



# MICHAEL JORDAN'S STEAK HOUSE

## STARTERS

- MJ SIGNATURE GARLIC BREAD**  
CRISPY CIABATTA BREAD STACKED & TOPPED WITH OUR RICH AND CREAMY ROTH KÄSE BLUE CHEESE FONDUE 12
- MJ NUESKE'S DOUBLE SMOKED BACON**  
THICK DOUBLE CUT SLAB BACON, CARAMELIZED WITH MAPLE SYRUP 19
- MJ CRAB CAKE**  
LIMITED QUANTITIES AVAILABLE MP
- CALAMARI**  
RHODE ISLAND CALAMARI, CRISPY LEMON, SPICY MARINARA, CREAMY HORSERADISH 17
- SPICY LEMONGRASS SESAME WINGS**  
BALSAMIC SOY 15
- SHRIMP SCAMPI**  
GARLIC HERB BUTTER, ARUGULA, GRILLED CIABATTA 22

## SOUPS & SALADS

- SOUP & SALAD COMBO**  
A CUP OF ONE OF OUR SOUPS AND YOUR CHOICE OF SIDE SALAD 15
- SHE CRAB SOUP**  
BLUE CRAB, CRAB HUSH PUPPIES, SHERRY 16
- CARAMELIZED ONION SOUP**  
CREAMY BROTH, GRUYÈRE, MOZZARELLA CHEESE 13
- CAESAR SALAD**  
ROMAINE HEARTS, OLIVE OIL CROUTONS, GRANA PADANO EGGLESS DRESSING 12
- MJ MJ'S CHOPPED SALAD**  
BACON, BLUE CHEESE, TOMATO, PICKLED ONIONS, CUCUMBER, HOUSE VINAIGRETTE 14
- KALE SALAD**  
GOAT CHEESE, CANDIED PECANS, HONEYCRISP APPLES, CRANBERRIES, LEMON VINAIGRETTE 14
- SEARED AHI TUNA SALAD**  
SESAME CRUST, ENGLISH CUCUMBER, WASABI, WATERMELON RADISH, MISO VINAIGRETTE 23
- ROASTED BABY BEET SALAD**  
HOUSE-MADE RICOTTA, ARUGULA, TARRAGON LEAVES, LEMON VINAIGRETTE 15
- ADD TO YOUR SALAD**  
STEAK 15 | SHRIMP 12 | CHICKEN 8

**EXECUTIVE CHEF CEIN CID**  
**GENERAL MANAGER DEBORAH MACLEAN**

\*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. A 20% GRATUITY ADDED TO PARTIES OF 5 OR MORE

MJ MJ'S FAVORITES

## SANDWICHES\*

- MJ BIG MIKE BURGER**  
OUR SIGNATURE BURGER, AMERICAN CHEESE, CHARRED ONIONS, PICKLES, SPECIAL SAUCE, ICEBERG LETTUCE, SESAME BUN 19
- BACON BBQ BURGER**  
NUESKE'S BACON, BBQ SAUCE, CARAMELIZED ONIONS, AGED CHEDDAR, BRIOCHE BUN 19
- MUSHROOM & GRUYÈRE BURGER**  
CARAMELIZED ONIONS, BRIOCHE BUN 19
- CRISPY CHICKEN**  
NASHVILLE STYLE HOT, ROASTED GARLIC AIOLI, PICKLES, SESAME BUN 16
- STEAK SANDWICH**  
RIBEYE, GRUYÈRE CHEESE, CARAMELIZED ONIONS, GARLIC AIOLI, ARUGULA, CIABATTA ROLL 25

## ENTRÉES\*

- MJ BERKSHIRE PORK CHOP**  
BIG SHOULDERS COFFEE RUB, FINGERLING POTATOES, WOODFORD RESERVE BOURBON-BROWN SUGAR GLAZE 29
- ROASTED HALF CHICKEN**  
MILLER'S AMISH CHICKEN, ACHIOTE RUB, ROASTED AUTUMN VEGETABLES, HERB JUS 35
- CEDAR PLANK SALMON**  
FAROE ISLAND SALMON, MAPLE ROASTED SWEET POTATOES 38
- SHRIMP & GRITS**  
BLACKENED BUTTER, CHEDDAR GRITS 28
- TUNA POKE**  
AHI TUNA, SEAWEEED SALAD, BALSAMIC-SOY, STICKY RICE, MISO VINAIGRETTE 23
- SEAFOOD FETTUCCINE**  
SEA SCALLOPS, SHRIMP, SPICY MARINARA 29
- MJ SEARED SEA SCALLOPS**  
PUMPKIN GNOCCHI, SAGE, BACON, BALSAMIC, PUMPKIN SEED OIL 39
- SHORT RIB TRUFFLE PASTA**  
TENDER RED WINE BRAISED SHORT RIB, FRESH FETTUCCINE, TRUFFLE BUTTER 32

## STEAKS\*

- PRIME STEAK FRITES**  
HAND CUT FRIES, HERB BUTTER 39
- FILET MIGNON 6oz**  
BÉARNAISE BUTTER 39
- MJ FILET MIGNON 10oz**  
BÉARNAISE BUTTER 59
- MJ PRIME DELMONICO 16oz**  
DRY AGED FOR 45 DAYS, BALSAMIC GINGER JUS 76

## SIDES

- HAND CUT FRIES**  
COOKED IN BEEF FAT 8
- YUKON GOLD MASHED POTATOES 9**
- MJ FOUR CHEESE MAC**  
BAKED WITH A CHEESE CRACKER CRUST 12
- STIR FRIED GREEN BEANS**  
SWEET CHILI, LEMONGRASS SOY 10
- MJ CHILE LIME CORN**  
QUESO FRESCO, PICKLED RED ONIONS 10

