

COCKTAILS

CHAI'D AND TRUE 23.
MJs blend makers mark special select, tuaca, cinnamon vanilla simple syrup, whiskey barrel bitters, housemade chai ice rock

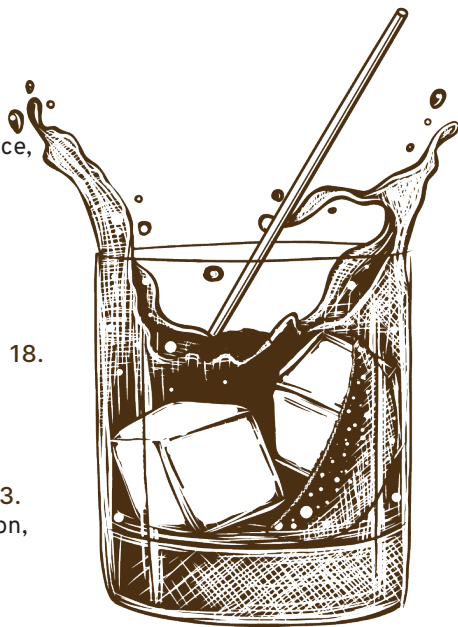
THE VELVET SOUR 19.
eagle rare, honey simple syrup, lemon juice, cherry juice, egg white, rosemary sprig

M AIR-SPRESSO MARTINI 23.
espresso, vodka, kahlua, bailey's make it with cincoro blanco +8.

BLUEBERRY CARDAMOM MULE 18.
blueberry cardamom house-infused wheatley vodka, fever tree ginger beer, honey simple syrup, fresh lime juice

MARIONBERRY LEMON DROP 23.
wild roots marionberry, vodka, fresh lemon, gran gala orange liqueur, rhubarb bitters

WHISKEY IN THE MORNING 17.
buffalo trace bourbon cream galliano, malibu, chocolate bitters, housemade espresso ice



SEASONAL SANGRIA 11.
adelsheim rosé, wild roots vodka, cider boys strawberry magic cider, pineapple juice, simple syrup

SMOKE 'EM IF YOU GOT 'EM 18.
house-smoked orange-cherry-infused old forester bourbon, orange-water smoked ice, old fashioned & angostura bitters

M THE GOLDEN G.O.A.T. 85.
whistle pig 15 year, cincoro gold, turkish tobacco bitters, angostura bitters

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

M JUMPMAN 23.
cincoro blanco, elder flower, pear liqueur, lemon juice, egg white

GINTASTIC 23.
hendricks grand cabaret, elderflower and chambord infused with pink peppercorns, muddled lemons, egg white, agave

WHISKEY SPECIAL 23.
bartenders weekly whiskey feature

ICONIC STARTERS

M GARLIC BREAD 14.
rogue creamery blue cheese fondue

M DOUBLE-SMOKED BACON 18.
maple glaze

SHRIMP COCKTAIL 22.
vodka-spiked cocktail sauce



M COLOSSAL CRAB CAKE MP
limited quantities

ONION RINGS 14.
white garlic remoulade

WAGYU MEATBALLS 18.
whipped ricotta, marinara sauce, grilled sourdough

SOUPS & SALADS

M CARAMELIZED ONION SOUP 12.
gruyere & parmesan cheese, madeira wine, croutons

M WEDGE SALAD 14.
neuske's double-smoked bacon, tomatoes, blue cheese, pickled red onions

MIXED GREEN SALAD 12.
blackberries, candied hazelnuts, feta cheese, honey-ginger vinaigrette

NEW ENGLAND CLAM CHOWDER 12.
pacific clams, neuske's double-smoked bacon

CAESAR SALAD 12.
croutons, parmigiano-reggiano

BURRATA 16.
heirloom tomatoes, cherry tomatoes, giardiniera, arugula, grana padano cheese, parmesan croustini, balsamic glaze

WEEKLY SPECIALS

3-course dinner for two

SUNDAY FEAST 118. | TOMAHAWK TUESDAY 140. | SURF & TURF FRIDAY 125.



M MJ'S FAVORITES

EXECUTIVE CHEF ROGELIO SANTOS PINACHO
GENERAL MANAGER SARAH RUNION

*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



CLASSIC STEAKS

DRY-AGED PORTERHOUSE {34 oz.} 140.
g-1 angus, roasted garlic, arugula

USDA PETIT FILET {7 oz.} 64.
béarnaise butter

M USDA FILET MIGNON {10 oz.} 76.
béarnaise butter

HAND-CUT NY STRIP {14 oz.} 75.
usda prime, wet-aged 28 days

HAND-CUT RIBEYE {14 oz.} 68.
usda prime, chimichurri, charred sweet onions

TEXAS T-BONE {23 oz.} 110.
arugula salad, cowboy butter, 6 onion rings

STEAKSMANSHIP

Steaksmanship is our signature experience for groups of two or more featuring a selection of our finest cuts.

M LEGENDARY FLIGHT 312.
USDA filet mignon {7oz.}
prime bone-in ribeye {23oz.}
bone-in ny strip {20oz.}
butter poached lobster tail
garlic cream shrimp
2 pan seared scallops

PRIME CUTS

M DELMONICO {16 oz.} 99.
usda prime, dry-aged 45-days,
ginger-balsamic jus

BONE-IN NY STRIP {20 oz.} 92.
usda prime g-1 angus, dry-aged 45-days,
wagyu beef fat butter

BONE-IN RIBEYE {23 oz.} 79.
usda prime, wet-aged 28-days,
pickled red onions

ADD-ONS

4 GARLIC CREAM SHRIMP 18.
SEARED SEA SCALLOP 14.
BOURBON PEPPERCORN SAUCE 6.
BUTTER-POACHED LOBSTER TAIL
{4 oz.} 32. | {8 oz.} 55.

ENTRÉES*

STEAK FRITES {8 oz.} 42.
usda prime, bourbon-peppercorn sauce

M HONEY BRINE ORA KING SALMON 55.
swiss chard, infused bacon cream,
roasted corn, roasted leek butter

MAPLE-GLAZED PORK CHOP 42.
polenta, apple-bacon chutney

PAN-ROASTED CHICKEN 36.
crispy marble potatoes, arugula, smoked lemon jus

BARBECUE SHRIMP 38.
new orleans style, cheddar grits

PAN-SEARED SCALLOPS 45.
butternut squash risotto, lemon herb butter, fried sage

SIDES TO SHARE

MASHED POTATOES 10.
chives, brown butter

MAC & CHEESE 16.
parmesan, cheddar, fontina, provolone

LOBSTER MAC & CHEESE 32.
lobster, parmesan, cheddar, fontina, provolone

PARMESAN TRUFFLE FRIES 12.
parsley, green onion ranch

ROASTED ASPARAGUS 14.
butter, garlic, parmigiano-reggiano

CRISPY BRUSSELS SPROUTS 14.
chili crisp, pickled red onions

BAKED POTATO 10.
chives, butter, sour cream

M GRILLED SWEET CORN 12.
queso fresco, chile-lime butter, red onion

ROASTED MUSHROOMS 12.
miso butter, garlic confit, thyme

20% gratuity will be added to parties of five or more.
Corkage Fee \$35 - Max 2 bottles
Please limit multiple checks to 3 per group