



MICHAEL JORDAN'S
— STEAK HOUSE —

ALL DAY FOOD MENU 2

COCKTAILS | STARTING LINEUP 4

COCKTAILS | HARDWOOD CLASSICS 5

EXCLUSIVE WINE POURS 6

WINES BY THE GLASS 7

DRAFT BEER SELECTION 8

CANNED CIDER 8

SPIRIT-FREE 8

ICONIC STARTERS

M GARLIC BREAD 15.

crispy ciabatta stacked and topped with our rich, creamy roth käse blue cheese fondue

M NUESKE'S DOUBLE SMOKED BACON 23.

thick, double-cut slab bacon, caramelized with maple syrup (gf)(df)

M CRAB CAKE 43.

jumbo lump crab, meyer lemon aioli (df)

WAGYU MEATBALLS 24.

whipped ricotta, marinara sauce, grilled ciabatta

MAPLE BACON CHICKEN WINGS 24.

ancho rub, spicy maple-bacon sauce, creamy roth käse blue cheese fondue



SOUP & SALADS

CARAMELIZED ONION SOUP 15.

creamy broth, gruyère & mozzarella cheese

MIXED GREENS SALAD 15.

cucumber, tomato, sweet onion, champagne-dill vinaigrette (gf)(df)
add chicken 13. add shrimp 18. add steak 23.

WEDGE SALAD 16.

little gem lettuce, cherry tomatoes, grilled corn, avocado, cucumber, pickled onions, cilantro-ranch dressing (gf)

CAESAR SALAD 16.

olive oil croutons, parmesan cheese
add chicken 13. add shrimp 18. add steak 23.

SANDWICHES

available from 11am-3pm

TURKEY SANDWICH 20.

nueske's double smoked bacon, tomato, lettuce, meyer lemon aioli, served on toasted white bread

GRILLED CHICKEN SANDWICH 22.

lettuce, tomato, onion, tarragon aioli, served on a brioche roll

STEAK SANDWICH 29.

charred onions, arugula, gruyère, served on toasted sourdough

SIDES

M FOUR CHEESE MAC 17.

baked with parmesan cheese crumble crust

TRUFFLE FRIES 14.

grana padano cheese, white truffle oil

ROASTED ASPARAGUS 16.

candied pecans, smoked lemon vinaigrette (gf)

ENTRÉES

BBQ CHICKEN FLATBREAD 20.

mozzarella, chicken, pickled onions, micro cilantro, bbq sauce

TOMATO MOZZARELLA FLATBREAD 19.

basil, roasted garlic
add chicken 6.

STEAK HOUSE BURGER {10 oz.} 26.

blend of chuck, brisket, and short rib, lettuce, tomato, onion

BACON CHEESEBURGER {10 oz.} 28.

blend of chuck, brisket, and short rib, nueske's double smoked bacon, aged cheddar, stout mustard, caramelized onions, pretzel bun

ROASTED CHICKEN 38.

slagel farms spice-brined chicken, fingerling potatoes, harissa sauce (gf)

FAROE ISLAND SALMON 44.

citrus brined, roasted grapes, wilted greens, fig balsamic (gf)(df)

M DELMONICO {16 oz.} 79.

usda prime 45-day dry-aged, balsamic ginger jus (gf)

FILET MIGNON {10 oz.} 69.

bay leaf butter (gf)

DESSERTS

23 LAYER CAKE 23.

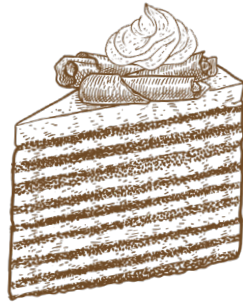
enough said

MOLTEN LAVA CAKE 18.

dark chocolate, vanilla ice cream

MASCARPONE CHEESECAKE 16.

brown butter streusel, glazed berries, strawberry-blackberry coulis



MJ'S FAVORITES

(gf) gluten free (df) dairy free

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.

THE STARTING LINEUP

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

23 MULE 19.

heering cherry liquor, skeptic vodka, ginger beer, cherry syrup, lime

BANANA OLD FASHIONED 23.

marker's mark bourbon, giffard banana, aztec bitters, walnut bitters

GIN 505 23.

hendrick's gin, rose water, lime, raspberries, tonic water

M JUMPMAN 23.

grey goose pear, mathilde pêche, giffard pamplemousse, lemon juice, simple syrup, egg white, plum bitters, cranberry bitters

PASSION ON THE COURT 23.

cincoro blanco tequila, casamigos mezcal, cointreau, passion fruit, hibiscus foam, lime

PURPLE RAIN 18.

plantation pineapple rum, stoli raspberry, mathilde pêche, butterfly pea flower tea, citrus

M ROASTED PINEAPPLE MARGARITA 23.

