

COCKTAILS

M ROASTED PINEAPPLE

MARGARITA 23.

patron reposado tequila, roasted pineapple, lime juice, agave, gran gala

M GINGER SOUR 19.

grey goose, ginger syrup, lemon juice, simple syrup, dry curacao, egg white

M BARREL AGED MANHATTAN 23.

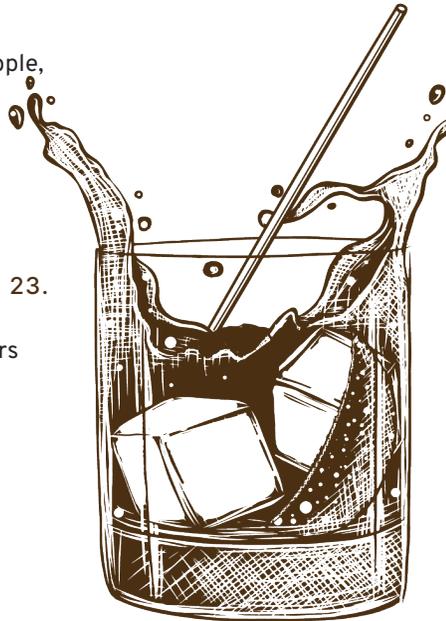
woodford reserve bourbon, spanish vermouth, meletti, amaro, bitters

M NEGRONI FRAPPE 17.

ford's gin, gran bassano rosso, meletti amaro, orange juice

M ON THE TOWN 18.

bulleit rye, cynar, gran bassano rosso



THE GOLDEN G.O.A.T. 85.

cincoro tequila, whistle pig 15 year, agave, angostura bitters, turkish tobacco bitters

M AIRSPRESSO MARTINI 23.

cincoro reposado tequila, espresso, kahlua, licor 43

SEASONAL LEMON DROP 23.

house-infused vodka, lemon juice, simple syrup, gran gala

HOUSE OLD FASHIONED 23.

makers mark private selection, vanilla simple syrup, orange bitters, angostura bitters

M JORDAN'S CRUSH 18.

ketel one, maraska, cherry syrup, lime, soda

BARTENDER'S CHOICE WHISKEY 23.

unique whiskey special picked by our bartenders

SPIRIT-FREE

CRANBERRY SPRITZER 11.

cranberry syrup, lemon juice, soda

ORANGE CREAMSICLE 11.

orange juice, lemon juice, vanilla simple syrup, soda

ICONIC STARTERS

M GARLIC BREAD 14.

rogue creamery blue cheese fondue

M DOUBLE-SMOKED BACON 20.

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 FRENCH ONION SOUP 14.

gruyere cheese, mozzarella, madeira wine, croutons

M WEDGE SALAD 15.

nueske's double-smoked bacon, croutons, roasted tomato, pickled shallots, blue cheese dressing

MIXED GREEN SALAD 13.

blackberries, candied hazelnuts, feta cheese, honey-ginger vinaigrette

NEW ENGLAND CLAM CHOWDER 14.

pacific clams, nueske's double-smoked bacon

CAESAR SALAD 15.

romaine lettuce, grana padano cheese, garlic, parsley, caesar dressing, olive oil croutons

BURRATA 16.

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

CHEF'S SELECTION

A5 WAGYU RIBEYE {12 oz.} 270.

COLD SMOKED COFFEE RUBBED TOMAHAWK RIBEYE {34 oz.} 135.

WAGYU NY STRIP SURF & TURF {8 oz.} 135.



M MJ'S FAVORITES

EXECUTIVE CHEF ROGELIO SANTOS PINACHO

*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

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

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

HAND-CUT NY STRIP {14 oz.} 80.
usda prime, wet-aged 28 days

HAND-CUT RIBEYE {14 oz.} 73.
usda prime, chimichurri, charred sweet onions

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

STEAK DIABLO {14 oz.} 85.
certified angus ribeye steak, 4 grilled shrimp
and house made diablo sauce

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
3 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.} 97.
usda prime, wet-aged 28-days,
pickled red onions

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

ADD-ONS

4 GARLIC CREAM SHRIMP 18.

SEARED SEA SCALLOPS 14.

PEPPERCORN SAUCE 6.

**BUTTER-POACHED LOBSTER TAIL
{4 oz.} 32. | {8 oz.} 55.**

ENTRÉES*

STEAK FRITES {10 oz.} 45.
usda prime, peppercorn sauce

M MISO GLAZED SALMON 55.
snap peas, asparagus, fried rice,
orange miso honey glaze, soy gochu, cured egg

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

PAN-ROASTED CHICKEN 38.
farm raised boneless chicken with a
roasted chicken jus, kennebec frites, herb salad

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 18.
cheez-it crust, four cheese sauce

LOBSTER MAC & CHEESE 35.
lobster, four cheese sauce, cheez-it crust

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, pickled red onions, chipotle butter

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*