

## COCKTAILS

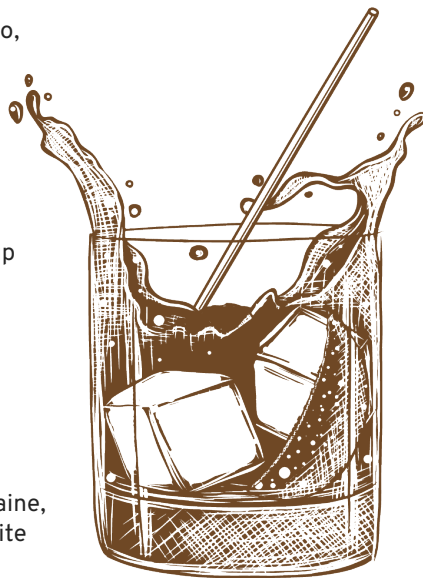
**M AIR-SPRESSO MARTINI 23.**  
cincoro tequila reposado, fresh espresso,  
kahlua, liquor 43

**JORDAN'S CRUSH 16.**  
stoli raspberry vodka, cherry vodka,  
pineapple juice, orange juice

**A PERFECT PEAR 17.**  
brandy, spiced pear liqueur, vanilla syrup  
white cranberry juice, ruggeri brut

**PROPERLY IMPROPER 16.**  
brockman's gin, fruitful rhubarb,  
raspberry-brown sugar syrup, lemon,  
pomegranate & cranberry juices

**JUMPMAN 23.**  
cincoro blanco, mathilde pear, st. germaine,  
lemon, butterfly pea flower tea, egg white



**ROASTED PINEAPPLE MARGARITA 23.**  
cincoro tequila reposado, roasted pineapple,  
lime juice, agave

**FIRE SIDE 16.**  
havana club anejo cask rum, rumchata,  
disaronno, apple-cinnamon syrup

**THE GOLDEN G.O.A.T. 75.**  
cincoro tequila gold, whistle pig 15 year, agave,  
angostura bitters, turkish tobacco bitters

## SPIRIT - FREE

**CAIPIRINHA NUEVA 11.**  
coconut purée, simple syrup, club soda,  
lime juice, mint leaves

**HAWAIIAN PALOMA 12.**  
hibiscus, fever tree pink grapefruit tonic,  
lime juice

## RAW BAR

**CAVIAR {1oz.}\* 145.**  
ciabatta crostini, egg, crème fraîche, chives  
choice of osetra or kaluga

**TUNA RICE CAKE\* 21.**  
crispy rice, bbq hoisin, chili mayo,  
cabbage wakame, sesame seeds

**TUNA TARTARE\* 23.**  
scallions, basil, taro chips (gf)(df)

**HALF DOZEN LOCAL OYSTERS\* 21.**  
daily selection (gf)(df)

**CHILLED HALF MAINE LOBSTER MP.**  
pickled garlic aioli (gf)(df)

**ALASKAN KING CRAB MP.**  
choice of 1/2 lb. or 1 lb., served hot or cold (gf)

**PETITE TOWER\* 89.**  
1 dozen oysters, 5 shrimp, tuna tartare,  
half maine lobster (gf)(df)

**GRAND TOWER\* 189.**  
1 dozen oysters, 8 shrimp, tuna tartare,  
{2lb.} maine lobster, {8oz.} crab legs (gf)(df)



## ICONIC STARTERS

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

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

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

**ANGUS MEATBALLS 18.**  
berkshire pork, angus beef, tomato sauce,  
pecorino toscano

**SHRIMP COCKTAIL 19.**  
cocktail sauce, meyer lemon vinaigrette (gf)(df)

**FILET LOLLIPOP\* 28.**  
baby kale, blue cheese, cherry peppers, chimichurri (gf)

**PERUVIAN CHICKEN SKEWERS 18.**  
aji panca marinade, cilantro sauce

**GRILLED OCTOPUS 24.**  
roasted pepper & pepita hummus, crispy yukon potatoes,  
mint cilantro oil (gf)

## SOUP & SALADS

**WAGYU MEATBALL SOUP 14.**  
beef broth, kale, wagyu meatball

**CAESAR SALAD 16.**  
baby gem lettuce, parmesan, olive oil croutons,  
caesar dressing | add white anchovy 2.

**GREEN SALAD 13.**  
artisan greens, pickled shallots, roasted tomato, radish,  
meyer lemon vinaigrette (gf)(df)(v)

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

**SQUASH & KALE SALAD 15.**  
baby kale, squash, pepita crumble, pickled apple, goat cheese,  
croutons, maple balsamic vinaigrette



**M MJ'S FAVORITES** (gf) gluten free (df) dairy free (v) vegetarian (vv) vegan

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

\*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.



