



MICHAEL JORDAN'S
— STEAK HOUSE —

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Vintages are subject to change, thank you.

ICONIC STARTERS

(M) GARLIC BREAD 16.

crispy ciabatta stacked and topped with our rich, creamy roth käse blue cheese fondue

(M) NUESKE'S DOUBLE SMOKED BACON 24.

thick, double-cut slab bacon, caramelized with maple syrup (gf)(df)

(M) CRAB CAKE 45.

jumbo lump crab, meyer lemon aioli (df)

WAGYU MEATBALLS 25.

whipped ricotta, marinara sauce, grilled ciabatta

MAPLE BACON CHICKEN WINGS 25.

ancho rub, spicy maple-bacon sauce, creamy roth käse blue cheese fondue



SOUP & SALADS

CARAMELIZED ONION SOUP 15.

creamy broth, gruyère & mozzarella cheese

MIXED GREENS SALAD 16.

cucumber, tomato, sweet onion, champagne-dill vinaigrette (gf)(df)
add chicken 13. add shrimp 18. add steak 23. add salmon 16.

WEDGE SALAD 18.

little gem lettuce, cherry tomatoes, grilled corn, avocado, cucumber, pickled onions, cilantro-ranch dressing (gf)
add chicken 13. add shrimp 18. add steak 23. add salmon 16.

CAESAR SALAD 18.

olive oil croutons, parmesan cheese
add chicken 13. add shrimp 18. add steak 23. add salmon 16.

SANDWICHES *available from 11am-3pm*

all sandwiches served with fries

TURKEY SANDWICH 23.

nueske's double smoked bacon, tomato, lettuce, meyer lemon aioli, served on toasted white bread

GRILLED CHICKEN SANDWICH 25.

lettuce, tomato, onion, tarragon aioli, served on a brioche roll

STEAK SANDWICH 34.

charred onions, arugula, gruyère, served on toasted sourdough

SIDES

(M) FOUR CHEESE MAC 18.

baked with parmesan cheese crumble crust

TRUFFLE FRIES 15.

grana padano cheese, white truffle oil

ROASTED ASPARAGUS 17.

candied pecans, smoked lemon vinaigrette (gf)

ENTRÉES

BBQ CHICKEN FLATBREAD 21.

mozzarella, chicken, pickled onions, micro cilantro, bbq sauce

TOMATO MOZZARELLA FLATBREAD 19.

basil, roasted garlic
add chicken 6.

STEAK HOUSE BURGER {10 oz.} 28.

served with fries

blend of chuck, brisket, and short rib, lettuce, tomato, onion

BACON CHEESEBURGER {10 oz.} 30.

served with fries

blend of chuck, brisket, and short rib, nueske's double smoked bacon, aged cheddar, stout mustard, caramelized onions, pretzel bun

ROASTED CHICKEN 45.

slagel farms spice-brined chicken, fingerling potatoes, harissa sauce (gf)

FAROE ISLAND SALMON 48.

honey-brined salmon, nueske's bacon creamed corn, swiss chard, charred leek butter

DELMONICO {16 oz.} 89.

usda prime 45-day dry-aged, balsamic ginger jus (gf)

FILET MIGNON {10 oz.} 73.

bay leaf butter (gf)

DESSERTS

23 LAYER CAKE 23.

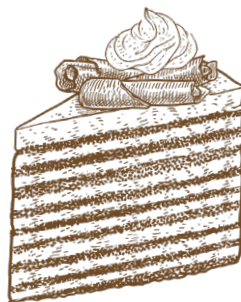
enough said

MOLTEN LAVA CAKE 18.

dark chocolate, vanilla ice cream

MASCARPONE CHEESECAKE 17.

brown butter streusel, glazed berries, strawberry-blackberry coulis



MJ'S FAVORITES

(gf) gluten free (df) dairy free

For your convenience, a service charge of 18% is added to all checks, parties of 5 or more have an added gratuity of 20%

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies you may have before ordering.

