



MICHAEL JORDAN'S STEAK HOUSE · WASHINGTON

STARTERS

- MJ SIGNATURE GARLIC BREAD
ROGUE CREAMERY BLUE CHEESE FONDUE 12
WAGYU MEATBALLS
MARINARA, WHIPPED RICOTTA, GRILLED SOURDOUGH 18
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
CARMELIZED 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
BACON MAC & CHEESE
BACON, PARMESAN, CHEDDAR, FONTINA 14
PARMESAN TRUFFLE FRIES
PARSLEY, GREEN ONION 'RANCH' 11
ROASTED BROCCOLINI
LEMON, PARMIGIANO-REGGIANO 12
CRISPY BRUSSELS SPROUTS
APPLE-BACON CHUTNEY, LEMON JUICE 12
BAKED POTATO
CHIVES, BUTTER, SOUR CREAM 8
ADD BACON, CHEDDAR 14
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

STEAKS

- PETIT FILET 7oz
BEARNAISE 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
FILET MIGNON 10oz
BEARNAISE 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
BEARNAISE 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
MISO GLAZED LOCAL KING SALMON
ROASTED TRI-COLORED CARROTS & BROCCOLINI, SPINACH, TOGARASHI BUTTER, CARROT GINGER PUREE 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

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.