

## ICONIC STARTERS

**MAPLE CINNAMON ROLL 13.**  
cream cheese frosting

**M NUESKE'S DOUBLE SMOKED BACON 19.**  
local maple syrup-black pepper glaze (gf)

**M GARLIC BREAD 13.**  
great hill blue cheese fondue (v)

**CRAB CAKE MP.**  
colossal lump crab, meyer lemon aioli

**STEAK TARTARE\* 19.**  
ciabatta toast, pickled garlic mayo, pickled celery,  
egg yolk "parmesan", chives, grain mustard dressing (df)

## SALADS & SIDES

**WEDGE SALAD 16.**  
blue cheese dressing, roasted tomatoes,  
pickled shallots, olive oil croutons, nueske's bacon

**CAESAR SALAD 16.**  
baby gem lettuce, parmesan, olive oil croutons,  
caesar dressing

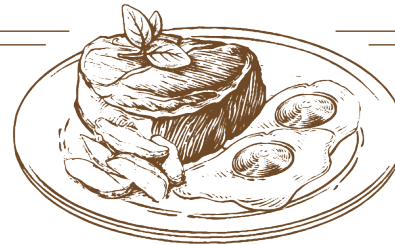
**ROASTED POTATOES 9.**  
beef tallow, parmesan, herbs, smoked paprika (gf)

**CREAMY SPINACH 11.**  
garlic béchamel (v)

**TRUFFLE FRENCH FRIES 12.**  
black truffle oil, parmesan, fresh herbs

**ROASTED MUSHROOMS 13.**  
roasted garlic, parsley (gf)(df)(vv)

# BRUNCH



## FILET MIGNON & EGGS

filet mignon {7oz.}, two farm fresh fried eggs,  
chimichurri, roasted potatoes 48.

{12oz.} NY STRIP 61. | {16oz.} DELMONICO 84.

## FRENCH TOAST

apples, cinnamon, homemade brioche,  
vanilla bean cream 18.

## EGGS BENEDICT

hollandaise, locally farmed eggs, smoked spanish paprika,  
english muffin, roasted potatoes

**LOBSTER\* 29. | PASTRAMI\* 22. | TOMATO AVOCADO\* 18.**

**M NUESKE'S DOUBLE SMOKED BACON\* 20.**



## CLASSICS

**SAUSAGE & EGG BISCUIT 20.**  
smoked cheddar, cheddar biscuit, italian sausage,  
scrambled eggs, roasted potatoes

**EGGS ANY STYLE\* 20.**  
2 eggs, roasted potatoes, biscuit, bacon or sausage

**M CHICKEN & BISCUIT 26.**  
fried buttermilk thighs, cheddar biscuit, sriracha honey,  
bread & butter pickles

**BREAKFAST B.L.T. 20.**  
bacon, lettuce, tomato, scrambled eggs, guacamole,  
croissant bun, roasted potatoes

## SANDWICHES

**BREAKFAST BURGER\* 24.**  
wagyu patty, fried egg, cheddar, nueske's bacon,  
maple aioli, bread & butter pickles

**PASTRAMI REUBEN 22.**  
housemade pastrami, caramelized onions, ciabatta,  
gruyère cheese, thousand island dressing, french fries

**RIBEYE SANDWICH\* 32.**  
{7oz.} prime ribeye, arugula, pickled shallots, pesto,  
roasted tomatoes, garlic oil, french fries

## STEAKS

**USDA PRIME STEAK FRITES {8oz.}\* 48.**  
skirt steak, arugula salad, truffle fries  
add an egg +4.

**USDA PRIME NY STRIP {12oz.}\* 56.**  
pickled garlic (gf)

**M USDA PRIME DELMONICO {16oz.}\* 79.**  
45-day dry-aged, ginger-balsamic jus (gf)

**AMERICAN WAGYU STRIP {12oz.}\* 80.**  
snake river farms, shishito au poivre



**M** MJ's favorite  
(v) vegetarian (vv) vegan (df) dairy free (gf) gluten free

**CULINARY DIRECTOR ABRAHAM SILVA GENERAL MANAGER DALLAS BEASLEY**

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

## EYE OPENERS

### APRICOT APEROL SPRITZ

apricot vodka, aperol, orange juice, sparkling wine

15. GLASS 59. CARAFE

### MIMOSAS\*\*

sparkling wine and your choice of juice: fresh orange juice, mango, coconut, pomegranate, strawberry