THE STARTING LINEUP

M THE GOLDEN GOAT 75.

cincoro gold tequila, whistlepig 15-year rye, agave, tobacco bitters, angostura bitters

M AIR-SPRESSO MARTINI 23.

cincoro reposado tequila, espresso, licor 43, ancho reyes liqueur

BANANA OLD FASHIONED 23.

four roses bourbon, giffard banana, walnut bitters, aztec chocolate bitters

BLUEBERRY SANGRIA 19.

white wine, blueberry vodka, homemade blueberry syrup, mint, lemon

M JUMPMAN 23.

grey goose pear vodka, mathilde pêche liqueur, giffard pamplemousse, lemon, egg white, plum bitters, cranberry bitters

PURPLE RAIN 19.

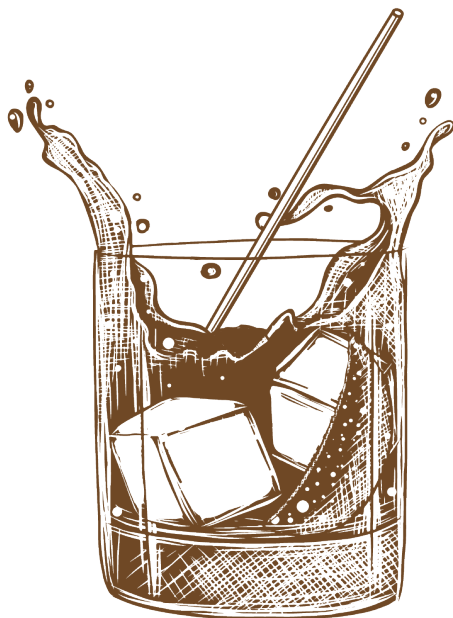
dark rum, raspberry vodka, mathilde peche liqueur, lemon, butterfly plea flower tea

M ROASTED PINEAPPLE MARGARITA 23.

reposado tequila, agave, lime juice, roasted pineapple

SUNSET MEZCAL FIZZ 23.

rosaluna mezcal, aperol, lime, grapefruit, chandon garden spritz
served over crushed ice or up



HARDWOOD CLASSICS

BOULEVARDIER 23.

marker's mark bourbon, campari, carpano antica, orange twist

COSMOPOLITAN 23.

absolut vodka, cointreau, cranberry juice, lime

ESPRESSO MARTINI 23.

absolut vanilla, mr. black cold brew coffee liquor, espresso

FRENCH 75 19.

hendrick's gin, lemon, valdo prosecco

FRENCH MARTINI 23.

absolut vodka, chambord, pineapple juice

LEMON DROP MARTINI 23.

absolut citron, cointreau, lemon

MAI TAI 18.

bacardi, goslings dark rum, cointreau, amaretto, lime, orange, pineapple

MANHATTAN 23.

maker's mark bourbon, carpano antica, angostura bitters

MARGARITA 21.

casamigos reposado, cointreau, lime

NEGRONI 24.

hendrick's gin, campari, carpano antica

OLD FASHIONED 23.

maker's mark bourbon, angostura bitters, orange bitters

TEQUILA SUNRISE 18.

casamigos blanco tequila, orange juice, grenadine

THE LAST WORD 23.

hendrick's gin, luxardo maraschino liquor, green chartreuse, lime

WHISKEY SOUR 18.

four roses blended bourbon, lemon

EXCLUSIVE WINE POURS

M 2017 DOMAINE SERENE 'BARREL 23' PINOT NOIR, WILLAMETTE VALLEY, OREGON 60.

Domaine Serene, established in 1989 by Grace and Ken Evenstad, aimed to bring their love for Burgundian wines to Oregon's Willamette Valley. In 2014, wine critic James Suckling named Domaine Serene one of the world's top 50 wineries. Domaine Serene was selected by wine enthusiast and collector Michael Jordan to craft a wine exclusively for his personal cellar and steakhouses. This collaboration resulted in 'Barrel 23', a rare blend of Pinot Noir crafted to enhance the flavor and quality of the steaks served at Michael Jordan's Steak House.

