

## APPETIZERS

### HOT

*MJ* **GARLIC BREAD**  
BLUE CHEESE FONDUE 9.5

*MJ* **NUESKE'S DOUBLE SMOKED BACON**  
MAPLE SYRUP-BLACK PEPPER GLAZE 15.

**COLOSSAL CRAB CAKE**  
MEYER LEMON AIOLI, MICRO GREENS 20.

**LOBSTER & PARSNIP CHOWDER**  
CHOURICO SAUSAGE, SHERRY, TARRAGON 13.5

### COLD

**BEEF CARPACCIO \***  
PRIME NEW YORK, MUSTARD OIL, PARMESAN, PINE NUTS 14.

*MJ* **CHILLED SEAFOOD PLATTER \***  
LOBSTER, CRAB, SHRIMP, OYSTERS 69/125.

**SHRIMP COCKTAIL**  
SHAVED CELERY, VODKA-SPIKED COCKTAIL SAUCE 19.

**DAILY OYSTER SELECTION \***  
MIGNONETTE, VODKA SPIKED COCKTAIL SAUCE 18/32.

**TUNA TARTARE \***  
GREEN ONION, WONTON CRISPS 17.

## SALADS

**HOUSE GREENS**  
VEGETABLES, TOMATO VINAIGRETTE, ENOKI MUSHROOMS 10.

**ARUGULA & DUCK PROSCIUTTO**  
DUCK FAT ROASTED APPLES, TOASTED HAZELNUTS 12.

**CLASSIC CAESAR**  
SHAVED PARMESAN, GARLIC CROUTONS 10.

**LITTLE GEM LETTUCE WEDGE**  
SMOKED BACON, PICKLED SHALLOTS, BLUE CHEESE 12.5

**ROASTED BEETS**  
GOAT CHEESE, PISTACHIOS, WATERCRESS 11.5

## SIDES

**YUKON GOLD MASHED POTATOES** 9.

**LOBSTER MASHED POTATOES** 14.

**FINGERLING POTATOES**  
DUCK FAT, CARAMELIZED ONION, THYME 10.

**ROASTED ASPARAGUS**  
FRESH LEMON, PARMESAN 12.5

**CREAMED SPINACH**  
PARMESAN CRUST 9.5

**MACARONI & CHEESE**  
SMOKED NEW ENGLAND CHEDDAR CHEESE 10.5

**GRILLED CORN OFF-THE-COB**  
SMOKED CHILE-LIME BUTTER 10.

**HAND-CUT FRIES**  
GREEN ONION RANCH 9.

**ROASTED MUSHROOMS**  
PEARL ONIONS, MADEIRA JUS 12.5

**BRUSSELS SPROUTS**  
BACON JAM, LOCAL APPLES, MUSTARD VINAIGRETTE 11.

## STEAKS\*

*MJ* **MJ'S USDA PRIME DELMONICO** 16 OZ.  
DRY-AGED 45 DAYS, GINGER-BALSAMIC VINEGAR JUS 55.

**USDA PRIME NEW YORK STRIP** 16 OZ.  
AGED 28 DAYS 49.5

**USDA PRIME BONE-IN RIBEYE** 23 OZ.  
AGED 28 DAYS 57.

**BONE-IN KANSAS CITY STRIP** 20 OZ.  
DRY AGED 28 DAYS 54.

**SKIRT STEAK** 12 OZ.  
CHIMICHURRI, PICKLED RED ONION 35.

**FILET MIGNON** 10 OZ.  
CENTER CUT, SEASONED BUTTER 46.

**PORTERHOUSE FOR TWO** 32 OZ.  
DRY AGED 35 DAYS, TRIO OF SAUCES 92.

**"THE COWBOY" TOMAHAWK CUT RIBEYE** 45 OZ.  
ANCHO CHILE RUB, COFFEE JUS 89.

**PETITE FILET MIGNON** 7 OZ.  
SMOKED ONION SOUBISE 39.

### ADD ON

**SMOKED BLUE CHEESE** 5.

**WHITE TRUFFLE PARMESAN CRUST** 5.

**TEMPURA LOBSTER TAIL, PONZU** 19.

**KING CRAB, YUZU BUTTER, SMOKED SHELLFISH BISQUE** 19.

## ENTRÉES

**SCOTTISH SALMON \***  
HORSERADISH SPAETZLE, DILL, BROWN BUTTER 34.

**ROASTED LAMB CHOPS \***  
MERGUEZ SAUSAGE CRUST, GREEN HARISSA 46.

**ALASKAN KING CRAB LEGS**  
BROILED IN YUZU BUTTER, SMOKED SHELLFISH BISQUE 56/LB

**PAN ROASTED FREE RANGE CHICKEN**  
ROOT VEGETABLES, PARMESAN BROTH 27.

**CARAMELIZED SEA SCALLOPS \***  
BUTTERNUT SQUASH, SMOKED ALMONDS, SAGE 38.

**USDA PRIME STEAK FRITES \***  
CARAMELIZED ONION, PINOT NOIR SAUCE 29.

## STEAKSMANSHIP

OUR PASSION AND COMMITMENT IS TO ELEVATE THE FOOD AND DINING EXPERIENCE TO THE MICHAEL JORDAN LEVEL. IT'S IN EVERYTHING WE DO, AND IT'S ONLY HERE.

**GENERAL MANAGER** JACOB ANDROS  
**EXECUTIVE CHEF** RUSSELL GRABE  
**CULINARY DIRECTOR** JAMES O'DONNELL

\* ITEMS CAN BE COOKED TO ORDER OR MAY BE CONSUMED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING.

*MJ* DENOTES MJ'S FAVORITES



WE VALUE YOUR OPINION, SCAN THIS QR CODE AND LET US KNOW HOW WE'RE DOING.