

EYE OPENERS

APRICOT APEROL SPRITZ

apricot vodka, aperol, orange juice, sparkling wine

15. GLASS 59. CARAFE

MIMOSAS**

sparkling wine and your choice of juice:
fresh orange juice, mango, coconut,
peach, strawberry

15. GLASS 59. TOWER

CLASSIC BLOODY MARY** 18.

bloody mary mix, vodka, celery

Ⓜ MJ'S CINCORO BLOODY MARIA** 23.

cincoro reposado tequila, nueske's
double-smoked bacon, bloody mary mix

**non-alcoholic option available



ICONIC STARTERS

MAPLE CINNAMON ROLL 13.

cream cheese frosting

CRAB CAKE MP.

colossal lump crab, meyer lemon aioli

Ⓜ GARLIC BREAD 13.

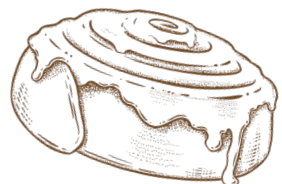
great hill blue cheese fondue (v)

SHRIMP COCKTAIL 19.

cocktail sauce, meyer lemon vinaigrette (gf)(df)

STEAK TARTARE* 19.

ciabatta toast, pickled garlic mayo,
pickled celery, egg yolk "parmesan", chives,
grain mustard dressing (df)



BRUNCH

EGGS BENEDICT

hollandaise, locally farmed eggs, smoked spanish paprika,
english muffin, roasted potatoes

LOBSTER* 29. | PASTRAMI* 22. | TOMATO AVOCADO* 18.

Ⓜ NUESKE'S DOUBLE SMOKED BACON* 20.



CLASSICS

SAUSAGE & EGG BISCUIT 20.

smoked cheddar, cheddar biscuit, italian sausage,
scrambled eggs, roasted potatoes

FRENCH TOAST 18.

homemade brioche, orange zest,
vanilla bean cream, stonefruit preserves

EGGS ANY STYLE* 20.

2 eggs, roasted potatoes, biscuit, bacon or sausage

SIDES & SALADS

ROASTED POTATOES 9.

beef tallow, parmesan, herbs, smoked paprika (gf)

ROASTED MUSHROOMS 13.

roasted garlic, parsley (gf)(df)(vv)

WEDGE SALAD 16.

blue cheese dressing, roasted tomatoes,
pickled shallots, olive oil croutons, nueske's bacon

Ⓜ CHICKEN & BISCUIT 26.

fried buttermilk thighs, cheddar biscuit,
sriracha honey, bread & butter pickles

BREAKFAST B.L.T. 20.

bacon, lettuce, tomato, scrambled eggs,
guacamole, croissant bun, roasted potatoes

STEAK & EGGS* 48.

prime skirt steak {8oz.}, two fried eggs,
chimichurri, roasted potatoes

TRUFFLE FRENCH FRIES 12.

black truffle oil, parmesan, fresh herbs

CREAMY SPINACH 11.

garlic béchamel (v)

CAESAR SALAD 16.

baby gem lettuce, parmesan, olive oil croutons,
caesar dressing

SANDWICHES

BREAKFAST BURGER* 24.

wagyu patty, fried egg, cheddar, nueske's bacon,
maple aioli, bread & butter pickles

PASTRAMI REUBEN 22.

housemade pastrami, caramelized onions,
gruyère cheese, thousand island dressing, ciabatta,
french fries

RIBEYE SANDWICH 32.

7oz prime ribeye, arugula, pickled shallots,
roasted tomatoes, pesto, garlic oil, french fries

STEAKS

FILET MIGNON {7oz.}* 49.

black garlic tomato butter (gf)

USDA PRIME STEAK FRITES {8oz.}* 48.

skirt steak, arugula salad, truffle fries
add an egg +4.

USDA PRIME NY STRIP {12oz.}* 56.

pickled garlic (gf)

Ⓜ USDA PRIME DELMONICO {16oz.}* 79.

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

AMERICAN WAGYU STRIP {12oz.}* 80.

snake river farms, shishito au poivre

RAW BAR

HALF DOZEN LOCAL OYSTERS* 21.

chef's selection, cocktail sauce,
strawberry mignonette (gf)(df)

SEAFOOD TOWER* 89.

1 dozen oysters, 6 shrimp,
half maine lobster, tuna tartare
add 8oz crab legs +55.

CULINARY DIRECTOR ABRAHAM SILVA GENERAL MANAGER DALLAS BEASLEY

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

Ⓜ MJ's favorite (v) vegetarian
(vv) vegan (df) dairy free (gf) gluten free

