

COCKTAILS

M MVP MARGARITA 50.

cincoro reposado, grand marnier, pimm's, elderflower, lime juice, lavender-vanilla agave, amaretto float

M AIR-SPRESSO MARTINI 16.

espresso, vodka, kahlua, bailey's

SEASONAL SANGRIA 11.

adelsheim rosé, wild roots vodka, cider boys strawberry magic cider, pineapple juice, simple syrup

STRAWBERRY RHUBARB MULE 18.

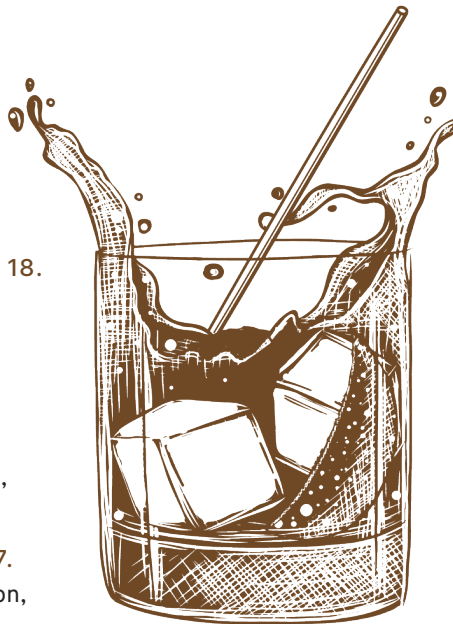
strawberry rhubarb house-infused tito's vodka, fever tree ginger beer, honey simple syrup, fresh lime juice

100-DAY BARREL-AGED BOULEVARDIER 23.

exclusive woodford reserve private blend, campari, antica carpano sweet vermouth

MARIONBERRY LEMON DROP 17.

wild roots marionberry, vodka, fresh lemon, gran gala orange liqueur, rhubarb bitters



MEZCAL SOUR 19.

rayu mezcal, botanika elderflower, fresh lemon juice, agave nectar, black lemon bitters, syrah float

WHISKEY IN THE MORNING 17.

buffalo trace bourbon cream, galliano, malibu, chocolate bitters, housemade espresso ice

BASIL FIESTA 23.

cincoro reposado, aperol, elderflower, basil, fresh lemon juice, fever tree grapefruit soda float

SMOKE 'EM IF YOU GOT 'EM 18.

house-smoked orange-cherry-infused old forester bourbon, orange-water smoked ice, old fashioned & angostura bitters

GINTASTIC 23.

hendrix grand cabaret, elderflower and chambord infused with pink peppercorns, muddled lemons, egg white, agave

23K MARTINI 100.

clix vodka, edible gold leaf

ICONIC STARTERS

M GARLIC BREAD 12.

rogue creamery blue cheese fondue

M DOUBLE-SMOKED BACON 16.

maple glaze

SHRIMP COCKTAIL 20.

vodka-spiked cocktail sauce

M COLOSSAL CRAB CAKE MP

limited quantities

ONION RINGS 12.

white garlic remoulade

WAGYU MEATBALLS 16.

whipped ricotta, marinara sauce, grilled sourdough



SOUPS & SALADS

M CARAMELIZED ONION SOUP 12.

gruyere & parmesan cheese, madeira wine, croutons

NEW ENGLAND CLAM CHOWDER 12.

pacific clams, neuske's double-smoked bacon

M WEDGE SALAD 14.

neuske's double-smoked bacon, tomatoes, blue cheese, crispy shallots

MIXED GREEN SALAD 12.

blackberries, candied hazelnuts, feta cheese, honey-ginger vinaigrette

CAESAR SALAD 12.

garlic croutons, parmigiano-reggiano

WEEKLY SPECIALS *3-course dinner for two*

SUNDAY FEAST 99. | TOMAHAWK TUESDAYS 120. | SURF & TURF FRIDAY 110.



M MJ'S FAVORITES

EXECUTIVE CHEF ROGELIO SANTOS PINACHO
GENERAL MANAGER JEFF WOOD

*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



CLASSIC STEAKS

DRY-AGED PORTERHOUSE {34 oz.} 120.
g-1 angus, roasted garlic, arugula

PETIT FILET {7 oz.} 52.
béarnaise butter

M FILET MIGNON {10 oz.} 64.
béarnaise butter

HAND-CUT NY STRIP {14 oz.} 58.
usda prime, wet-aged 28 days

HAND-CUT RIBEYE {14 oz.} 62.
usda prime, chimichurri, charred sweet onions

TEXAS T-BONE {23 oz.} 99.
arugula salad, bbq butter, 6 onion rings

STEAKSMANSHIP

Steaksmanship is our signature experience for groups of two or more featuring a selection of our finest cuts.

M LEGENDARY FLIGHT 295.

filet mignon {7oz.}
prime bone-in ribeye {23oz.}
bone-in ny strip {20 oz.}
butter poached lobster tail
garlic cream shrimp
2 pan seared scallops

PRIME CUTS

M DELMONICO {16 oz.} 99.
usda prime, dry-aged 45-days, ginger-balsamic jus

BONE-IN NY STRIP {20 oz.} 84.
usda prime g-1 angus, dry-aged 45-days,
wagyu beef fat butter

BONE-IN RIBEYE {23 oz.} 79.
usda prime, wet-aged 28-days, pickled red onions

ADD-ONS

3 GARLIC CREAM SHRIMP 18.

SEARED SEA SCALLOP 14.

BOURBON PEPPERCORN SAUCE 6.

**BUTTER-POACHED LOBSTER TAIL
{4 oz.} 29. | {8 oz.} 55.**

ENTRÉES*

STEAK FRITES {8 oz.} 38.
usda prime, bourbon-peppercorn sauce

M MISO GLAZED LOCAL KING SALMON 48.
togarashi butter, corn, spinach, tomatoes, carrots

MAPLE-GLAZED PORK CHOP 38.
polenta, apple-bacon chutney

PAN-ROASTED HALF CHICKEN 32.
crispy marble potatoes, arugula, smoked lemon jus

BARBECUE SHRIMP 32.
new orleans style, cheddar grits

PAN-SEARED SEA SCALLOPS 45.
mushroom risotto, cracked black pepper-shiraz glaze,
wilted leeks

SIDES TO SHARE

MASHED POTATOES 8.
chives, brown butter

MAC & CHEESE 14.
parmesan, cheddar, fontina, provolone

PARMESAN TRUFFLE FRIES 11.
parsley, green onion ranch

ROASTED ASPARAGUS 12.
smoked lemon vinaigrette, candied hazelnuts

CRISPY BRUSSELS SPROUTS 12.
apple-bacon chutney, lemon juice

BAKED POTATO 8.
chives, butter, sour cream

M CORN OFF THE COB 10.
queso fresco, chile-lime butter, red onion

ROASTED MUSHROOMS 12.
miso butter, garlic confit, thyme