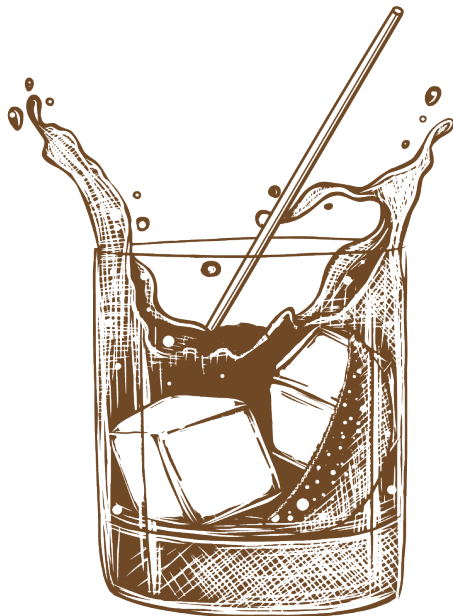
cincoro reposado tequila, housemade roasted pineapple, lime juice, agave

HIBISCUS & WATERMELON SPICY MARGARITA 19.

lunazul tequila or mezcal, hibiscus, watermelon, fire bitters, lime

SUMMER SANGRIA 19.

red or white wine, dry curaçao, brandy, citrus, ginger ale



HARDWOOD CLASSICS

BOULEVARDIER 22.

marker's mark bourbon, campari, carpano antica, orange twist

COSMOPOLITAN 20.

absolut vodka, cointreau, cranberry juice, lime

ESPRESSO MARTINI 20.

absolut vanilla, mr. black cold brew coffee liquor, espresso

FRENCH 75 19.

hendrick's gin, lemon, valdo prosecco

FRENCH MARTINI 20.

absolut vodka, chambord, pineapple juice

LEMON DROP MARTINI 20.

absolut citron, cointreau, lemon

MAI TAI 18.

bacardi, goslings dark rum, cointreau, amaretto, lime, orange, pineapple

MANHATTAN 21.

maker's mark bourbon, carpano antica, angostura bitters

MARGARITA 21.

casamigos reposado, cointreau, lime

*pride version available, \$1 of each margarita will be donated to local lgbtqia+ organizations

NEGRONI 24.

hendrick's gin, campari, carpano antica

OLD FASHIONED 21.

maker's mark bourbon, angostura bitters, orange bitters

TEQUILA SUNRISE 18.

casamigos blanco tequila, orange juice, grenadine

THE LAST WORD 21.

hendrick's gin, luxardo maraschino liquor, green chartreuse, lime

WHISKEY SOUR 18.

four roses blended bourbon, lemon

EXCLUSIVE WINE POURS

**M 2017 DOMAINE SERENE 'BARREL 23' PINOT NOIR,
WILLAMETTE VALLEY, OREGON 55.**

Domaine Serene, established in 1989 by Grace and Ken Evenstad, aimed to bring their love for Burgundian wines to Oregon's Willamette Valley. In 2014, wine critic James Suckling named Domaine Serene one of the world's top 50 wineries. Domaine Serene was selected by wine enthusiast and collector Michael Jordan to craft a wine exclusively for his personal cellar and steakhouses. This collaboration resulted in 'Barrel 23', a rare blend of Pinot Noir crafted to enhance the flavor and quality of the steaks served at Michael Jordan's Steak House.

**2017 ADAPTATION BY ODETTE CABERNET SAUVIGNON,
NAPA VALLEY, CALIFORNIA 42.**

**2022 CAKEBREAD CELLARS CHARDONNAY,
NAPA VALLEY, CALIFORNIA 32.**

**2017 CHATEAU ST. JEAN 'CINQ CÉPAGES' RED BLEND,
SONOMA COUNTY, CALIFORNIA 55.**

**2022 GRGICH HILLS ESTATE CHARDONNAY,
NAPA VALLEY, CALIFORNIA 35.**

**2021 MERRY EDWARDS WINERY SAUVIGNON BLANC,
RUSSIAN RIVER VALLEY, CALIFORNIA 31.**

**2019 ZD WINES CABERNET SAUVIGNON,
NAPA VALLEY, CALIFORNIA 32.**



WINES BY THE GLASS

BUBBLES

NV VALDO MARCA ORO BRUT, PROSECCO D.O.C., ITALY 17.

