



MICHAEL JORDAN'S

STEAK HOUSE • CHICAGO

MJ 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

MJ 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.

MJ WAGYU MEATBALLS

WHIPPED RICOTTA, MARINARA SAUCE, GRILLED CIABATTA 24.

SEARED TUNA

ANCHO RUB, SMOKED CHERRY TOMATOES, BASIL, LEMON AIOLI, MISO GLAZE 26.

STUFFED PRAWN

BLUE CRAB STUFFED PRAWN, CROSTINI, ARUGULA, SPICY OLD BAY BUTTER SAUCE 35.

STUFFED BONE MARROW

SLOW COOKED SHORT RIB, BONE MARROW MIX, CHIMICHURRI SAUCE, GRILLED CIABATTA 26.

SOUP & SALADS

CARAMELIZED ONION SOUP

CREAMY BROTH, GRUYERE 15.

MIXED GREENS 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, PARMESAN BREAD CRUMBS 22.

BEET & BURRATA

BUFFALO BURRATA CHEESE, MIXED BEETS, PISTACHIO VINAIGRETTE 20.

SIDES TO SHARE

MAC AND CHEESE 17.

MJ PARMESEAN TRUFFLE FRIES 14.

MJ MASHED POTATO TRIO

ROASTED GARLIC, BRÛLÉE SWEET POTATOES & GINGER, GOAT CHEESE & TRUFFLE 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 BABY CARROTS

SAUTÉED TRI COLOR ROASTED BABY CARROTS, MINT YOGURT SAUCE, MARACONA ALMONDS 15.

STEAKS*

MJ PRIME DELMONICO

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

MJ FILET MIGNON

10oz BAY LEAF BUTTER 69.

KC STRIP

20oz LINZ HERITAGE ANGUS, DRY AGED 30 DAYS, ROASTED MUSHROOM BUTTER 74.

NY STRIP

14oz USDA PRIME, PICKLED RED ONION 68.

23oz BONE-IN RIBEYE

LINZ HERITAGE ANGUS BEEF. PICKLED GARLIC 79.

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

16oz SLAGEL FARM PORK CHOP, ROASTED FINGERLING POTATOES, NUESKE'S BACON, APPLE CHUTNEY 46.

*FAROE ISLAND SALMON

CITRUS BRINED, ROASTED GRAPES, WILTED GREENS, FIG BALSAMIC 44.

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.

PAN SEARED SCALLOPS

PAN ROASTED SCALLOPS, BUTTERNUT SQUASH RISOTTO 48.

EXECUTIVE CHEF RODOLFO MORALES

GENERAL MANAGER JORGE VASQUEZ

FOR YOUR CONVENIENCE, A SERVICE CHARGE OF 18% IS ADDED TO ALL CHECKS. ALL PARTIES OF FIVE OR MORE HAVE AN ADDED GRATUITY OF 20%.

CHECK WITH YOUR SERVER FOR GLUTEN FREE OPTIONS.

*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 MJ'S FAVORITES.