2022 TURNBULL, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 28.

2019 ADAPTATION, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 42.

2021 AUSTIN HOPE, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA 35.

2019 CAYMUS 'SPECIAL SELECTION', CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 120.

2021 ZD WINES CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 32.

2021 EMMOLO MERLOT, NAPA VALLEY, CALIFORNIA 27.

2022 JOSEPH DROUHIN, CHABLIS, FRANCE 27.

2023 CAKEBREAD CELLARS CHARDONNAY, NAPA VALLEY, CALIFORNIA 32.

2021 MERRY EDWARDS, SAUVIGNON BLANC, RUSSIAN RIVER VALLEY, CALIFORNIA 31.



WINES BY THE GLASS

BUBBLES

NV LUNETTA, PROSECCO, ITALY, PROSECCO 17.

NV JEAN DE JAMES BRUT ROSÉ, FRANCE,
CRÉMANT DE BORDEAU 18.

NV PIPER-HEIDSIECK CUVÉE 1785, BRUT, FRANCE,
CHAMPAGNE 28.

NV VALTER BARBERO 'SERENA', PIEDMONT, ITALY,
SWEET RED 17.

NV VIETTI, PIEDMONT, ITALY, MOSCATO D'ASTI 17.

WHITE

2023 STONELEIGH, MARLBOROUGH, NEW ZEALAND,
SAUVIGNON BLANC 18.

2023 DOMAINE SYLVAIN BAILLY, 'TERROIRS', SANCERRE,
FRANCE, SAUVIGNON BLANC 23.

2022 ALBERT BICHOT, MÂCON-VILLAGES, FRANCE,
CHARDONNAY 18.

2022 HARTFORD COURT, RUSSIAN RIVER VALLEY,
CALIFORNIA, CHARDONNAY 19.

2023 BOIRA', DELLE VENEZIE, VENETO, ITALY,
PINOT GRIGIO 18.

2023 PAZO DAS BRUXAS, RÍAS BAIXAS, SPAIN,
ALBARIÑO 18.

2020 J. BOOKWALTER 'ANECDOTE', COLUMBIA VALLEY,
WASHINGTON, RIESLING 17.

2022 MATIC WINES, ŠTAJERSKA, SLOVENIA, ROSÉ 17.

RED

2021 HEAD HIGH, SONOMA COAST, CALIFORNIA,
PINOT NOIR 19.

2021 DUCKHORN, NAPA VALLEY, CALIFORNIA, MERLOT 26.

2022 SEVEN HILLS WINERY, WALLA WALLA VALLEY, WA,
CABERNET SAUVIGNON 19.

2021 CULTIVAR, NORTH COAST, CALIFORNIA, CABERNET
SAUVIGNON 22.

2020 JORDAN, ALEXANDER VALLEY, CALIFORNIA,
CABERNET SAUVIGNON 31.

2022 CATENA, MENDOZA, ARGENTINA, MALBEC 18.

2022 E. GUIGAL, CÔTES DU RHÔNE, FRANCE,
GRENACHE / SYRAH 19.

2021 SAN FELICE CHIANTI CLASSICO, TUSCANY, ITALY,
SANGIOVESE 19.

DRAFT BEER SELECTION

CHI-TOWN BEER FLIGHT 22.

selection of 4 local beers - ask your server

ALLAGASH WHITE 12.

allagash brewing company, belgian witbier | 5.2% abv

BUD LIGHT 12.

anheuser-busch, light lager | 4.2% abv

DAISY CUTTER 12.

half acre brewing co., pale ale | 5.2% abv

GUINNESS DRAUGHT 12.

guinness brewery, stout | 4.2%

KÖLSCH 12.

dovetail brewery, kölsch style ale | 4.8% abv

HAZY BEER HUG 12.

goose island brewing co., hazy ipa | 6.8% abv

BELL'S OBERON 12.

bell's brewery, american wheat ale | 5.8% abv

REVOLUTION BREWING SEASONAL 12.

please ask your server

SAM ADAMS SEASONAL 12.

please ask your server

MAPLEWOOD SEASONAL 12.

please ask your server

SPIRIT-FREE

CUCUMBER FIZZ 15.

lemonade, lavender water, cucumber, mint, gruvi dry secco

LITTLE PURPLE CORVETTE 15.

butterfly pea flower tea, lychee, lime, sprite

POM-TINI ZERO 15.

pomegranate, lemon, mint, gruvi rosé

GRUVI BUBBLY ROSÉ 15.

chardonnay & cabernet grapes

GRUVI DRY SECCO 15.

chardonnay grapes