

ICONIC STARTERS

M **MAPLE CINNAMON ROLL** 13.
cream cheese frosting (v)

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

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

CRAB CAKE 39.
colossal lump crab, meyer lemon aioli

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

SALADS & SIDES

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

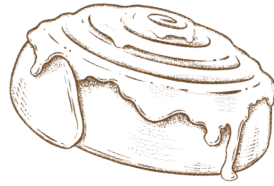
CAESAR SALAD 16.
baby gem lettuce, olive oil croutons, grana padano cheese,
roasted garlic caesar dressing
add white anchovy +2.

ROASTED POTATOES 12.
beef tallow, parmesan, herbs, smoked paprika (gf)

CREAMY SPINACH 12.
garlic béchamel (v)

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

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



BRUNCH

FILET MIGNON & EGGS*

filet mignon {7oz.}, two farm fresh fried eggs,
chimichurri, roasted potatoes 48.

{12oz.} **NY STRIP*** 61. | {16oz.} **DELMONICO*** 84.

BLUEBERRIES & CREAM FRENCH TOAST

lemon whipped cream cheese, blueberry compote,
maple glaze (v) 18.

EGGS BENEDICT*

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

LOBSTER* 35. | **PASTRAMI*** 22. | **TOMATO AVOCADO*** 18.

M **NUESKE'S DOUBLE SMOKED BACON*** 20.



COMPLIMENTARY MIMOSA
enjoy a classic mimosa on us with the purchase of an entrée

CLASSICS

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

EGGS ANY STYLE* 20.
2 eggs, roasted potatoes, biscuit, bacon or sausage

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

BREAKFAST B.L.T. 20.
bacon, lettuce, tomato, scrambled eggs, guacamole,
brioche bread, roasted potatoes

BREAKFAST BURGER* 24.
wagyu patty, fried egg, cheddar, nueske's bacon,
maple aioli, bread & butter pickles

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

RIBEYE SANDWICH* 32.
{7oz.} prime ribeye, arugula, pickled shallots, pesto,
roasted tomatoes, garlic oil, french fries

STEAKS

USDA PRIME STEAK FRITES {8oz.}* 45.
prime sirloin, arugula, truffle parmesan fries (gf)
add an egg +4.

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

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

AMERICAN WAGYU STRIP {12oz.}* 80.
snake river farms, shishito au poivre



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

CHEF DE CUISINE JAMES TURCK **GENERAL MANAGER DALLAS BEASLEY**

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

EYE OPENERS

APRICOT APEROL 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, pomegranate, 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



COFFEE 5.

CAPPUCCINO 7.

ESPRESSO

4. SINGLE 7. DOUBLE

LATTE 7.

TEA 4.

chamomile, earl grey, english breakfast, jade cloud, peppermint, yuzu peach green tea, decaf earl grey, jasmine

RAW BAR

HALF DOZEN LOCAL OYSTERS* 21.

chef's selection, cocktail sauce, strawberry mignonette (gf)(df)

SHRIMP COCKTAIL 19.

cocktail sauce (gf)(df)

SEAFOOD TOWER* 95.

1 dozen oysters, 5 shrimp, half maine lobster, tuna tartare (gf)(df) add 8oz crab legs +55.

DESSERT

NEW YORK STYLE CHEESECAKE 16.

graham cracker crust, berry coulis

PEANUT BUTTER PIE 14.

silky peanut butter, cocoa crust, whipped cream

KEY LIME PIE 13.

key lime juice, torched meringue, graham cracker crust

M 23 LAYER CHOCOLATE CAKE 18.

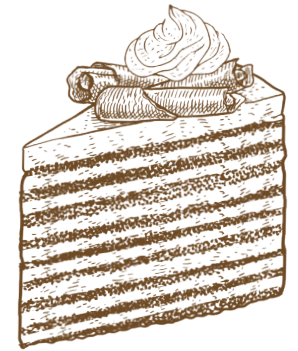
chocolate-fudge ganache, whipped cream

BAKED ALASKA 15.

vanilla ice cream, brioche cake, candied almonds, caramel sauce

CRÈME BRÛLÉE 13.

fresh berries, whipped cream



WINES BY THE GLASS

BUBBLES

2023 SARACCO MOSCATO D'ASTI, PIEDMONT, ITALY 15.

NV ZARDETTO PRIVATE CUVÉE BRUT, VENETO, ITALY 13.

NV VEUVE CLICQUOT BRUT 'YELLOW LABEL,' CHAMPAGNE, FRANCE 24.

NV MUMM NAPA BRUT RESERVE ROSÉ, NAPA VALLEY, CALIFORNIA 18.

ROSÉ

2023 LORGERIL Ô DE ROSÉ, LANGUEDOC-ROUSSILLON, FRANCE 16.

WHITE

2023 DR. BÜRKLIN-WOLF RIESLING 'HOMMAGE À LUISE,' PFALZ, GERMANY 16.

2023 DRY CREEK VINEYARD DRY CHENIN BLANC, CLARKSBURG, CALIFORNIA 15.

2024 STOLPMAN VINEYARDS SAUVIGNON BLANC, SANTA BARBARA COUNTY, CALIFORNIA 16.

2023 SCARPETTA PINOT GRIGIO, FRIULI-VENEZIA GIULIA, ITALY 15.

2023 PICKET FENCE, CHARDONNAY, RUSSIAN RIVER VALLEY, CALIFORNIA 16.

RED

2023 ADELSHEIM PINOT NOIR, WILLAMETTE VALLEY, OREGON 17.

2019 DOMAINE SERENE 'BARREL 23' PINOT NOIR, WILLAMETTE VALLEY, OREGON 45.

2022 VELENOSI ROSSO PISCENO SUPERIORE 'BRECCIAROLO,' MARCHE, ITALY 14.

2021 CASTELLANI 'BIAGIO' RISERVA CHIANTI DOCG, TUSCANY, ITALY 15.

2023 DUCKHORN VINEYARDS MERLOT, NAPA VALLEY, CALIFORNIA 18.

2023 ANTINORI TENUTA GUADO AL TASSO 'IL BRUCIATO' SUPER TUSCAN, TUSCANY, ITALY 20.

2022 ANTINORI 'TIGNANELLO' SUPER TUSCAN, TOSCANA I.G.T., ITALY 80.

2023 LOREN CROSSING CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 15.

2021 MATTHEWS WINERY CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON 23.

2023 CAYMUS CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA 30.