

APPE TIZERS

GARLIC BREAD
ROGUE CREAMERY BLUE CHEESE FONDUE.
VOTED WORLD'S BEST CHEESE 9.

WAGYU MEATBALLS
BEEF BOLOGNESE, WHIPPED RICOTTA, GRILLED SOURDOUGH 16.

DOUBLE SMOKED BACON
BLACK-PEPPER MAPLE GLAZE 16.

BATTERED ONION RINGS
WHITE GARLIC REMOULADE 12.

SHRIMP COCKTAIL
SHAVED CELERY, VODKA-SPIKED COCKTAIL SAUCE 20.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER
PACIFIC CLAMS, DOUBLE-SMOKED BACON 12.

CARAMELIZED ONION SOUP
FONTINA CHEESE, MADEIRA, CROUTON 11.

CAESAR
GARLIC CROUTONS, PARMIGIANO-REGGIANO 12.

STRAWBERRY AND ARUGULA
GOAT CHEESE, PICKLED ONION, BLACK PEPPER VINAIGRETTE 12.

TOMATO BURATTA
HEIRLOOM TOMATOES, CHERRY TOMATOES, BURATTA CHEESE,
FRESH BASIL, PICKLED RED ONION, FENNEL, PISTACHIO, BLACK
PEPPER VINAIGRETTE, BALSAMIC REDUCTION, CROSTINI 20.

THE WEDGE
BACON, TOMATOES, BLUE CHEESE, CRISPY SHALLOTS 12.

SIDES

MASHED POTATOES
BROWN BUTTER 8.

BACON MACARONI & CHEESE
BACON, PARMESAN, CHEDDAR, FONTINA 14.
ADD LOBSTER 26.

PARMESAN-TRUFFLE FRIES
FRESH HERBS, GREEN ONION 'RANCH' 9.

ROASTED BROCCOLINI
LEMON, PARMIGIANNO-REGGIANO 12.

ROASTED ASPARAGUS
CHIMICHURRI 14.

CRISPY BRUSSELS SPROUTS
BACON-APPLE JAM 12.

BAKED POTATO
CHIVES, BUTTER, SOUR CREAM 8.
ADD BACON, CHEDDAR 14.

CORN OFF THE COB
QUESO FRESCO, CHILE-LIME BUTTER, RED ONION 10.

*ALL-NATURAL BEEF, CUT, SEASONED &
GIVEN THE MJ STAMP OF APPROVAL.*

PRIME RIB SUNDAYS | 3-COURSE DINNER FOR TWO - 99.00 EVERY SUNDAY
TOMAHAWK TUESDAYS | 3-COURSE DINNER FOR TWO - 99.00 EVERY TUESDAY
SURF & TURF FRIDAYS | 3-COURSE DINNER FOR TWO - 99.00 EVERY FRIDAY
Not available on Concert or Special Event Dates

GENERAL MANAGER **JEFF WOOD**

EXECUTIVE CHEF **CORY CHUNN**

SUMMER 2021

STEAKS

MJ'S DELMONICO {16oz}
USDA PRIME, DRY-AGED 45 DAYS, GINGER-BALSAMIC JUS 69.

NEW YORK STRIP {14oz}
USDA PRIME, WET-AGED 28 DAYS 57.

DRY AGED PORTERHOUSE {34oz}
G-1 ANGUS, ROASTED GARLIC, ARUGULA 99.

HAND-CUT RIBEYE {14oz}
USDA PRIME, CHIMICHURRI, CHARRED ONION 61.

FILET MIGNON {10oz}
BÉARNAISE BUTTER 59.

PRIME BONE-IN RIBEYE {24oz}
USDA PRIME, WET-AGED 28 DAYS, PICKLED RED ONION 79.

ADD ON

RED KING CRAB MERUS OSCAR STYLE 29.

GARLIC CREAM SHRIMP 12.

BUTTER POACHED LOBSTER TAIL 29.

ROGUE CREAMERY BLUE CHEESE CRUST 7.

CHIMICHURRI SAUCE 4.

BOURBON-BLACK PEPPER CORN SAUCE 6.

STEAKSMANSHIP SERIES

SEASONAL, UNPARALLELED STEAKS, FIT FOR A KING.

CHEF'S CUTS

MJ'S DELMONICO {16oz}
USDA PRIME, DRY-AGED 45 DAYS, GINGER-BALSAMIC JUS 69.

LOGBONE TOMAHAWK {40oz}
AUSTRALIAN ANGUS, ARUGULA SALAD, ROASTED GARLIC 129.

PRIME G-1 ANGUS BONE-IN NEW YORK {20oz}
DRY-AGED 45 DAYS, WAGYU BEEF FAT BUTTER 81.

LEGENDARY FLIGHT 285.

FILET MIGNON {10oz}
PRIME G-1 ANGUS BEEF BONE-IN NEW YORK {20oz}
PRIME BONE-IN RIBEYE {24oz}

BUTTER POACHED LOBSTER TAIL
GARLIC CREAM SHRIMP
SNOW CRAB CLAWS

ALL FLIGHTS ARE SERVED WITH A SEASONAL SELECTION OF SAUCES & SEA SALTS.

ENTRÉES

STEAK FRITES
USDA PRIME, BOURBON-BLACK PEPPERCORN SAUCE 37.

ORAKING SALMON
CURRIED ROASTED CARROT, BROCCOLI,
FINGERLING POTATOES, BEURRE BLANC SAUCE 48.

MAPLE-GLAZED PORK CHOP
APPLE-BACON CHUTNEY 37.

PAN-ROASTED HALF CHICKEN
ARUGULA SALAD, CRISPY POTATOES, PAN GRAVY 31.

BARBECUE SHRIMP
NEW ORLEANS STYLE, CHEDDAR GRITS 31.

*CONSUMING RAW OR UNDER-COOKED 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.*