

**SIGNATURE GARLIC BREAD**  
CRISPY CIABATTA BREAD STACKED & TOPPED WITH OUR RICH AND CREAMY ROTH KÄSE BLUE CHEESE FONDUE 15.

## STARTERS

**COLOSSAL CRAB CAKE**  
VERY LIMITED QUANTITIES MP

**ASPARAGUS & BLUE CRAB SALAD**  
FRISÉE, GRIBICHE 21.

**NUESKE'S DOUBLE SMOKED BACON**  
BURTON'S MAPLE GLAZE 23.

**SHRIMP COCKTAIL**  
SHAVED CELERY, COCKTAIL SAUCE 27.

**SMOKED BEEF TARTARE**  
PRESERVED EGG YOLK, PICKLED MUSTARD SEED,  
TOASTED CIABATTA 25.

**WAGYU MEATBALLS**  
WHIPPED RICOTTA, MARINARA SAUCE, GRILLED CIABATTA 24.

**SHRIMP DE JONGHE**  
BLACK GARLIC-TRUFFLE BUTTER, HERB BREAD CRUMBS 28.

**SEARED TUNA**  
ANCHO RUB, SMOKED CHERRY TOMATOES, BASIL,  
LEMON AIOLI 26.

## SOUP & SALADS

**CARAMELIZED ONION SOUP**  
CREAMY BROTH, GRUYERE, MOZZARELLA CHEESE 15.

**MIXED GREEN SALAD**  
CUCUMBER, TOMATO, SWEET ONION,  
CHAMPAGNE DILL VINAIGRETTE 15.  
ADD CHICKEN 13. STEAK 23.

**WEDGE SALAD**  
NUESKE'S BACON, CHERRY TOMATOES, ICEBERG LETTUCE,  
BUTTERMILK BLUE CHEESE DRESSING 16.

**CAESAR SALAD**  
OLIVE OIL CROUTONS, PARMESAN CHEESE 16.  
ADD CHICKEN 13. STEAK 23.

**MJ'S CHOPPED SALAD**  
BACON, BLUE CHEESE, TOMATOES, PICKLED ONIONS,  
CUCUMBER, HOUSE VINAIGRETTE 22.

## SIDES TO SHARE

**CREAMED SPINACH**  
PARMESAN CRUST 14.

**MAC AND CHEESE** 17.

**PARMESEAN TRUFFLE FRIES** 14.

**MASHED POTATO TRIO**  
ROASTED GARLIC, BACON AND CHEDDAR, SMOKED ONION  
AND GRUYÈRE 21.

**PAN ROASTED LEMON ASPARAGUS** 16.

**BACON BRUSSELS SPROUTS** 14.

**MISO GLAZED MUSHROOMS**  
OYSTER, CREMINI, SHIITAKE, SESAME, GINGER 15.

**GRILLED SWEET CORN**  
QUESO FRESCO, PICKLED ONION, CHIPOTLE LIME BUTTER 14.

**ROASTED CAULIFLOWER**  
CARAMELIZED ONION, GRANA PADANO CHEESE 14.

## STEAKS\*

**PRIME DELMONICO**  
16oz DRY AGED 45 DAYS, GINGER-BALSAMIC JUS 76.

**FILET MIGNON**  
10oz BAY LEAF BUTTER 68.

**KC STRIP**  
20oz LINZ HERITAGE ANGUS, DRY AGED 30 DAYS,  
ROASTED MUSHROOM BUTTER 72.

**NY STRIP**  
14oz USDA PRIME, PICKLED RED ONION 66.

**23oz BONE-IN RIBEYE**  
LINZ HERITAGE ANGUS BEEF. PICKLED GARLIC 77.

**FILET OSCAR**  
6oz FILET, BLUE CRAB, GRILLED APSARAGUS,  
SPICED HOLLANDAISE 69.

## STEAKSMANSHIP

**WAGYU NY STRIP** 90.  
WESTHOLME RANCH AUSTRALIA, BLACK GARLIC PONZU

**TOMAHAWK RIBEYE 32oz** 130.  
LINZ HERITAGE RESERVE

**STEAK FLIGHT** 195.  
FILET MIGNON 10oz, PRIME NEW YORK STRIP 14oz,  
PRIME 45 DAY DRY AGED RIBEYE 16oz

**LEGENDARY STEAK FLIGHT** 270.  
WAGYU NY STRIP, FILET MIGNON 10oz, PRIME NEW YORK  
STRIP 14oz, LOBSTER TAIL, ROASTED GARLIC SHRIMP

## ADD-ONS

**OSCAR STYLE** 26

**ROASTED GARLIC SHRIMP** 18

**WARM WATER LOBSTER TAIL 8oz** 42

**MUSHROOM BUTTER** 7

**PEPPERCORN BOURBON SAUCE** 7

## ENTRÉES

**\*STEAK FRITES**  
FRENCH FRIES, HERB BUTTER, BORDELAISE SAUCE 48.

**SLAGEL FARMS ROASTED CHICKEN**  
BUTTERMILK BRINED WITH STONE GROUND GRITS,  
BABY CARROTS, FENNEL, BROWN BUTTER 38.

**SLAGEL FARMS PORK CHOP**  
SMOKED PEARS, DRIED CHERRIES, CIPOLLINI ONION PURÉE 45.

**\*FAROE ISLAND SALMON**  
CITRUS BRINED, ROASTED GRAPES, WILTED GREENS,  
FIG BALSAMIC 44.

**PAN SEARED HALIBUT**  
MISO GLAZE, SHIMEJI MUSHROOM, SAUTÉED BOK CHOY 45.

**WAGYU BIG MIKE BURGER**  
WAGYU BEEF, SESAME BUN, AGED CHEDDAR,  
CHARRED SWEET ONION, DILL PICKLE, SHREDDED ICEBERG,  
SPECIAL SAUCE, TRUFFLE PARMESAN FRIES 35.

**SHORT RIB TRUFFLE PASTA**  
TENDER RED WINE BRAISED SHORT RIB, FRESH FETTUCINE,  
TRUFFLE BUTTER 53.

**EXECUTIVE CHEF RODOLFO MORALES**  
**GENERAL MANAGER JORGE VASQUEZ**

ALL PARTIES OF FIVE OR MORE HAVE AN ADDED GRATUITY OF 20%

\*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

MJ'S FAVORITES.