## STEAKSMANSHIP

Our signature experience for two or more people to enjoy.

### FLIGHT 23\* 170. (gf)

filet mignon {7oz.}, prime ribeye {18oz.}, usda prime ny strip {16oz.}, grilled italian sausage {8oz.}

### MVP FLIGHT\* 240.

30-day dry-aged kc strip {18oz.}, american wagyu strip {12oz.}, prime sirloin steak {10oz.}, grilled bratwurst {5oz.}, filet mignon {10oz.}

### LEGENDARY FLIGHT\* 340.

tomahawk steak {42oz.}, 30-day dry-aged kc strip {18oz.}, american wagyu strip {12oz.}, grilled italian sausage {8oz.}, 4 sautéed tiger shrimp, grilled bratwurst {5oz.}, half maine lobster {1lb.}

## CLASSIC STEAKS

**FILET MIGNON {7oz.}\* 49.**  
black garlic tomato butter (gf)

**M FILET MIGNON {10oz.}\* 59.**  
black garlic tomato butter (gf)

**BONE-IN KC STRIP {18oz.}\* 85.**  
30-day dry-aged, charred onion butter (gf)

**BONE-IN RIBEYE {20oz.}\* 82.**  
30-day dry-aged, smoked miso glaze (gf)

**PORTERHOUSE FOR TWO {32oz.}\* 115.**  
35-day dry-aged (gf)

## PRIME CUTS

**AMERICAN WAGYU DENVER STEAK {12oz.}\* 65.**  
snake river farms, smoked miso butter (gf)

**AMERICAN WAGYU FILET MIGNON {8oz.}\* 120.**  
snake river farms, black garlic tomato butter (gf)

**AMERICAN WAGYU TOP SIRLOIN {10oz.}\* 53.**  
snake river farms, black garlic tomato butter (gf)

**AMERICAN WAGYU STRIP {12oz.}\* 80.**  
snake river farms, tarragon peppercorn sauce (gf)

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

**NY STRIP {16oz.}\* 65.**  
usda prime, pickled garlic (gf)

**RIBEYE {18oz.}\* 75.**  
usda prime, creole pickled onions (gf)

## ADD-ONS

**SEARED SCALLOPS\* (gf) 25.**

**HALF MAINE LOBSTER (gf) MP.**

**CHIMICHURRI SAUCE (gf)(df)(vv) 3.**

**HORSERADISH CREAM (gf) 3.**

**SAUTÉED TIGER SHRIMP (gf) 15.**

**BÉARNAISE SAUCE (gf) 5.**

**BLUE CHEESE CRUST (v) 5.**

**TRUFFLE PARMESAN CRUST (v) 5.**

**FRESH BLACK TRUFFLE 50.**

**ITALIAN SAUSAGE 8.**

**FOIE GRAS 25.**

**BRATWURST (df) 8.**

## ENTRÉES

**WAGYU LINGUINE\* 58.**  
snake river farms gold wagyu sirloin {8oz.}, semolina pasta, basil-spinach cream, cilantro oil

**SMOKED PORK CHOP\* 55.**  
berkshire pork, cabbage slaw, honey chili glaze (gf)(df)

**ROASTED HALF CHICKEN 38.**  
spinach farroto, pickled garlic jus

**M SHORT RIB PASTA 38.**  
beef jus, truffle oil, fresh tagliatelle, pecorino toscano

**STEAK FRITES\* 45.**  
prime sirloin {10oz.}, truffle parmesan fries (gf)

**SMOKED LAMB CHOPS 59.**  
creamy polenta, pomegranate jus

## SEAFOOD

**MISO GLAZED SALMON 40.**  
snow peas, asparagus, egg 'parmesan', fried rice, garlic oil (gf)(df)

**SEARED SCALLOPS 55.**  
sweet potato puree, toasted walnut sage pesto, delicata "succotash" (gf)

**ROASTED HALIBUT 52.**  
BBQ pomegranate, parsnip puree, spinach, parsnip chips (gf)

**LOBSTER THERMIDOR 85.**  
{2lb.} maine lobster, tiger shrimp, dijon-tarragon sauce, breadcrumbs



## SIDES TO SHARE

**BRUSSELS SPROUTS 14.**  
sweet basil sauce, crispy shallots

**MASHED POTATO TRIO 15.**  
classic, onion boursin, bacon gouda (gf)

**M MAC & CHEESE 13.**  
raclette & brie cream, torchio pasta (v)

**ROASTED MUSHROOMS 12.**  
rhode island cremini mushrooms, garlic aioli (gf)(v)

**LOADED BAKED POTATO 12.**  
bacon, aged cheddar, butter, sour cream (gf)

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

**ASPARAGUS 15.**  
candied pumpkin seeds (gf)(v)(df)