

STARTERS

GARLIC BREAD	9
ROGUE CREAMERY BLUE CHEESE FONDUE	
DOUBLE SMOKED BACON	15
BLACK PEPPER-MAPLE GLAZE	
COLOSSAL CRAB CAKE	23
MEYER LEMON AiOLI	
SHRIMP COCKTAIL	20
VODKA-SPIKED COCKTAIL SAUCE	
CARAMELIZED ONION SOUP	12
PROVOLONE-CRUSTED CROUTON	
TOMATO BASIL SOUP	8

SALAD BOARD

as is for (12) or customize your salad

THE WEDGE	
BACON, TOMATOES, BLUE CHEESE, CRISPY SHALLOTS	
CHOPPED VEGETABLE	
MIXED GREENS, CORN, TOMATOES, CUCUMBERS, SWEET ONIONS	
CAESAR	
OLIVE OIL CROUTONS, PARMESAN CHEESE	
GRILLED CHICKEN	16
SEARED SALMON	19
SLICED STRIPLON 5OZ	23

SANDWICHES

FRENCH DIP	17
ROASTED SHALLOT JUS	
GRILLED CHEESE & TOMATO SOUP	14
BACON, OVEN ROASTED TOMATOES	
WAGYU MEATBALL SANDWICH	15
TOMATO BASIL SAUCE, PROVOLONE CHEESE	
STEAK SANDWICH	23
CHIMICHURRI, PROVOLONE CHEESE	
CHICKEN CLUB	15
PROVOLONE, WHOLE GRAIN MUSTARD, BACON	
STEAK HOUSE CHEESEBURGER	17
BLEND OF CHUCK, BRISKET & SHORT RIB	
CORNED-BEEF REUBEN	14
THOUSAND ISLAND, SAUERKRAUT	

STEAKS

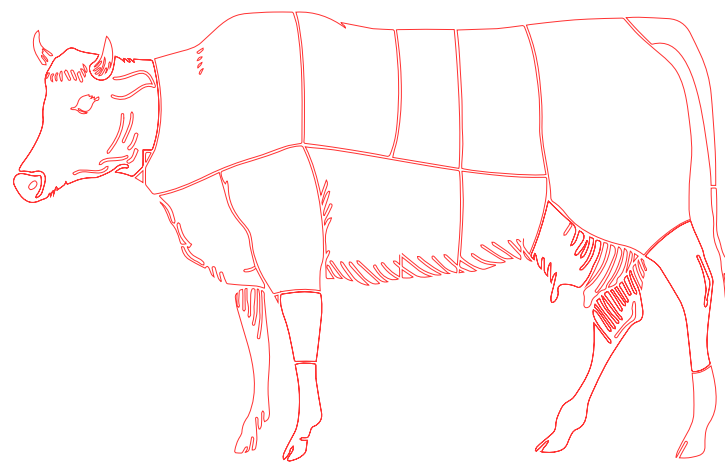
FILET MIGNON 10 OZ.	53
BÉARNAISE BUTTER	
NEW YORK STRIP 14OZ.	52
USDA PRIME, WET-AGED 28 DAYS	
MJ'S PRIME DELMONICO 16OZ	57
USDA PRIME, DRY-AGED 45 DAYS, GINGER-BALSAMIC JUS	
BONE-IN RIBEYE 23OZ.	58
PAINTED HILLS RANCH, PICKLED RED ONION	
HAND-CUT RIBEYE 14OZ.	44
CHIMICHURRI, CHARRED ONION	
DRY AGED PORTERHOUSE 34OZ.	99
DRY-AGED 55 DAYS, GRILLED LEMON, ARUGULA	

ENTRÉES

ROASTED HALIBUT	29
CHORIZO-CRUSTED, BRAISED WHITE BEAN	
STEAK FRITES	33
PARMESAN-TRUFFLE FRIES, HERB BUTTER	
CEDAR-PLANKED SALMON	29
PINOT NOIR REDUCTION, BACON-LACED POLENTA	
PAN ROASTED CHICKEN	27
CORNBREAD PANZANELLA, HOT-HONEY	

SIDES

MASHED POTATOES	5
BROWN BUTTER, CHIVES	
ROASTED ASPARAGUS	14
BÉARNAISE, PROSCIUTTO	
CORN OFF THE COB	10
CHILE-LIME BUTTER, QUESO FRESCO, RED ONION	
BACON MACARONI & CHEESE	13
BACON, PARMESAN, CHEDDAR, MOZZARELLA	



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 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.