

## COCKTAILS

**M THE GOLDEN GOAT 75.**  
cincoro gold tequila, agave, whistlepig 15 year, tobacco bitters, angostura bitters

**M AIR-SPRESSO MARTINI 23.**  
cincoro reposado tequila, espresso, licor 43, ancho reyes liqueur

**M JUMPMAN 23.**  
grey goose pear, mathilde pêche, giffard pamplemousse, lemon juice, simple syrup, egg white, plum bitters, cranberry bitters

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

**BANANA SPICED OLD FASHIONED 23.**  
four roses bourbon, giffard banana, walnut bitters, all spice liqueur, aztec chocolate bitters



**PURPLE RAIN 19.**  
plantation pineapple rum, stoli raspberry, mathilde pêche, butterfly pea flower tea, citrus

**WINTER CRUSH 19.**  
mathilde pêche, absolut vanilla, lemon, apple cider

**GIN 505 23.**  
tanqueray gin, cranberry, sage, pear, lemon

## SPIRIT - FREE

**CUCUMBER FIZZ 14.**  
lemonade, lavender water, cucumber, mint, gruvi dry secco

**LITTLE PURPLE CORVETTE 14.**  
butterfly pea flower tea, lychee, sprite, lime

**POM-TINI ZERO 14.**  
pomegranate, lemon, mint, gruvi rosé

## RAW BAR

**OYSTERS ON THE HALF SHELL 27.**  
cocktail sauce, meyer lemon aioli, black pepper-raspberry mignonette (gf)(df)  
order à la carte (minimum 6 oysters) 4.50

**SHRIMP COCKTAIL 28.**  
shaved celery, cocktail sauce (gf)(df)

**TUNA TARTARE 27.**  
soy pearls, cucumber-fresno chili pepper relish, seaweed crisp, ponzu sauce (df)

**SEAFOOD TOWER 150.**  
1/2 dozen oysters, 6 shrimp, jumbo lump blue crab, chilled lobster tail (gf)(df)

**GRAND SEAFOOD TOWER 225.**  
1/2 dozen oysters, 6 shrimp, jumbo lump blue crab, chilled lobster tail, tuna tartare  
served with two bottles of moët & chandon impérial (187ml)



## 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 44.**  
jumbo lump crab, meyer lemon aioli (df)

**SMOKED BEEF TARTARE 26.**  
preserved egg yolk, pickled mustard seed, toasted ciabatta (df)

**WAGYU MEATBALLS 25.**  
whipped ricotta, marinara sauce, grilled ciabatta

## 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.

**WEDGE SALAD 17.**  
little gem lettuce, cherry tomatoes, grilled corn, avocado, cucumber, pickled onions, cilantro-ranch dressing (gf)

**CAESAR SALAD 17.**  
olive oil croutons, parmesan cheese  
add chicken 13. add shrimp 18. add steak 23.

**M MJ'S CHOPPED SALAD 23.**  
bacon, blue cheese, tomatoes, pickled onions, cucumber, house vinaigrette, parmesan bread crumbs

**ROASTED BEET & BURRATA 21.**  
candied walnuts, walnut vinaigrette (gf)



**M MJ'S FAVORITES** (gf) gluten free (df) dairy free

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

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.



## CLASSIC STEAKS

**M** FILET MIGNON {10 oz.} 69.  
bay leaf butter (gf)

FILET OSCAR {6 oz.} 69.  
blue crab, grilled asparagus, spiced hollandaise (gf)

KC STRIP {20 oz.} 75.  
linz heritage angus, 30-day dry-aged,  
roasted mushroom butter (gf)

BONE-IN RIBEYE {23 oz.} 81.  
linz heritage angus, pickled garlic (gf)

TOMAHAWK RIBEYE {32 oz.} 132.  
linz heritage reserve (gf)

## ADD-ONS

LOBSTER TAIL {8 oz.} (gf) 43.  
MUSHROOM BUTTER (gf) 7.

OSCAR STYLE (gf) 27.  
GARLIC SHRIMP (gf) 19.

PEPPERCORN BOURBON SAUCE 7.  
SMOKED HERB BUTTER 7.

## STEAKSMANSHIP

Steaksmanship is our signature meal experience for groups of two or more featuring a selection of our finest cuts, cooked to perfection, and selected from Michael Jordan's personal favorites.

**M** STEAK FLIGHT 198.  
filet mignon {10 oz.}  
prime ny strip {14 oz.}  
prime 45-day dry-aged ribeye {16 oz.}

LEGENDARY FLIGHT 273.  
wagyu ny strip {8 oz.}  
filet mignon {10 oz.}  
prime ny strip {14 oz.}  
lobster tail  
garlic shrimp

## PRIME CUTS

**M** DELMONICO {16 oz.} 85.  
usda prime 45-day dry-aged, balsamic ginger jus (gf)

NY STRIP {14 oz.} 71.  
usda prime, pickled red onions (gf)

WAGYU NY STRIP {8 oz.} 90.  
westholme ranch australia, black garlic ponzu

RIBEYE FILET STEAK {10 oz.} 95.  
smoked herb butter

## SIDES TO SHARE

**M** FOUR CHEESE MAC 18.  
baked with parmesan cheese crumble crust

TRUFFLE FRIES 15.  
grana padano cheese, white truffle oil

MASHED POTATO TRIO 23.  
roasted garlic, lobster, sweet potato (gf)

ROASTED ASPARAGUS 17.  
candied pecans, smoked lemon vinaigrette (gf)

MISO GLAZED MUSHROOMS 15.  
oyster, cremini, and shiitake mushrooms,  
sesame, ginger

GRILLED SWEET CORN 14.  
queso fresco, pickled red onions, chipotle butter (gf)

BACON BRUSSELS SPROUTS 15.  
nueske's double smoked bacon, maple syrup (gf)(df)

CREAMED SPINACH 17.  
white cheddar mornay, parmesan crust

## ENTRÉES

STEAK FRITES 48.  
french fries, mixed greens, borderlaise sauce

ROASTED CHICKEN 42.  
slagel farms spice-brined chicken, fingerling potatoes,  
harissa sauce (gf)

**M** PORK CHOP {16 oz.} 46.  
slagel farms pork, ancho-coffee rub, fingerling potatoes,  
caramelized onions, bourbon glaze

WAGYU BIG MIKE BURGER 35.  
sesame bun, aged cheddar, charred sweet onion, dill pickle,  
shredded iceberg, special sauce, truffle parmesan fries

SHORT RIB TRUFFLE PASTA 53.  
red wine braised short rib, fresh fettuccine, truffle butter

## SEAFOOD

FAROE ISLANDS SALMON 46.  
citrus brined, roasted grapes, wilted greens, fig balsamic (gf)(df)

**M** PAN SEARED SCALLOPS 49.  
mushroom risotto (gf)

PAN SEARED TUNA 49.  
olives & roasted heirloom cherry tomatoes tapenade,  
preserved lemon sauce

