

## STARTERS

- MJ SIGNATURE GARLIC BREAD**  
ROGUE CREAMERY BLUE CHEESE FONDUE 12
- MJ WAGYU MEATBALLS**  
MARINARA, WHIPPED RICOTTA, GRILLED SOURDOUGH 16
- MJ DOUBLE SMOKED BACON**  
BLACK PEPPER MAPLE GLAZE 18
- ONION RINGS**  
WHITE GARLIC REMOULADE 12
- SHRIMP COCKTAIL**  
VODKA-SPIKED COCKTAIL SAUCE 20
- COLOSSAL CRAB CAKE**  
LIMITED QUANTITIES MP

## SOUPS & SALADS

- NEW ENGLAND CLAM CHOWDER**  
PACIFIC CLAMS, DOUBLE-SMOKED BACON 14
- MJ CARAMELIZED ONION SOUP**  
FONTINA, PARMESAN, MADEIRA, CROUTON 14
- SPINACH & APPLE SALAD**  
SPINACH, APPLE, ARUGULA, WATERMELON RADISH,  
PICKLED RED ONIONS, CANDIED HAZELNUTS, APPLE  
DRESSING, BRULEED GOAT CHEESE 14
- CAESAR**  
GARLIC CROUTONS, PARMIGIANO-REGGIANO 12
- THE WEDGE**  
BACON, TOMATOES, BLUE CHEESE, CRISPY SHALLOTS 14

## SIDES

- LOBSTER MAC & CHEESE**  
LOBSTER, PARMESAN, CHEDDAR, FONTINA 28
- MASHED POTATOES**  
CHIVES, BROWN BUTTER 10
- PARMESAN TRUFFLE FRIES**  
PARSLEY, GREEN ONION 'RANCH' 11
- MAC & CHEESE**  
PARMESAN, CHEDDAR, FONTINA 14
- ROASTED ASPARAGUS**  
GARLIC, LEMON, PARMIGIANO-REGGIANO 12
- CRISPY BRUSSELS SPROUTS**  
APPLE-BACON CHUTNEY, LEMON JUICE 12
- BAKED POTATO**  
CHIVES, BUTTER, SOUR CREAM 8  
ADD BACON, CHEDDAR 14
- MJ CORN OFF THE COB**  
QUESO FRESCO, CHILE-LIME BUTTER, RED ONION 10
- CONFIT MUSHROOMS**  
CRISPY GARLIC, PARSLEY 12

### WEEKLY SPECIALS | 3-COURSE DINNER FOR TWO

- SUNDAY FEAST 99**  
**TOMAHAWK TUESDAYS 120**  
**SURF & TURF FRIDAY 110**

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. 20% GRATUITY ADDED FOR PARTIES OF 8 OR MORE.

**MJ** MJ'S FAVORITES

## STEAKS

- PETIT FILET 7oz**  
BÉARNAISE BUTTER 56
- NEW YORK STRIP 14oz**  
USDA PRIME, WET-AGED 28 DAYS 58
- DRY-AGED PORTERHOUSE 34oz**  
G-1 ANGUS, ROASTED GARLIC, ARUGULA 120
- HAND-CUT RIBEYE 14oz**  
USDA PRIME, CHIMICHURRI, CHARRED ONION 62
- MJ FILET MIGNON 10oz**  
BÉARNAISE BUTTER 68
- BONE-IN RIBEYE 24oz**  
USDA PRIME, WET-AGED 28 DAYS,  
PICKLED RED ONION 79

## ADD-ONS

- DUNGENESS CRAB CRUST 29**  
**3 GARLIC CREAM SHRIMP 18**  
**BUTTER POACHED LOBSTER TAIL 4oz 29 8oz 55**  
**SEARED SEA SCALLOP 14**  
**BOURBON PEPPERCORN SAUCE 6**  
**CHIMICHURRI 4**  
**BÉARNAISE BUTTER 6**  
**WAGYU BUTTER 7**

## STEAKSMANSHIP

SEASONAL, UNPARALLELED STEAKS, FIT FOR A LEGEND.

### CHEF'S CUTS

- MJ'S DELMONICO 16oz**  
USDA PRIME, DRY-AGED 45 DAYS,  
GINGER-BALSAMIC JUS 99
- BONE-IN NEW YORK STRIP 20oz**  
USDA PRIME G-1 ANGUS, DRY-AGED 45 DAYS,  
WAGYU BEEF FAT BUTTER 84

### LEGENDARY FLIGHT 295

- FILET MIGNON 7oz**  
**PRIME BONE-IN RIBEYE 24oz**  
**BONE-IN NEW YORK STRIP 20oz**  
**BUTTER POACHED LOBSTER TAIL**  
**GARLIC CREAM SHRIMP**  
**2 PAN SEARED SCALLOPS**

THE LEGENDARY FLIGHT IS SERVED WITH A SEASONAL SELECTION OF SAUCES & SEA SALTS

## ENTRÉES

- STEAK FRITES**  
USDA PRIME, BOURBON-PEPPERCORN SAUCE 38
- MJ MISO GLAZED ORA KING SALMON**  
TOGARASHI BUTTER, CORN, SPINACH, TOMATOES 48
- MAPLE-GLAZED PORK CHOP**  
APPLE-BACON CHUTNEY 38
- PAN-ROASTED HALF CHICKEN**  
CREAMY BAKED THREE CHEESE POLENTA,  
PAN MUSHROOM GRAVY, CHIVES 32
- BARBECUE SHRIMP**  
NEW ORLEANS STYLE, CHEDDAR GRITS 32
- PAN-SEARED SEA SCALLOPS**  
PEA PUREE RISOTTO, LEMON & HERB BUTTER,  
PARMIGIANO-REGGIANO 45