

MICHAEL JORDAN'S

STEAKHOUSE

APPETIZERS

CHILLED SHRIMP COCKTAIL CONTESSA

With Mj's Cocktail Sauce and
Celery Leaf Salad \$13.95

JUMBO LUMP CRAB CAKE

With Frissée Salad and
Remoulade Sauce \$18.95

CHILLED SEAFOOD PLATTER * CONTESSA

Prawns, Oysters, Lobster, Crab
and Tuna Tartare

served with traditional garnishes \$59.00

Grand Platter \$110.00

LOBSTER CHOWDER

Applewood Smoked Bacon,
Maine Lobster, Brandy Cream \$10.00

DUCK CONFIT

Served with Potato Croquette
and Fig Gastrique \$12.95

AHI TUNA TARTARE *

With Soy Sesame Dressing
Served with Wonton Crisps \$11.95

PRIME STEAK TARTARE *

With Fingerling Potato Chips
and Micro Greens \$12.95

BOUTIQUE OYSTERS *

A daily Assortment of Atlantic
Regional Oysters served with Mj's Cocktail
Sauce and Red Onion Mignonette - MP

GARLIC BREAD

With Maytag Bleu Cheese Fondue \$8.95

SALADS

CLASSIC CAESAR SALAD *

Shaved Parmesan and Garlic Croutons \$9.95

ROASTED BEET SALAD

Smoked Almonds, Herbed Goat Cheese, Frissee and
Radicchio Greens with Truffle Honey Vinaigrette \$8.95

WEDGE OF ICEBERG

With Maytag Bleu Cheese Dressing \$9.95

SEASONAL TOMATOES

Roasted Red Onions, Micro Greens,
Banyuls Vinaigrette \$8.95

HOUSE SALAD

Baby Lettuces and Balsamic Vinaigrette \$7.95

PRIME STEAKS

Our steaks and chops are the finest **U.S.D.A. Prime** available, hand selected for proper marbling and aged a minimum of four weeks for
flavor and tenderness. Our seasoned steaks are center-cut only, thick, tall and crusted for flavor.

MJ'S DELMONICO STEAK

With Balsamic-Ginger Jus \$39.95

"THE COWBOY"

With Fresh Horseradish Crust
and Mexican Chocolate Sauce \$49.95

DRY-AGED KANSAS CITY STRIP STEAK \$47.95

NEW YORK STRIP STEAK \$42.00

DRY-AGED PORTERHOUSE

FOR TWO \$79.95

Add to any steak - \$4.00:

Béarnaise Sauce • Watercress Horseradish Crust
Gorgonzola Crust

How Do You Like Your Steak? *

Rare: Cool Red Center • Medium Rare: Warm Red Center
Medium: Pink Through Out • Medium Well: Slightly Pink
Well: No Color, Some what Dry • Naked: Steak on a Plate

Surf Options:

Grilled Maine Lobster Tail \$30
Steamed King Crab Legs \$30

MAIN COURSES

2 1/2 LB MAINE LOBSTER PAPPARDELLE

Poached Maine Lobster deshelled and served over Fresh
Pappardelle Pasta, Teardrop Tomatoes
and a Tarragon Cream Sauce MP

BRAISED LAMB SHANK

White Bean Puree and Rosemary Demi \$32.00

SEA SCALLOPS

With Roasted Peppers, Basil Pistou,
Champagne Vinaigrette with a Rustic Crouton \$27.95

FILET MIGNON *

With Truffle Potato Salad & Brandy Peppercorn Sauce \$39.95

AMERICAN KOBE FLAT IRON STEAK

Chimichurri Sauce, Maytag Blue Cheese
and Crispy Shallots \$34.95

GRILLED AHI TUNA *

Sushi Rice Cake, Ponzu,
Sugar Snap Peas and Wasabi \$29.95

SPIT-ROASTED CHICKEN

With Sweet Shallot-Maderia Sauce \$25.95

GRILLED ATLANTIC SALMON

Cipollini, Broccolini and Orange Salad
with Citrus Honey Glaze and Candied Lemon Zest \$26.95

SIDES

Mashed Yukon Gold Potatoes with Lobster and
Crème Fraîche \$11.95

Housemade Onion Rings \$8.95

Mashed Yukon Gold Potatoes \$7.95

Roasted Assorted Mushrooms with White Truffle Oil \$8.95

Creamed Spinach with Parmesan Crust \$7.95

Macaroni and Cheese with Smoked Cheddar \$8.95

Grilled Corn off-the-Cob with Smoked Chile Butter \$7.95

Hand-Cut Fries tossed with Truffle Oil and Herbs \$7.95

One-Pound Baked Potato \$6.95

Chef's Seasonal Vegetables \$9.95

Sean Mullen, General Manager

David Maini, Executive Chef

Connecticut State Law prohibits Smoking in a Café Licensed Premise. Gratuity of 18% added to parties of 6 or more people.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

* These items can be cooked to order or may be consumed raw. Please advise your server of any food allergies.