

COCKTAILS

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

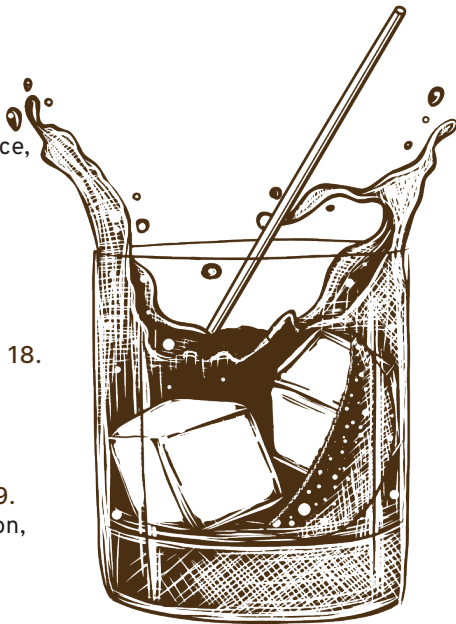
**THE VELVET SOUR 19.**  
eagle rare, honey simple syrup, lemon juice, cherry juice, egg white, rosemary sprig

**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 19.**  
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

ICONIC STARTERS

**M GARLIC BREAD 12.**  
rogue creamery blue cheese fondue

**M DOUBLE-SMOKED BACON 16.**  
maple glaze

**SHRIMP COCKTAIL 20.**  
vodka-spiked cocktail sauce

**M COLOSSAL CRAB CAKE MP**  
limited quantities

**ONION RINGS 12.**  
white garlic remoulade

**WAGYU MEATBALLS 16.**  
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 99. | TOMAHAWK TUESDAY 123. | SURF & TURF FRIDAY 110.



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.}** 128.  
g-1 angus, roasted garlic, arugula

**PETIT FILET {7 oz.}** 56.  
béarnaise butter

**FILET MIGNON {10 oz.}** 68.  
béarnaise butter

**HAND-CUT NY STRIP {14 oz.}** 68.  
usda prime, wet-aged 28 days

**HAND-CUT RIBEYE {14 oz.}** 62.  
usda prime, chimichurri, charred sweet onions

**TEXAS T-BONE {23 oz.}** 99.  
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.

**LEGENDARY FLIGHT 295.**  
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

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

**BONE-IN NY STRIP {20 oz.}** 84.  
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.} 29. | {8 oz.} 55.**

## ENTRÉES\*

**STEAK FRITES {8 oz.}** 38.  
usda prime, bourbon-peppercorn sauce

**HONEY BRINE ORA KING SALMON 48.**  
swiss chard, infused bacon cream,  
roasted corn, roasted leek butter

**MAPLE-GLAZED PORK CHOP 38.**  
polenta, apple-bacon chutney

**PAN-ROASTED HALF CHICKEN 32.**  
crispy marble potatoes, arugula, smoked lemon jus

**BARBECUE SHRIMP 36.**  
new orleans style, cheddar grits

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

## SIDES TO SHARE

**MASHED POTATOES 8.**  
chives, brown butter

**MAC & CHEESE 14.**  
parmesan, cheddar, fontina, provolone

**LOBSTER MAC & CHEESE 28.**  
lobster, parmesan, cheddar, fontina, provolone

**PARMESAN TRUFFLE FRIES 11.**  
parsley, green onion ranch

**ROASTED ASPARAGUS 12.**  
butter, garlic, parmigiano-reggiano

**CRISPY BRUSSELS SPROUTS 12.**  
chili crisp, pickled red onions

**BAKED POTATO 8.**  
chives, butter, sour cream

**CORN OFF THE COB 10.**  
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.