



MICHAEL JORDAN'S

STEAK HOUSE • WASHINGTON

STARTERS

- MJ SIGNATURE GARLIC BREAD**
ROGUE CREAMERY BLUE CHEESE FONDUE 12
- MJ WAGYU MEATBALLS**
MARINARA, WHIPPED RICOTTA, GRILLED SOURDOUGH 16
- MJ DOUBLE SMOKED BACON**
BLACK PEPPER MAPLE GLAZE 16
- ONION RINGS**
WHITE GARLIC REMOULADE 12
- SHRIMP COCKTAIL**
VODKA-SPIKED COCKTAIL SAUCE 20
- COLOSSAL CRAB CAKE**
LIMITED QUANTITIES MP

SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER**
PACIFIC CLAMS, DOUBLE-SMOKED BACON 12
- MJ CARAMELIZED ONION SOUP**
FONTINA, PARMESAN, MADEIRA, CROUTON 12
- SPINACH & APPLE SALAD**
SPINACH, APPLE, ARUGULA, WATERMELON RADISH, PICKLED RED ONIONS, CANDIED HAZELNUTS, APPLE DRESSING, BRULEED GOAT CHEESE 12
- CAESAR**
GARLIC CROUTONS, PARMIGIANO-REGGIANO 12
- THE WEDGE**
BACON, TOMATOES, BLUE CHEESE, CRISPY SHALLOTS 14

SIDES

- MASHED POTATOES**
CHIVES, BROWN BUTTER 8
- BACON MAC & CHEESE**
BACON, PARMESAN, CHEDDAR, FONTINA 14
ADD LOBSTER 26
- PARMESAN TRUFFLE FRIES**
PARSLEY, GREEN ONION 'RANCH' 11
- ROASTED BROCCOLINI**
LEMON, PARMIGIANO-REGGIANO 12
- CRISPY BRUSSELS SPROUTS**
APPLE-BACON CHUTNEY, LEMON JUICE 12
- BAKED POTATO**
CHIVES, BUTTER, SOUR CREAM 8
ADD BACON, CHEDDAR 14
- MJ CORN OFF THE COB**
QUESO FRESCO, CHILE-LIME BUTTER, RED ONION 10
- CONFIT MUSHROOMS**
CRISPY GARLIC, PARSLEY 12

WEEKLY SPECIALS | 3-COURSE DINNER FOR TWO

- SUNDAY FEAST 99**
- TOMAHAWK TUESDAYS 120**
- SURF & TURF FRIDAY 110**

STEAKS

- PETIT FILET 7oz**
BÉARNAISE BUTTER 52
- NEW YORK STRIP 14oz**
USDA PRIME, WET-AGED 28 DAYS 58
- DRY-AGED PORTERHOUSE 34oz**
G-1 ANGUS, ROASTED GARLIC, ARUGULA 120
- HAND-CUT RIBEYE 14oz**
USDA PRIME, CHIMICHURRI, CHARRED ONION 62
- MJ FILET MIGNON 10oz**
BÉARNAISE BUTTER 64
- BONE-IN RIBEYE 24oz**
USDA PRIME, WET-AGED 28 DAYS,
PICKLED RED ONION 79

ADD-ONS

- DUNGENESS CRAB CRUST 29**
- 3 GARLIC CREAM SHRIMP 18**
- BUTTER POACHED LOBSTER TAIL 4oz 29 8oz 55**
- SEARED SEA SCALLOP 14**
- BOURBON PEPPERCORN SAUCE 6**
- CHIMICHURRI 4**
- BÉARNAISE BUTTER 6**
- WAGYU BUTTER 7**

STEAKSMANSHIP

SEASONAL, UNPARALLELED STEAKS, FIT FOR A LEGEND.

CHEF'S CUTS

- MJ'S DELMONICO 16oz**
USDA PRIME, DRY-AGED 45 DAYS, GINGER-BALSAMIC JUS 99
- BONE-IN NEW YORK STRIP 20oz**
USDA PRIME G-1 ANGUS, DRY-AGED 45 DAYS,
WAGYU BEEF FAT BUTTER 84

LEGENDARY FLIGHT 295

- FILET MIGNON 7oz**
- PRIME BONE-IN RIBEYE 24oz**
- BONE-IN NEW YORK STRIP 20oz**
- BUTTER POACHED LOBSTER TAIL**
- GARLIC CREAM SHRIMP**
- 2 PAN SEARED SCALLOPS**

THE LEGENDARY FLIGHT IS SERVED WITH A SEASONAL SELECTION OF SAUCES & SEA SALTS

ENTRÉES

- STEAK FRITES**
USDA PRIME, BOURBON-PEPPERCORN SAUCE 38
- MJ MISO GLAZED LOCAL KING SALMON**
ROASTED TRI-COLORED CARROTS & BROCCOLINI, SPINACH, TOGARASHI BUTTER, CARROT GINGER PUREE 48
- MAPLE-GLAZED PORK CHOP**
APPLE-BACON CHUTNEY 38
- PAN-ROASTED HALF CHICKEN**
CREAMY BAKED THREE CHEESE POLENTA, PAN MUSHROOM GRAVY, CHIVES 32
- BARBECUE SHRIMP**
NEW ORLEANS STYLE, CHEDDAR GRITS 32
- PAN-SEARED SEA SCALLOPS**
PEA PUREE RISOTTO, LEMON & HERB BUTTER, PARMIGIANO-REGGIANO 45

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. 20% GRATUITY ADDED FOR PARTIES OF 8 OR MORE.

MJ MJ'S FAVORITES