

COCKTAILS

MAIR-SPRESSO MARTINI 23.
espresso, vodka, kahlua, bailey’s
make it with cincoro blanco +8.

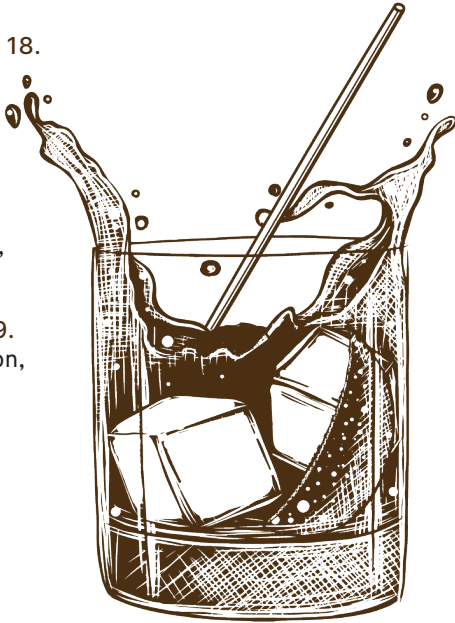
BLUEBERRY CARDAMOM MULE 18.
blueberry cardamom house-infused
wheatley vodka, fever tree ginger beer,
honey simple syrup, fresh lime juice

**100-DAY BARREL-AGED
BOULEVARDIER** 23.
exclusive woodford reserve private blend,
campari, antica carpano sweet vermouth

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

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

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

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

MEZCAL SOUR 19.
rayu mezcal, botanika elderflower,
fresh lemon juice, agave nectar,
black lemon bitters, syrah float

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

M WEDGE SALAD 14.
neuske’s double-smoked bacon, tomatoes, blue cheese,
crispy shallots

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.
garlic 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 SEA SCALLOPS 45.
mushroom risotto, cracked black pepper-shiraz glaze,
wilted leeks

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.