## COCKTAILS

### CINCORO FLIGHT

BLANCO, REPOSADO, AÑEJO 34  
TASTE GREATNESS, ADD EXTRA AÑEJO +99

### JUMPMAN, THE PERFECT PEAR

TEQUILA, MATHILDE PEAR, ST. GERMAINE,  
LEMON, BUTTERFLY TEA, EGG WHITE 17

### STRAWBERRY MULE

COMMUNIT Y SPIRIT VODKA,  
STRAWBERRY JUS, LIME, GINGER BEER 14

### CINCOMARG

CINCORO BLANCO, LIME, AGAVE,  
DRY CURACAO 18

### JOHN WAYNE'S LAST RIDE

SAZERAC RYE, CAPPELLETTI, DOLIN ROUGE,  
AZTEC CHOCOLATE BITTERS 17

### ZOMBIE SANGRIA

TORRONTES, RUM, PASSION FRUIT 14

### PIÑA AND SPICE

TEQUILA, ANCHO REYES, LEMON,  
PINEAPPLE, AGAVE 14

### DEB'S PAPER PLANE

BOURBON, AMARO, APEROL, LEMON,  
MAPLE 14

\*COMMUNITY SPIRIT VODKA DONATES A PORTION OF THE  
PROCEEDS TO THE MAKE-A-WISH FOUNDATION

## ZERO PROOF

### PIÑA COLADA

BOTANICALS, COCONUT CREAM,  
PINEAPPLE JUICE, LIME JUICE 10

### FRESH LEMONADE 6

### SEASONAL LEMONADE 6

### DAIQUIRI

BOTANICALS, ORANGE JUICE, LIME  
JUICE, ORGEAT 10

## WINE BY THE GLASS

### MOET & CHANDON

BRUT IMPERIAL 187ML,  
CHAMPAGNE, FRANCE 23

### GOUGUENHEIM

SPARKLING ROSÉ, ARGENTINA  
12/46

### LIQUID GEOGRAPHY

ROSÉ, BIERZO, SPAIN 12/46

### BALAN D.O.C

PROSECCO, ITALY 12/46

### ELENA WALCH

PINOT GRIGIO, TRAMIN, ITALY  
14/54

### SHINE HEINZ EIFEL

RIESLING, RHEINHESSEN,  
GERMANY 12/46

### ANT MOORE

SAUVIGNON BLANC,  
MARLBOROUGH, NZ 12/46

### MATANZAS CREEK

SAUVIGNON BLANC, SONOMA  
COUNTY, CA 15/59

### DAVIS BYNUM

CHARDONNAY, RUSSIAN RIVER  
VALLEY, CA 13/50

### KING ESTATE

CHARDONNAY, WILLAMETTE VALLEY,  
OR 15/60

### CANDONI

MOSCATO, PAVIA, ITALY 12

### SERENA

SWEET RED, PIEDMONT, ITALY 12/46

### JACKSON ESTATE

PINOT NOIR, ANDERSON VALLEY,  
MENDOCINO COUNTY, CA 16/62

### HEAD HIGH

PINOT NOIR, SONOMA COAST,  
CA 14/54

### BARNARD GRIFFIN

MERLOT, COLUMBIA VALLEY,  
WA 13/49

### DONATI FAMILY VINEYARD

CABERNET SAUVIGNON, CENTRAL  
COAST, CA 15/58

### SEVEN HILLS

CABERNET SAUVIGNON,  
WALLA WALLA, WA 18/68

### TURNBULL

CABERNET SAUVIGNON,  
NAPA VALLEY, CA 23/93

### PAINTED FIELDS ANDIS

ZINFANDEL, AMADOR COUNTY,  
CA 13/50

### CATENA

MALBEC, MENDOZA,  
ARGENTINA 14/54

## DRAFT BEER

### MJ M HAZE

BRICKSTONE, NEIPA 6.75% 8

### NINJA VS UNICORN

PIPEWORKS, DOUBLE IPA 8% 8

### ALLAGASH WHITE

ALLAGASH, BELGIAN STYLE  
WITBIER 5% 7

### DAISY CUTTER

HALF ACRE, PALE ALE 5.2% 7

### DOMAINE DUPAGE

TWO BROTHERS, AMBER ALE 5.9% 7

### PALE ALE

SIERRA NEVADA, PALE ALE 5.3% 7

### DRAGON'S MILK

NEW HOLLAND BREWING CO.,  
AMERICAN IMPERIAL STOUT 11% 10

### STELLA ARTOIS

ANHEUSER-BUSCH,  
PILSNER LAGER 5% 8

### PRIMA PILS

VICTORY, PILSNER 5.3% 7

### MEXICO CALLING

CRUZ BLANCA 4.7% 7

### ZOMBIE DUST

THREE FLOYDS, AMERICAN PALE  
ALE 6.2% 7

## BOTTLED BEER

MILLER LITE 4.2% 6.50

HEINEKEN 5% 7

CORONA EXTRA 4.5% 7

CRUZ BLANCA MEXICO  
CALLING 4.7% 7

MODELO ESPECIAL 4.4% 7

GUINNESS 4.2% 7

VANDERMILL CIDER 6.8% 8

HEINEKEN 0.0% 7

CHEF DE CUISINE SAÚL RAMIREZ | GENERAL MANAGER DEBORAH MACLEAN

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