COCKTAILS

Ⓜ **AIR-SPRESSO MARTINI** 23.
cincoro reposado tequila, espresso, kahlúa, licor 43

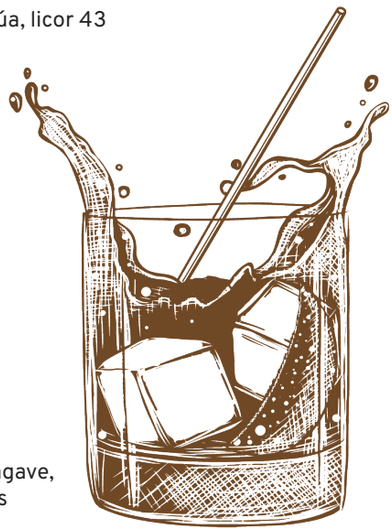
ON THE TOWN 17.
bulleit rye, cynar, gran bassano rosso

NEGRONI FRAPPE 17.
ford's gin, gran bassano rosso,
meletti amaro, orange juice

ROASTED PINEAPPLE MARGARITA 23.
patron silver tequila, roasted pineapple,
lime juice, agave

GINGER SOUR 18.
grey goose, ginger syrup, dry curaçao

THE GOLDEN G.O.A.T. 85.
cincoro gold tequila, whistlepig 15 year, agave,
angostura bitters, turkish tobacco bitters



BARREL AGED MANHATTAN 23.
woodford reserve bourbon, spanish vermouth,
amaro, bitters

BLUEBERRY SANGRIA 18.
pinot grigio, cold river blueberry vodka,
orange liqueur, blueberry syrup, club soda

JORDAN'S CHERRY CRUSH 17.
ketel one vodka, lime juice, black cherry purée,
lemon-lime soda

SPIRIT - FREE

BLOOD ORANGE SPRITZER 12.
blood orange juice, apple, rosemary,
la luca senza n/a sparkling

HAWAIIAN PALOMA 12.
hibiscus, q sparkling grapefruit, lime juice

RAW BAR

SHRIMP COCKTAIL 19.
cocktail sauce (gf)(df)

TUNA TARTARE* 28.
scallions, basil, taro chips (gf)(df)

HALF DOZEN LOCAL OYSTERS* 21.
daily selection (gf)(df)

CHILLED HALF MAINE LOBSTER MP.
pickled garlic aioli (gf)(df)

OSETRA CAVIAR {1oz.}* 125.
gold dusted potato chips, crème fraîche,
egg yolk, egg white, chives (gf)

PETITE TOWER* 95.
1 dozen oysters, 5 shrimp, tuna tartare,
half maine lobster (gf)(df)

GRAND TOWER* 170.
1 dozen oysters, 8 shrimp, tuna tartare,
2lb. maine lobster, colossal crab cocktail (gf)(df)

ICONIC STARTERS

Ⓜ **GARLIC BREAD** 14.
great hill, ma blue cheese fondue (v)

Ⓜ **NUESKE'S DOUBLE SMOKED BACON** 19.
local maple syrup-black pepper glaze (gf)

GRILLED OCTOPUS 24.
roasted pepper & pepita hummus, crispy yukon potatoes,
mint cilantro oil

STEAK TARTARE* 21.
quail egg, garlic aioli, pickled celery, capers, dijon, crostini

MEATBALLS 18.
ricotta, basil, parmesan crostini

Ⓜ **CRAB CAKE** 39.
colossal lump crab, meyer lemon aioli

WAGYU BEEF DUMPLINGS 19.
pickled fresno, cilantro, ponzu, chili crisp

OYSTERS ROCKEFELLER 19.
sambuca béchamel, spinach, parmesan buttered crumbs

PERUVIAN CHICKEN SKEWERS 18.
aji panca marinade, cilantro sauce

MAINE MUSSELS 18.
pemaquid, me mussels, coconut curry broth, bell pepper,
parmesan crostini

SOUP & SALADS

FRENCH ONION SOUP 13.
gruyère cheese, mozzarella, croutons

CAESAR SALAD 16.
baby gem lettuce, olive oil croutons, grana padano cheese,
roasted garlic caesar dressing | add white anchovy 2.

