have an added gratuity of 20%

## COCKTAILS

### Ⓜ THE GOLDEN GOAT 75.

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

### Ⓜ 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

### Ⓜ 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

### 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

### Ⓜ ROASTED

#### PINEAPPLE MARGARITA 21.

reposado tequila, lime, agave, spiced roasted pineapple

## DESSERT

### 23 LAYER CAKE 28.

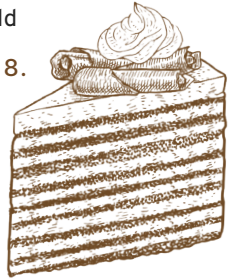
23 decadent layers of chocolate buttermilk cake, swiss buttercream & fudge ganache, chocolate bark, house-made whipped cream & a touch of gold

### PEAR & CARAMEL CHEESECAKE 18.

brown butter streusel, roasted pears, caramel sauce

### MOLTEN LAVA CAKE 19.

dark chocolate, vanilla ice cream



## DRAFT BEER

### CHI-TOWN BEER FLIGHT 22.

selection of 4 local beers, please ask your server

### 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

## WINES BY THE GLASS

### 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.

### 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.



SCAN HERE TO JOIN OUR  
LOYALTY PROGRAM