15. GLASS 59. TOWER

### CLASSIC BLOODY MARY\*\* 18.

bloody mary mix, vodka, celery

### MJ'S CINCORO BLOODY MARIA\*\* 23.

cincoro reposado tequila, nueske's double-smoked bacon, bloody mary mix

\*\*non-alcoholic option available



### COFFEE 4.

### CAPPUCCINO 7.

### ESPRESSO

4. SINGLE 7. DOUBLE

### LATTE 7.

### TEA 3.

chamomile, earl grey, english breakfast, jade cloud, peppermint, yuzu peach green tea, decaf earl grey, jasmine

## RAW BAR

### HALF DOZEN LOCAL OYSTERS\* 21.

chef's selection, cocktail sauce, strawberry mignonette (gf)(df)

### SHRIMP COCKTAIL 19.

cocktail sauce, meyer lemon vinaigrette (gf)(df)

### SEAFOOD TOWER\* 89.

1 dozen oysters, 6 shrimp, half maine lobster, tuna tartare add 8oz crab legs +55.

## DESSERT

### NEW YORK STYLE CHEESECAKE 16.

graham cracker crust, berry coulis

### PEANUT BUTTER PIE 14.

silky peanut butter, cocoa crust, whipped cream

### KEY LIME PIE 13.

key lime juice, torched meringue, graham cracker crust

### M 23 LAYER CHOCOLATE CAKE 18.

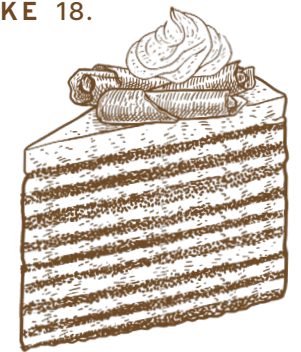
chocolate-coffee ganache, whipped cream (v)

### BAKED ALASKA 15.

vanilla ice cream, brioche cake, candied almonds, caramel sauce (v)

### CRÈME BRÛLÉE 13.

fresh berries, whipped cream



## WINES BY THE GLASS

### SPARKLING & ROSÉ

NV RUGGERI AR GEO PROSECCO DI TRAVISO 14.  
veneto, italy

NV MUMM NAPA BRUT RESERVE ROSÉ 18.  
napa valley, california

NV POMMERY BRUT ROYAL 24.  
champagne, france

2022 SARACCO MOSCATO D'ASTI 15.  
piedmont, italy

2022 LORGERIL Ô DE ROSÉ 16.  
languedoc-roussillon, france

2021 CHÂTEAU D'ESCALANS GARRUS 45.  
cotes de provence, france

### WHITE

2023 SCARPETTA PINOT GRIGIO 15.  
friuli-venezia giulia, italy

2023 MAR DE FRADES ALBARIÑO 16.  
rías baixas, spain

2023 SARACINA 'LOLONIS' SAUVIGNON BLANC 16.  
redwood valley, california

2022 NICOLAS POTEL CHARDONNAY 15.  
mâcon-villages, france

2022 NEYERS 'VINEYARD 304' CHARDONNAY 16.  
sonoma county, california

2022 EROICA RIESLING 16.  
columbia valley, washington

### RED

2022 VIGNERONS DE BUXY 'MERCURY' PINOT NOIR 15.  
côte chalonaise, france

2017 DOMAINE SERENE 'BARREL 23' PINOT NOIR 25.  
willamette valley, oregon

2022 GAGLIOLE RUBIOLLO SANGIOVESE 15.  
chianti-classico d.o.c.g., italy

2017 BODEGAS RAMIREZ DE LA PISCINA RESERVA TEMPRANILLO 16.  
rioja, spain

2022 VELENOSI BRECCIA ROLO ITALIAN RED 14.  
marche, italy

2021 ANTINORI 'TIGNANELLO' SUPER TUSCAN 45.  
toscana i.g.t., italy

2021 CLOS PEGASE 'MITSUKO'S VINEYARD' MERLOT 16.  
napa valley, california

2022 ANTINORI TENUTA GUADO AL TASSO 'IL BRUCIATO' BORDEAUX RED BLEND 19.  
tuscany, italy

2021 ALEXANDER VALLEY VINEYARDS CABERNET SAUVIGNON 19.  
sonoma county, california

2022 HEDGES FAMILY ESTATE CABERNET SAUVIGNON 18.  
red mountain, washington