

COCKTAILS

JORDAN'S CRUSH 15.

stoli raspberry vodka, 3 olives cherry vodka, pineapple juice, orange juice

THE HI-BI 16.

bribón reposado tequila, fruitful pink guava, hibiscus, orange juice, lime juice

M SMOKED BLACK MANHATTAN 24.

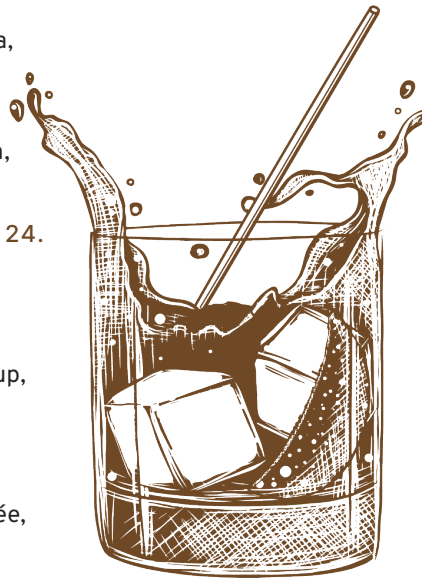
great jones straight bourbon whiskey, averna amaro liqueur, walnut bitters

THE OVERTAKE 17.

grey goose vodka, genepy liqueur, chai syrup, lemon juice, egg white

MIDNIGHT MEZZAROUND 18.

montelobos mezcal artesanal, ginger beer, st. elder blood orange liqueur, coconut purée, lime juice



M AIR-SPRESSO MARTINI 17.

pearl vanilla vodka, crème de cacao liqueur, tia maria, fresh brewed espresso

HAVANA-BANANA 15.

havana club añejo rum, banana liqueur, pineapple juice, bitters

CURTAIN CALL 20.

hendricks grand cabaret gin, fruitful acai, cranberry juice, bitters

SPIRIT - FREE

CAIPIRINHA NUEVA 11.

coconut purée, simple syrup, club soda, lime juice, mint leaves

HAWAIIAN PALOMA 12.

hibiscus, fever tree pink grapefruit tonic, lime juice

RAW BAR

CAVIAR (1oz.)*

ciabatta crostini, egg, crème fraîche, chives osetra 185. | kaluga 145. | american sturgeon 95.

TUNA RICE CAKE* 21.

crispy rice, bbq hoisin, chili mayo, cabbage wakame, sesame seeds (gf)(df)

TUNA TARTARE* 26.

scallions, basil, taro chips (gf)(df)

SHRIMP COCKTAIL 19.

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

CHILLED HALF MAINE LOBSTER MP.

pickled garlic aioli (gf)(df)

HALF DOZEN LOCAL OYSTERS* 21.

daily selection (gf)(df)

ALASKAN KING CRAB MP.

choice of 1/2 lb. or 1 lb., served hot or cold (gf)(df)

SEAFOOD TOWER 89.

1 dozen oysters, 6 shrimp, tuna tartare, half maine lobster (gf)(df)



ICONIC STARTERS

M GARLIC BREAD 13.

great hill, massachusetts blue cheese fondue (v)

M NUESKE'S DOUBLE SMOKED BACON 19.

local maple syrup-black pepper glaze (gf)

M COLOSSAL CRAB CAKE MP.

colossal lump crab, meyer lemon aioli (gf)

ANGUS MEATBALLS 18.

berkshire pork, angus beef, tomato sauce, pecorino toscano (gf)

EGGPLANT CANNELONI 14.

mascarpone, spring peas, spinach, green tomato marinara, parmesan

BEEF ARANCINI 16.

parmesan, mozzarella, peas, pesto, roasted tomato aioli

PERUVIAN CHICKEN SKEWERS 18.

aji panca marinade, cilantro sauce (gf)

OCTOPUS A LA PLANCHA MP.

roasted potatoes, roasted red peppers, smoked paprika, lemon. choose from quarter, half, or whole octopus (gf)

SOUP & SALADS

SPRING PEA SOUP 14.

bacon 'croutons', lemon sour cream

CAESAR SALAD 16.

baby gem lettuce, parmesan, olive oil croutons, caesar dressing | add white anchovy 2.

GREEN SALAD 13.

artisan greens, pickled shallots, roasted tomato, radish, meyer lemon vinaigrette (vv)

WEDGE SALAD 16.

nueske's bacon, croutons, roasted tomato, pickled shallots, blue cheese dressing

BROCCOLI & ARUGULA SALAD 15.

charred broccoli, butternut squash, goat cheese, candied pumpkin seeds, pomegranate vinaigrette



M MJ'S FAVORITES (gf) gluten free (df) dairy free (v) vegetarian (vv) vegan

CULINARY DIRECTOR ABRAHAM SILVA GENERAL MANAGER DALLAS BEASLEY

*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.



