

## STARTERS

<b>GARLIC BREAD</b> .....	9
ROGUE CREAMERY BLUE CHEESE FONDUE	
<b>DOUBLE SMOKED BACON</b> .....	16
BLACK PEPPER-MAPLE GLAZE	
<b>COLOSSAL CRAB CAKE</b> .....	28
MEYER LEMON AIOLI	
<b>BATTERED ONION RINGS</b> .....	12
WHITE REMOULADE	
<b>SHRIMP COCKTAIL</b> .....	20
VODKA-SPIKED COCKTAIL SAUCE	
<b>CARAMELIZED ONION SOUP</b> .....	11
COWGIRL CREAMERY CHEESE, MADEIRA, CROUTON	
<b>TOMATO BASIL SOUP</b> .....	9

## SALAD BOARD

as is for (12) or customize your salad

<b>NORTHWEST HARVEST SALAD</b>	
HAZELNUTS, SAGE ROASTED APPLE, WHIPPED GOAT CHEESE	
<b>THE WEDGE</b>	
BACON, TOMATOES, BLUE CHEESE, CRISPY SHALLOTS	
<b>CAESAR</b>	
OLIVE OIL CROUTONS, GRANA PADANO	
<b>GRILLED CHICKEN</b> .....	17
<b>SEARED SALMON 7OZ</b> .....	26
<b>GRILLED SHRIMP 4 OZ</b> .....	19
<b>SLICED STRIPLOIN 5OZ</b> .....	23

## SANDWICHES

<b>FRENCH DIP</b> .....	17
COFFEE RUBBED SMOKED TRI-TIP, ROASTED SHALLOT JUS	
<b>GRILLED CHEESE &amp; TOMATO SOUP</b> .....	14
BACON, OVEN ROASTED TOMATOES	
<b>WAGYU MEATBALL SANDWICH</b> .....	16
PRIME BEEF BOLOGNESE, WHIPPED RICOTTA	
<b>STEAK SANDWICH</b> .....	23
USDA PRIME, CHIMICHURRI, COWGIRL CREAMERY CHEESE	
<b>CHICKEN CLUB</b> .....	15
COWGIRL CREAMERY CHEESE, WHOLE GRAIN MUSTARD, BACON	
<b>STEAK HOUSE CHEESEBURGER</b> .....	17
BLEND OF CHUCK, BRISKET & SHORT RIB	
<b>ADD BACON</b> 25	
<b>CORNED-BEEF REUBEN</b> .....	15
THOUSAND ISLAND, SAUERKRAUT	

## STEAKS

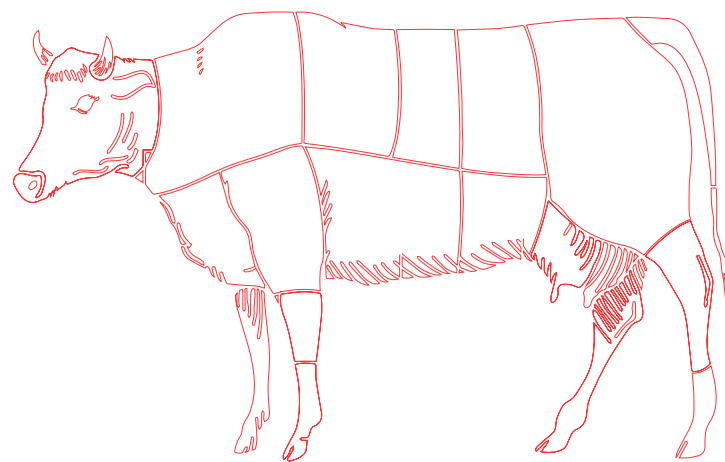
<b>FILET MIGNON 10 OZ</b> .....	56
BÉARNAISE BUTTER	
<b>NEW YORK STRIP 14OZ</b> .....	54
USDA PRIME, WET-AGED 28 DAYS	
<b>MJ'S PRIME DELMONICO 16OZ</b> .....	69
USDA PRIME, DRY-AGED 45 DAYS, GINGER-BALSAMIC JUS	
<b>BONE-IN RIBEYE 23OZ</b> .....	64
USDA PRIME, WET-AGED 28 DAYS, PICKLED RED ONION	
<b>HAND-CUT RIBEYE 14OZ</b> .....	51
USDA PRIME, CHIMICHURRI, CHARRED ONION	
<b>DRY AGED PORTERHOUSE 34OZ</b> .....	99
LINZ HERITAGE ANGUS, GRILLED LEMON, ARUGULA	

## ENTRÉES

<b>PAPPARDELLE PASTA</b> .....	28
PRIME BEEF BOLOGNESE, CREME FRAICHE	
<b>BARBECUE SHRIMP</b> .....	29
NEW ORLEANS STYLE, CHEDDAR GRITS	
<b>STEAK FRITES</b> .....	37
USDA PRIME, BÉARNAISE BUTTER	
<b>ORA KING SALMON</b> .....	48
CURRIED BUTTERNUT SQUASH, BROCCOLINI, FINGERLING, POTATOES, BEURRE BLANC SAUCE	
<b>PAN ROASTED CHICKEN</b> .....	29
BRAISED SWISS CHARD, CRISPY POTATOES, PAN GRAVY	

## SIDES

<b>MASHED POTATOES</b> .....	7
BROWN BUTTER, CHIVES	
<b>ROASTED ASPARAGUS</b> .....	14
BÉARNAISE, PROSCIUTTO	
<b>ROASTED BROCCOLINI</b> .....	10
GARLIC, CHILI FLAKE, ANHOVY, LEMON	
<b>CORN OFF THE COB</b> .....	10
CHILE-LIME BUTTER, QUESO FRESCO, RED ONION	
<b>BACON MACARONI &amp; CHEESE</b> .....	14
BACON, PARMESAN, CHEDDAR, MOZZARELLA	
<b>ADD LOBSTER</b> 24	



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

## STEAKSMANSHIP

OUR PASSION AND COMMITMENT IS TO ELEVATE THE FOOD AND DINING EXPERIENCE TO THE MICHAEL JORDAN LEVEL. IT'S IN EVERYTHING WE DO, AND IT'S ONLY HERE.

**GENERAL MANAGER** BRIAN NAPIANY  
**EXECUTIVE CHEF** CORY CHUNN

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.

FALL 2019/WINTER 2020