

EYE OPENERS

APRICOT-NEGRONI SPRITZ

apricot vodka, aperol, orange juice, sparkling wine

15. GLASS 59. CARAFE

MIMOSAS**

sparkling wine and your choice of juice:
fresh orange juice, mango, coconut,
peach, strawberry

15. GLASS 59. TOWER

CLASSIC BLOODY MARY** 18.

bloody mary mix, vodka, celery

MJ'S CINCORO BLOODY MARIA** 23.

cincoro reposado tequila,
nueske's double-smoked bacon,
bloody mary mix

**non-alcoholic option available



ICONIC STARTERS

M GARLIC BREAD 13.
great hill blue cheese fondue (v)

SHRIMP COCKTAIL 19.
cocktail sauce, meyer lemon vinaigrette (gf)(df)

STEAK TARTARE 19.
ciabatta toast, pickled garlic mayo,
pickled celery, egg yolk "parmesan", chives,
grain mustard dressing (df)

LOCAL OYSTERS {1/2 DOZEN} 21.
chef selection, cocktail sauce,
strawberry mignonette (gf)(df)

ICEBERG SALAD 16.
blue cheese dressing, roasted tomatoes,
pickled shallots, olive oil croutons, nueske's bacon

CAESAR SALAD 16.
baby gem lettuce, caesar dressing, parmesan
olive oil croutons

BRUNCH

EGGS BENEDICT

hollandaise, locally farmed eggs, smoked spanish paprika,
english muffin, potatoes

LOBSTER 29. | PASTRAMI 22. | TOMATO AVOCADO 18.

M NUESKE'S DOUBLE SMOKED BACON 20.



CLASSICS

SAUSAGE & EGG BISCUIT 20.
smoked cheddar, cheddar biscuit, italian sausage,
scrambled eggs, roasted potatoes

FRENCH TOAST 18.
homemade brioche, orange zest,
vanilla bean cream, stonefruit preserves

SIDES

ROASTED POTATOES 9.
beef tallow, parmesan, herbs, smoked paprika (gf)

ROASTED MUSHROOMS 13.
roasted garlic, parsley (gf)(df)(vv)

CREAMY SPINACH 11.
garlic bechamel (v)

GREENS SALAD 8.
artisan greens, roasted tomato, pickled shallots,
meyer lemon vinaigrette (v)

BREAKFAST B.L.T. 20.
bacon, lettuce, tomato, scrambled eggs,
guacamole, croissant bun, roasted potatoes

STEAK & EGGS 48.
8oz. prime skirt steak, two fried eggs,
chimichurri, roasted potatoes

CHERRYWOOD BACON 9.
jones dairy farm, wisconsin (gf)(df)

ITALIAN SAUSAGE {8oz.} 8.
italian style pork sausage, fennel seeds (gf)(df)

BRATWURST SAUSAGE {4oz.} 6.
german-style pork sausage, switchback ale (df)

TRUFFLE FRENCH FRIES 12.
black truffle oil, parmesan, fresh herbs

ENTRÉES

STEAK HOUSE BURGER 35.
two chopped wagyu patties, foie gras, arugula,
red wine braised onions, grain mustard aioli,
gruyère cheese, bacon-brioche bun, french fries

PASTRAMI REUBEN 22.
housemade pastrami, caramelized onions,
gruyère cheese, thousand island dressing, ciabatta,
french fries

M CHICKEN & BISCUIT 26.
fried buttermilk thighs, cheddar biscuit,
sriracha honey, bread & butter pickles

SHORT RIB PASTA 38.
fresh tagliatelle, truffle oil, pecorino toscano

STEAKS

FILET MIGNON {7oz.} 49.
black garlic tomato butter (gf)

USDA PRIME NY STRIP {12oz.} 56.
pickled garlic (gf)

M USDA PRIME DELMONICO {16oz.} 79.
45-day dry-aged, ginger-balsamic jus (gf)

USDA PRIME STEAK FRITES {8oz.} 48.
skirt steak, arugula salad, truffle fries
add an egg +4.



MJ's favorite (v) vegetarian
(vv) vegan (df) dairy free (gf) gluten free

CULINARY DIRECTOR ABRAHAM SILVA GENERAL MANAGER DALLAS BEASLEY

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please advise your server before ordering of any food allergies.