STEAKSMANSHIP

Our signature experience for two or more people to enjoy.

FLIGHT 23* 170. (gf)

filet mignon {7oz.}, prime ribeye {18oz.}, usda prime ny strip {16oz.}, grilled italian sausage {8oz.}

MVP FLIGHT* 240. (gf)

30-day dry-aged kc strip {18oz.}, american wagyu strip {12oz.}, prime sirloin steak {10oz.}, grilled bratwurst {5oz.}, filet mignon {10oz.}

LEGENDARY FLIGHT* 340. (gf)

tomahawk steak {42oz.}, 30-day dry-aged kc strip {18oz.}, american wagyu strip {12oz.}, grilled italian sausage {8oz.}, 4 sautéed tiger shrimp, grilled bratwurst {5oz.}, half maine lobster {1lb.}

CLASSIC STEAKS

FILET MIGNON {7oz.}* 49.
black garlic tomato butter (gf)

M FILET MIGNON {10oz.}* 59.
black garlic tomato butter (gf)

BONE-IN KC STRIP {18oz.}* 85.
30-day dry-aged, charred onion butter (gf)

BONE-IN RIBEYE {20oz.}* 82.
30-day dry-aged, smoked miso glaze (gf)

PORTERHOUSE FOR TWO {32oz.}* 115.
35-day dry-aged (gf)

PRIME CUTS

AMERICAN WAGYU DENVER STEAK {12oz.}* 65.
snake river farms, smoked miso butter (gf)

AMERICAN WAGYU FILET MIGNON {8oz.}* 120.
snake river farms, black garlic tomato butter (gf)

AMERICAN WAGYU TOP SIRLOIN {10oz.}* 60.
snake river farms, black garlic tomato butter (gf)

AMERICAN WAGYU STRIP {12oz.}* 80.
snake river farms, shishito pepper au poivre (gf)

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

NY STRIP {16oz.}* 65.
usda prime, pickled garlic (gf)

RIBEYE {18oz.}* 75.
usda prime, creole pickled onions (gf)

ADD-ONS

SEARED SCALLOPS* (gf) 19.

HALF MAINE LOBSTER (gf) MP.

CHIMICHURRI SAUCE (gf)(df) 3.

HORSERADISH CREAM (gf) 3.

SAUTÉED TIGER SHRIMP (gf) 15.

BÉARNAISE SAUCE (gf) 5.

BLUE CHEESE CRUST 5.

TRUFFLE PARMESAN CRUST 5.

BRATWURST (df) 8.

ENTRÉES

WAGYU LINGUINE* 58.
snake river farms gold wagyu sirloin {8oz.}, semolina pasta, basil-spinach cream, cilantro oil

SMOKED PORK CHOP* 55.
berkshire pork, cabbage slaw, honey chili glaze (gf)(df)

ROASTED HALF CHICKEN 38.
spinach farroto, pickled garlic jus

M SHORT RIB PASTA 38.
beef jus, truffle oil, fresh tagliatelle, pecorino toscano

STEAK FRITES* 45.
prime sirloin {10oz.}, truffle parmesan fries

DOUBLE-CUT LAMB CHOPS 59.
moroccan spiced tomato couscous, cucumber yogurt (df)

SEAFOOD

LOBSTER MAC & CHEESE 75.
maine lobster {1 lb.}, vermont cheddar, parmesan breadcrumbs

SEA SCALLOP RISOTTO 49.
charred pickled shallots, black truffle peelings, spring pea pesto (gf)

SIDES TO SHARE

M JAPANESE STREET CORN 13.
smoked miso butter, chili mayo, furikake (gf)

ROASTED MUSHROOMS 12.
rhode island cremini mushrooms, garlic aioli (gf)(vv)

MASHED POTATO TRIO 15.
classic, onion boursin, bacon gouda (gf)

ASPARAGUS 15.
candied pumpkin seeds (gf)(vv)

M MAC & CHEESE 13.
raclette & brie cream, torchio pasta (v)

CREAMED SPINACH 11.
garlic béchamel (v)

LOADED BAKED POTATO 12.
bacon, aged cheddar, sour cream, chives

MISO GLAZED SALMON 35.
snap peas, asparagus, egg 'parmesan', fried rice, garlic oil (gf)(df)

ROASTED HALIBUT 57.
grapefruit segments, arugula, salmon roe, chive oil, cabernet beurre blanc

