

RAW BAR

CHILLED SHELLFISH PLATTER

CRAB, SHRIMP, TUNA, OYSTERS, THREE SAUCES 69.

SHRIMP COCKTAIL

SHAVED CELERY, VODKA-SPIKED COCKTAIL SAUCE 20.

AHI TUNA POKE

AVOCADO, SWEET ONION, WONTON CRISPS 15.

OYSTERS ON THE HALF SHELL

NORTHWEST OYSTERS, MIGNONETTE 19/36.

APPETIZERS

GARLIC BREAD

ROGUE CREAMERY BLUE CHEESE FONDUE 9.

WAGYU MEATBALLS

TOMATO BASIL SAUCE, GRILLED CIABATTA 15.

DOUBLE-SMOKED BACON

MAPLE SYRUP-BLACK PEPPER GLAZE 15.

COLOSSAL CRAB CAKE

MEYER LEMON AÏOLI 23.

CRISPY PORK SHANKS

SOY-GINGER GLAZE, ROASTED PEANUTS 16.

BATTERED ONION RINGS

CAROLINA GOLD BBQ 11.

STEAKHOUSE BRUSCHETTA

SHAVED STEAK, CHIMICHURRI, BLUE CHEESE 14.

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER

MANILLA CLAMS, DOUBLE-SMOKED BACON 12.

CARAMELIZED ONION SOUP

PROVOLONE CRUSTED CROUTON 12.

CAESAR SALAD

OLIVE OIL CROUTONS, PARMESAN CHEESE 12.

THE WEDGE

BACON, TOMATOES, BLUE CHEESE, CRISPY SHALLOTS 12.

CHOPPED VEGETABLE SALAD

MIXED GREENS, CORN, TOMATOES,

CUCUMBERS, SWEET ONIONS 12.

TOMATO CAPRESE & BURRATA

HEIRLOOM TOMATO, BALSAMIC REDUCTION 15.

STEAKS

MJ'S DELMONICO 16 OZ

USDA PRIME, DRY-AGED 45 DAYS, GINGER-BALSAMIC JUS 57.

NEW YORK STRIP 14 OZ

USDA PRIME, WET-AGED 28 DAYS 49.

DRY-AGED PORTERHOUSE 34 OZ

DRY-AGED 55 DAYS, GRILLED LEMON, ARUGULA 99.

PEPPERCORN-CRUSTED FILET MIGNON

BLACK PEPPER-BORDELAISE 47.

HAND-CUT RIBEYE 14 OZ

CHIMICHURRI, CHARRED ONION 44.

BONE-IN RIBEYE 24 OZ

PAINTED HILLS RANCH, PICKLED RED ONION 58.

FILET MIGNON 10 OZ

BÉARNAISE BUTTER 53.

ADD ON

ROGUE CREAMERY BLUE CHEESE CRUST 5.

BUTTER POACHED LOBSTER TAIL 25.

GARLIC CREAM SHRIMP 11.

SNOW CRAB CLAWS, BÉARNAISE SAUCE 15.

ENTRÉES

STEAK FRITES

HERB BUTTER, PARMESAN-TRUFFLE FRIES 33.

SEARED SEA SCALLOP

WILD MUSHROOM & TRUFFLE RISOTTO 34.

PAN-ROASTED HALF CHICKEN

CORNBREAD PANZANELLA, HOT-HONEY 27.

CEDAR-PLANKED SALMON

PINOT NOIR REDUCTION, BACON-LACED POLENTA 29.

MAPLE-GLAZED PORK CHOP

APPLE-BACON CHUTNEY 32.

ROASTED HALIBUT

CHORIZO-CRUSTED, BRAISED WHITE BEAN 29.

SIDES

MASHED POTATO TRIO

ROASTED GARLIC, CRAB & OLD BAY BUTTER,

SCALLION & GOAT CHEESE 16.

PARMESAN-TRUFFLE FRIES

FRESH HERBS, GREEN ONION 'RANCH' 9.

BACON MACARONI & CHEESE

BACON, PARMESAN, CHEDDAR, MOZZARELLA 13.

BRUSSELS SPROUTS

BACON JAM, PICKLED RED ONION 10.

CREAMED SPINACH

BOURSIN CHEESE, PARMESAN CRUST 12.

ROASTED ASPARAGUS

BÉARNAISE, PROSCIUTTO 14.

CORN OFF THE COB

CHILE-LIME BUTTER, QUESO FRESCO, RED ONION 10.

ROASTED MUSHROOMS

TRUFFLE CREAM, SOURDOUGH CROUTON 14.

TWICE BAKED POTATO 11.

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 HOEKSTRA

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING.

DECEMBER 2018