

COCKTAILS

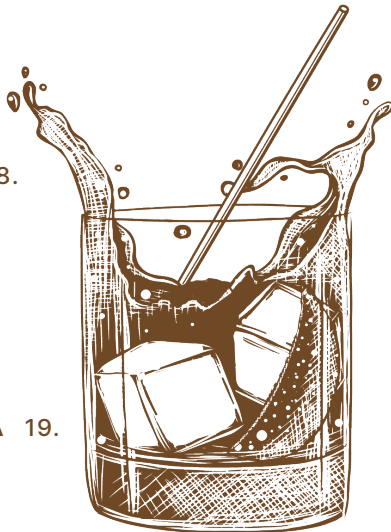
M **AIR-SPRESSO MARTINI** 23.
cincoro tequila reposado, fresh espresso,
kahlua, licor 43

JORDAN’S CRUSH 16.
stoli raspberry vodka, cherry vodka,
pineapple juice, orange juice

BLUEBERRY SUMMER SANGRIA 18.
pinot grigio, blueberry vodka, orange liquor,
blueberry syrup, club soda

PROPERLY IMPROPER 17.
brockman’s gin, fruitful rhubarb,
raspberry-brown sugar syrup, lemon,
pomegranate & cranberry juices

ROASTED PINEAPPLE MARGARITA 19.
exotico reposado tequila, roasted pineapple,
lime juice, agave



JUMPMAN 23.
cincoro blanco, mathilde pear, st. germaine,
lemon, butterfly pea flower tea, egg white

SMOKED BLACK MANHATTAN 25.
woodford reserve, averna amaro liqueur,
black walnut bitters

THE GOLDEN G.O.A.T. 75.
cincoro tequila gold, whistle pig 15 year, agave,
angostura bitters, turkish tobacco bitters

SPIRIT - FREE

CAIPIRINHA NUEVA 11.
coconut purée, simple syrup, club soda,
lime juice, mint leaves

HAWAIIAN PALOMA 12.
hibiscus, fever tree pink grapefruit tonic,
lime juice

RAW BAR

CAVIAR {1oz.}* 145.
ciabatta crostini, egg, crème fraîche, chives
choice of osetra or kaluga

TUNA RICE CAKE* 21.
crispy rice, bbq hoisin, chili mayo,
cabbage wakame, sesame seeds

TUNA TARTARE* 23.
scallions, basil, taro chips (gf)(df)

HALF DOZEN LOCAL OYSTERS* 21.
daily selection (gf)(df)

CHILLED HALF MAINE LOBSTER MP.
pickled garlic aioli (gf)(df)

ALASKAN KING CRAB MP.
choice of 1/2lb. or 1lb., served hot or cold (gf)

PETITE TOWER* 95.
1 dozen oysters, 5 shrimp, tuna tartare,
half maine lobster (gf)(df)

GRAND TOWER* 189.
1 dozen oysters, 8 shrimp, tuna tartare,
{2lb.} maine lobster, {8oz.} crab legs (gf)(df)



ICONIC STARTERS

M **GARLIC BREAD** 14.
great hill, massachusetts blue cheese fondue (v)

M **NUESKE’S DOUBLE SMOKED BACON** 19.
local maple syrup-black pepper glaze (gf)

GRILLED OCTOPUS 24.
roasted pepper & pepita hummus, crispy yukon potatoes,
mint cilantro oil

ANGUS MEATBALLS 18.
berkshire pork, angus beef, tomato sauce,
pecorino toscano

M **CRAB CAKE** 39.
colossal lump crab, meyer lemon aioli

WAGYU BEEF DUMPLINGS 18.
pickled fresno, cilantro, ponzu, chili crisp (df)

ROASTED OYSTERS 19.
parsnip aioli, charred lemon butter, preserved meyer lemon,
local oysters (gf)

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

PERUVIAN CHICKEN SKEWERS 18.
aji panca marinade, cilantro sauce

SOUP & SALADS

FRENCH ONION SOUP 12.
gruyere cheese, croutons

CAESAR SALAD 16.
baby gem lettuce, parmesan, olive oil croutons,
caesar dressing | add white anchovy 2.

