LUNCH

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)

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

MEATBALLS 18.
ricotta, basil, parmesan crostini

CRAB CAKE 39.
colossal lump crab, meyer lemon aioli

CALAMARI 19.
crispy squid, garlic, butter, cherry peppers, basil, parsley

RAW BAR

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

SHRIMP COCKTAIL 19.
cocktail sauce, horseradish, lemon (gf)(df)

TUNA POKE BOWL 29.
bluefin tuna, yuzu ponzu, seasoned rice, crispy wonton

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

SIDES

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

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

CREAMED SPINACH 13.
garlic béchamel (v)

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

HANDHELDS

served with french fries & homemade pickles

THE G.O.A.T. BURGER* 23.
{10oz.} prime burger blend, aged cheddar cheese, lettuce, tomato, onion, sourdough kaiser roll

STEAK SANDWICH* 34.
grilled ribeye, charred onions, baby portobello, gruyere cheese, garlic aioli, MJ steak sauce, artisan baguette

PESTO CHICKEN 25.
grilled chicken breast, pesto, arugula, roasted tomato, pickled shallots, garlic aioli, brioche bun

TOMATO BACON GRILLED CHEESE 21.
aged cheddar, mozzarella, gruyere, nueske bacon, roasted tomatoes, grilled sourdough

MAINE LOBSTER ROLL 31.
maine lobster, umami mayo, furikake brittle, sweet roll

ENTREES

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

SHRIMP SCAMPI 38.
shrimp, garlic, butter, lemon, capers, basil, parsley, linguine, parmesan crostini

STEAK FRITES* 45.
{8oz.} prime sirloin, arugula, truffle parmesan fries

CHICKEN MILANESE 36.
cripsy chicken breast, arugula, pickled shallots, roasted tomatoes, red wine vinaigrette

SOUPS & SALADS

FRENCH ONION SOUP 13.
gruyere, mozzarella, croutons

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

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

CHOPPED WEDGE SALAD 16.
baby iceberg lettuce, nueske's bacon, chives, olive oil croutons, roasted tomato, pickled shallots, blue cheese dressing

SPINACH SALAD 17.
baby spinach, cucumber, heirloom tomato, red onion, kalamata olives, feta cheese, red wine vinaigrette

ADD ONS

CHICKEN +10. | SHRIMP +12.
STEAK {8oz.} +20. | SALMON {7oz.} +15.

CLASSIC STEAKS

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

PRIME RIBEYE {18oz.}* 75.
pickled red onions

PRIME NY STRIP {16oz.}* 68.
pickled garlic

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

AMERICAN WAGYU DENVER {12oz.}* 67.
smoked miso butter

AMERICAN WAGYU STRIP {12oz.}* 80.
taragon peppercorn sauce

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

COCKTAILS

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

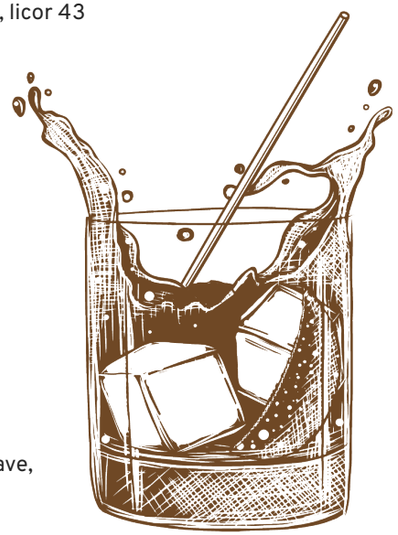
ON THE TOWN 17.
bulleit rye, cynar, gran bassano rosso

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

MJ

CHEF DE CUISINE JAMES TURCK
GENERAL MANAGER DALLAS BEASLEY

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

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

WINES BY THE GLASS

BUBBLES

2025 SARACCO MOSCATO D'ASTI, PIEDMONT, ITALY 15.

NV ZARDETTO PRIVATE CUVÉE BRUT, VENETO, ITALY 13.

NV VEUVE CLICQUOT BRUT 'YELLOW LABEL,' CHAMPAGNE, FRANCE 24.

NV MUMM NAPA BRUT RESERVE ROSÉ, NAPA VALLEY, CALIFORNIA 18.

ROSÉ

2024 LORGERIL Ô DE ROSÉ , LANGUEDOC-ROUSSILLON, FRANCE 16.

WHITE

2024 DR. BÜRKLIN-WOLF RIESLING 'HOMMAGE À LUISE,' PFALZ, GERMANY 16.

2024 DRY CREEK VINEYARD DRY CHENIN BLANC, CLARKSBURG, CALIFORNIA 15.

2024 STOLPMAN VINEYARDS SAUVIGNON BLANC, SANTA BARBARA COUNTY, CALIFORNIA 16.

2025 SCARPETTA PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY 15.

2024 REEVE CHARDONNAY 'SEPTIME,' SONOMA COAST, CALIFORNIA 17.

RED

2023 ADELSHEIM PINOT NOIR, WILLAMETTE VALLEY, OREGON 17.

2019 DOMAINE SERENE 'BARREL 23' PINOT NOIR, WILLAMETTE VALLEY, OREGON 45.

2023 VELENOSI ROSSO PISCENO SUPERIORE 'BRECCIAROLO,' MARCHE, ITALY 14.

2021 CASTELLANI 'BIAGIO' RISERVA CHIANTI DOCG, TUSCANY, ITALY 15.

2023 DUCKHORN VINEYARDS MERLOT, NAPA VALLEY, CALIFORNIA 18.

2024 ANTINORI TENUTA GUADO AL TASSO 'IL BRUCIATO' SUPER TUSCAN, TUSCANY, ITALY 20.

2022 ANTINORI 'TIGNANELLO' SUPER TUSCAN, TOSCANA I.G.T., ITALY 80.

2023 LOREN CROSSING CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 15.

2021 MATTHEWS WINERY CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON 23.

2023 CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 30.