

COCKTAILS

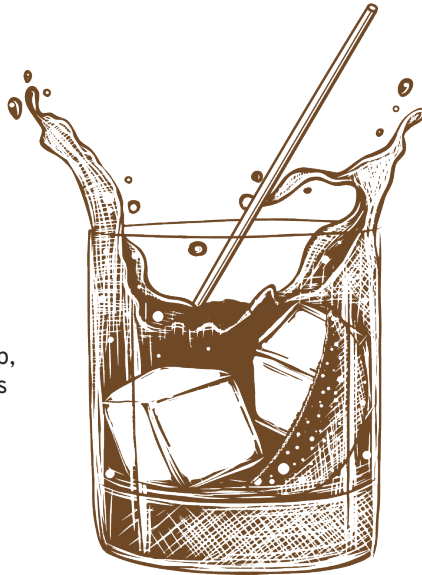
M THE GOLDEN GOAT 75.
cincoro gold tequila, agave, whistlepig 15 year,
tobacco bitters, angostura bitters

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

**HIBISCUS & WATERMELON
SPICY MARGARITA 19.**
lunazul tequila or mezcal, hibiscus,
watermelon, fire bitters, lime

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,
housemade roasted pineapple, agave



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

BANANA OLD FASHIONED 23.
maker's mark bourbon, giffard banana,
aztec bitters, walnut bitters

SPIRIT - FREE

CUCUMBER FIZZ 13.
lemonade, lavender water, cucumber,
mint, gruvi dry secco

LITTLE PURPLE CORVETTE 13.
butterfly pea flower tea, lychee, sprit, lime

POM-TINI ZERO 13.
pomegranate, lemon, mint, gruvi rosé

RAW BAR

OYSTERS ON THE HALF SHELL 26.
cocktail sauce, meyer lemon aioli,
black pepper-raspberry mignonette (gf)(df)
order à la carte (*minimum 6 oysters*) 4.50

SHRIMP COCKTAIL 27.
shaved celery, cocktail sauce (gf)(df)

TUNA TARTARE 26.
soy pearls, cucumber-fresno chili pepper relish,
seaweed crisp, ponzu sauce (df)

SEAFOOD TOWER 149.
1/2 dozen oysters, 6 shrimp, jumbo lump
blue crab, chilled lobster tail (gf)(df)

GRAND SEAFOOD TOWER 223.
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 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)

SMOKED BEEF TARTARE 25.
preserved egg yolk, pickled mustard seed,
toasted ciabatta (df)

WAGYU MEATBALLS 24.
whipped ricotta, marinara sauce, grilled ciabatta

SEARED TUNA 26.
ancho rub, smoked cherry tomatoes, basil, lemon aioli,
miso glaze (df)

STUFFED BONE MARROW 26.
slow cooked short rib, bone marrow mix,
chimichurri sauce, grilled ciabatta

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.

M MJ'S CHOPPED SALAD 22.
bacon, blue cheese, tomatoes, pickled onions, cucumber,
house vinaigrette, parmesan bread crumbs

TOMATO & BURRATA 20.
buffalo burrata, heirloom tomatoes, fig-balsamic reduction,
micro basil (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.} 74.
linz heritage angus, 30-day dry-aged,
roasted mushroom butter (gf)

BONE-IN RIBEYE {23 oz.} 79.
linz heritage angus, pickled garlic (gf)

TOMAHAWK RIBEYE {32 oz.} 130.
linz heritage reserve (gf)

ADD-ONS

LOBSTER TAIL {8 oz.} (gf) 42.
MUSHROOM BUTTER (gf) 7.

OSCAR STYLE (gf) 26.
GARLIC SHRIMP (gf) 18.

PEPPERCORN
BOURBON SAUCE 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 195.
filet mignon {10 oz.}
prime ny strip {14 oz.}
prime 45-day dry-aged ribeye {16 oz.}

LEGENDARY FLIGHT 270.
wagyu ny strip {8 oz.}
filet mignon {10 oz.}
prime ny strip {14 oz.}
lobster tail
garlic shrimp

PRIME CUTS

M DELMONICO {16 oz.} 79.
usda prime 45-day dry-aged,
balsamic ginger jus (gf)

NY STRIP {14 oz.} 68.
usda prime, pickled red onions (gf)

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

SIDES TO SHARE

M FOUR CHEESE MAC 17.
baked with parmesan cheese crumble crust

TRUFFLE FRIES 14.
grana padano cheese, white truffle oil

MASHED POTATO TRIO 21.
roasted garlic, crab & old bay butter,
smoked charred onion (gf)

ROASTED ASPARAGUS 16.
candied pecans, smoked lemon vinaigrette (gf)

HARICOTS VERTS 15.
shaved grana padano, crispy shallots,
preserved lemons (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)

ENTRÉES

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

ROASTED CHICKEN 38.
slagel farms spice-brined chicken, fingerling potatoes,
harissa sauce (gf)

M PORK CHOP {16 oz.} 46.
slagel farms pork, roasted fingerling potatoes, nueske's bacon,
apple chutney (gf)

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 44.
citrus brined, roasted grapes, wilted greens, fig balsamic (gf)(df)

M PAN SEARED SCALLOPS 48.
mushroom risotto (gf)

PAN ROASTED HALIBUT 48.
parsnip purée, pearl onions, nueske's double-smoked bacon,
pickled shimeji mushrooms, pea tendrils (gf)