ARTICHOKE & ASPARAGUS SALAD 16.
arugula, herbed goat cheese, crispy shallots,
lemon honey mustard (v)

WEDGE SALAD 16.
nueske's bacon, croutons, roasted tomato, pickled shallots,
blue cheese dressing

MIXED GREEN SALAD 13.
pickled shallots, roasted tomato, radish,
meyer lemon vinaigrette (gf)(df)(v)

MJ

Ⓜ MJ'S FAVORITES (gf) gluten free (df) dairy free (v) vegetarian (vv) vegan

GENERAL MANAGER DALLAS BEASLEY CHEF DE CUISINE JAMES TURCK

*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.

STEAKSMANSHIP

Our signature experience for two or more people to enjoy.

FLIGHT 23* 190.
filet mignon {7oz.}, prime ribeye {18oz.}, usda prime ny strip {16oz.}, grilled italian sausage (gf)

MVP FLIGHT* 255.
filet mignon {10oz.}, 30-day dry-aged kc strip {18oz.}, american wagyu strip {12oz.}, prime sirloin steak {10oz.}, grilled bratwurst

LEGENDARY FLIGHT* 355.
tomahawk steak {42oz.}, 30-day dry-aged kc strip {18oz.}, american wagyu strip {12oz.}, grilled bratwurst, grilled italian sausage, 4 sautéed tiger shrimp, half maine lobster {1lb.}

CLASSIC STEAKS

FILET MIGNON {7oz.}* 55.
black garlic tomato butter (gf)

Ⓜ **FILET MIGNON {10oz.}*** 62.
black garlic tomato butter (gf)

BONE-IN KC STRIP {18oz.}* 85.
30-day dry-aged, charred onion butter (gf)

BONE-IN RIBEYE {20oz.}* 89.
30-day dry-aged, herb butter (gf)

PORTERHOUSE FOR TWO {34oz.}* 125.
35-day dry-aged (gf)

PRIME CUTS

AMERICAN WAGYU DENVER STEAK {12oz.}* 67.
smoked miso butter (gf)

RIBEYE {18oz.}* 75.
usda prime, pickled red onions (gf)

AMERICAN WAGYU STRIP {12oz.}* 80.
tarragon peppercorn sauce (gf)

NY STRIP {16oz.}* 68.
usda prime, pickled garlic (gf)

Ⓜ **DELMONICO {16oz.}*** 79.
usda prime 45-day dry-aged, ginger balsamic jus (gf)

ADD-ONS

HALF MAINE LOBSTER (gf) MP.
SEARED SCALLOPS (gf) 25.
SAUTÉED TIGER SHRIMP (gf) 15.

ITALIAN SAUSAGE 8.
BRATWURST (df) 8.
BLUE CHEESE CRUST 5.
TRUFFLE PARMESAN CRUST 5.

BÉARNAISE SAUCE (gf) 5.
CHIMICHURRI SAUCE 3.
HORSERADISH CREAM (gf) 3.

SEAFOOD

MISO GLAZED SALMON* 40.
snow peas, asparagus, cured egg yolk fried rice, garlic oil (gf)(df)

CHILEAN SEA BASS 56.
tomato, onion, jalapeño & bell peppers, sautéed spinach, garlic lime butter (gf)

SEAFOOD FETTUCCINE 59.
shrimp, scallop, squid, mussels, fettuccine, arrabiata sauce, basil gremolata, parmesan crostini

ENTRÉES

BBQ PORK CHOP* 55.
sweet pea mashed, haystack crispy onions

ROASTED HALF CHICKEN 38.
farm raised chicken, roasted au jus, shoestring frites, herb salad (gf)

Ⓜ **SHORT RIB PASTA** 38.
beef jus, truffle oil, fresh tagliatelle, pecorino toscano

STEAK FRITES* 48.
prime sirloin {10oz.}, arugula, truffle parmesan fries (gf)

LAMB CHOPS* 59.
rosemary dijon crust, purple cauliflower purée, basil gremolata

SIDES TO SHARE

MASHED POTATO TRIO 15.
classic, sweet pea, bacon gouda (gf)

GRILLED SWEET CORN 14.
queso fresco, pickled red onions, chipotle butter (gf)(v)

Ⓜ **MAC & CHEESE** 14.
cheddar cracker crust, four cheese sauce (v)

ASPARAGUS 14.
extra virgin olive oil, garlic, parmesan (gf)(v)

LOADED BAKED POTATO 14.
bacon, aged cheddar, butter, sour cream (gf)

GARLIC BROCCOLINI 14.
roasted garlic, lemon (gf)(vv)

CREAMED SPINACH 13.
garlic béchamel (v)

ROASTED MUSHROOMS 13.
roasted garlic, parsley (df)(gf)(vv)