GREEN SALAD 13.
pickled shallots, roasted tomato, radish,
meyer lemon vinaigrette (gf)(df)(v)

WEDGE SALAD 16.
nueske’s bacon, croutons, roasted tomato, pickled shallots,
blue cheese dressing

BURRATA SALAD 16.
burrata cheese, artisanal greens, roasted asparagus,
spring peas, croutons, strawberry balsamic dressing (v)



M **MJ’S FAVORITES** (gf) gluten free (df) dairy free (v) vegetarian (vv) vegan

CULINARY DIRECTOR ABRAHAM SILVA **GENERAL MANAGER DALLAS BEASLEY**

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



STEAKSMANSHIP

Our signature experience for two or more people to enjoy.

FLIGHT 23* 180.

filet mignon {7oz.}, prime ribeye {18oz.}, usda prime ny strip {16oz.}, grilled italian sausage {8oz.} (gf)

MVP FLIGHT* 240.

30-day dry-aged kc strip {18oz.}, american wagyu strip {12oz.}, prime sirloin steak {10oz.}, grilled bratwurst {5oz.}, filet mignon {10oz.}

LEGENDARY FLIGHT* 340.

tomahawk steak {42oz.}, 30-day dry-aged kc strip {18oz.}, american wagyu strip {12oz.}, grilled italian sausage {8oz.}, 4 sautéed tiger shrimp, grilled bratwurst {5oz.}, half maine lobster {1lb.}

CLASSIC STEAKS

FILET MIGNON {7oz.}* 53.
black garlic tomato butter (gf)

M FILET MIGNON {10oz.}* 59.
black garlic tomato butter (gf)

BONE-IN KC STRIP {18oz.}* 85.
30-day dry-aged, charred onion butter (gf)

BONE-IN RIBEYE {20oz.}* 82.
30-day dry-aged, smoked miso glaze (gf)

PORTERHOUSE FOR TWO {32oz.}* 115.
35-day dry-aged (gf)

PRIME CUTS

AMERICAN WAGYU DENVER STEAK {12oz.}* 65.
snake river farms, smoked miso butter (gf)

AMERICAN WAGYU FILET MIGNON {8oz.}* 120.
snake river farms, black garlic tomato butter (gf)

AMERICAN WAGYU TOP SIRLOIN {10oz.}* 53.
snake river farms, black garlic tomato butter (gf)

AMERICAN WAGYU STRIP {12oz.}* 80.
snake river farms, tarragon peppercorn sauce (gf)

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

NY STRIP {16oz.}* 65.
usda prime, pickled garlic (gf)

RIBEYE {18oz.}* 75.
usda prime, creole pickled onions (gf)

ADD-ONS

HALF MAINE LOBSTER (gf) **MP.**
SEARED SCALLOPS (gf) **25.**
SAUTÉED TIGER SHRIMP (gf) **15.**

ITALIAN SAUSAGE **8.**
BRATWURST (df) **8.**
BLUE CHEESE CRUST (v) **5.**
TRUFFLE PARMESAN CRUST (v) **5.**

BÉARNAISE SAUCE (gf) **5.**
CHIMICHURRI SAUCE (gf)(df)(vv) **3.**
HORSERADISH CREAM (gf) **3.**

ENTRÉES

PORK CHOP* 55.
berkshire pork, cabbage slaw, honey chili glaze (gf)(df)

ROASTED HALF CHICKEN 38.
spinach farroto, pickled garlic jus

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

STEAK FRITES* 45.
prime sirloin {10oz.}, truffle parmesan fries (gf)

SMOKED LAMB CHOPS* 59.
creamy polenta, pomegranate jus

SEAFOOD

MISO GLAZED SALMON* 40.
snow peas, asparagus, egg ‘parmesan’, fried rice, garlic oil (gf)(df)

SQUID INK LINGUINE 55.
tiger shrimp, george’s bank scallops, grape tomatoes, spring salmoriglio, tarragon lobster butter

BLACKENED HALIBUT 55.
gigante bean stew, spring garlic pesto

LOBSTER & SHRIMP RISOTTO 62.
lobster curry broth, black garlic shrimp, lobster meat, roasted tomato, charred lemon butter (gf)



SIDES TO SHARE

MASHED POTATO TRIO 15.
classic, onion boursin, bacon gouda (gf)

JAPANESE STREET CORN 14.
smoked miso butter, chili mayo, furikake (gf)

M MAC & CHEESE 14.
raclette & brie cream, torchio pasta (v)

ASPARAGUS 14.
spring salmoriglio (gf)(vv)(df)

LOADED BAKED POTATO 12.
bacon, aged cheddar, butter, sour cream (gf)

CREAMED SPINACH 12.
garlic béchamel (v)

ROASTED MUSHROOMS 12.
rhode island cremini mushrooms, garlic aioli (gf)(v)