NV JEAN DE JAMES CRÉMANT DE BORDEAUX BRUT,
BORDEAUX, FRANCE 18.

NV PIPER-HEIDSIECK CUVÉE BRUT,
CHAMPAGNE, FRANCE 27.

NV VALTER BARBERO CASCINAPIAN D'OR 'SERENA'
SWEET RED, PIEDMONT, ITALY 16.

NV VIETTI MOSCATO D'ASTI, PIEDMONT, ITALY 16.

WHITE

2022 ANT MOORE ESTATE SERIES SAUVIGNON BLANC,
MARLBOROUGH, NEW ZEALAND 17.

2022 DOMAINE SYLVAIN BAILLY 'TERROIRS' SANCERRE,
LOIRE, FRANCE 21.

2021 SINEGAL ESTATE SAUVIGNON BLANC,
NAPA VALLEY, CALIFORNIA 23.

2022 ALBERT BICHOT CHARDONNAY,
MÂCON-VILLAGES, FRANCE 17.

2022 DAVIS BYNUM 'RIVER WEST' CHARDONNAY,
RUSSIAN RIVER VALLEY, CALIFORNIA 18.

2022 HARTFORD COURT CHARDONNAY,
RUSSIAN RIVER VALLEY, CALIFORNIA 19.

2020 J. BOOKWALTER ANECDOTE RIESLING,
COLUMBIA VALLEY, WASHINGTON 17.

2023 BIORA' PINOT GRIGIO DELLA VENEZIA,
VENETO, ITALY 17.

2022 MATIC WINES BLAUFRÄNKISCH ROSÉ,
ŠTAJERSKA, SLOVENIA 17.

RED

2021 KENDALL-JACKSON 'ESTATES COLLECTION' PINOT
NOIR, ANDERSON VALLEY, CALIFORNIA 17.

2021 HEAD HIGH PINOT NOIR, SONOMA COAST,
CALIFORNIA 19.

2021 SEVEN HILLS WINERY CABERNET SAUVIGNON,
WALLA WALLA VALLEY, WASHINGTON 19.

2021 CULTIVAR CABERNET SAUVIGNON,
NORTH COAST, CALIFORNIA 22.

2021 CLOS DU VAL CABERNET SAUVIGNON,
NAPA VALLEY, CALIFORNIA 28.

2021 CATENA ZAPATA MALBEC, MENDOZA, ARGENTINA 17.

2022 SAINT COSME RED BLEND, CÔTES DU RHÔNE,
FRANCE 19.

2021 SAN FELICE CHIANTI CLASSICO, TUSCANY, ITALY 19.

DRAFT BEER SELECTION

CHI-TOWN BEER FLIGHT 22.

selection of 4 local beers - ask your server

ALLAGASH WHITE 11.

allagash brewing, belgian witbier | 5.2% abv

BUD LIGHT 11.

anheuser-busch, light lager | 4.2% abv

DAISY CUTTER 11.

half acre beer company, pale ale | 5.2% abv

GUINNESS DRAUGHT 12.

guinness brewery, stout | 4.2%

KÖLSCH 11.

dovetail brewery, kölsch style ale | 4.8% abv

HAZY BEER HUG 11.

goose island beer co., hazy ipa | 6.8% abv

NINJA VS. UNICORN 11.

pipeworks brewing, double ipa | 8.0% abv

REVOLUTION BREWING SEASONAL 11.

please ask your server

SAM ADAMS SEASONAL 12.

please ask your server

SESSION ALE 11.

moor's brewing company, session ale | 5.4% abv

CANNED CIDER

SEMI-DRY CIDER 10.

right bee cider, hard apple cider | 6.0% abv

ROSÉ SEMI-DRY CIDER 10.

right bee cider, hard apple cider | 6.0% abv

SPIRIT-FREE

CUCUMBER FIZZ 14.

lemonade, lavender water, cucumber, mint, gruvi dry secco

LITTLE PURPLE CORVETTE 14.

butterfly pea flower tea, lychee, lime, sprite

POM-TINI ZERO 14.

pomegranate, lemon, mint, gruvi rosé

GRUVI BUBBLY ROSÉ 14.

chardonnay & cabernet grapes

GRUVI DRY SECCO 14.

chardonnay grapes