

COCKTAILS

M AIR-SPRESSO MARTINI 23.
cincoro reposado tequila, espresso, kahlúa, licor 43

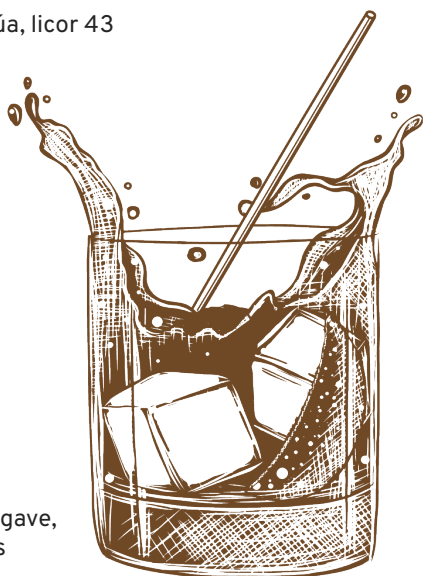
ON THE TOWN 17.
bulleit rye, cynar, gran bassano rosso

NEGRONI FRAPPE 17.
ford's gin, gran bassano rosso,
meletti amaro, orange juice

**ROASTED
PINEAPPLE MARGARITA 23.**
patron silver tequila, roasted pineapple,
lime juice, agave

GINGER SOUR 18.
grey goose, ginger syrup, dry curaçao

THE GOLDEN G.O.A.T. 85.
cincoro gold tequila, whistlepig 15 year, agave,
angostura bitters, turkish tobacco bitters



BARREL AGED MANHATTAN 23.
woodford reserve bourbon, spanish vermouth,
amaro, bitters

BLUEBERRY SANGRIA 18.
pinot grigio, cold river blueberry vodka,
orange liqueur, blueberry syrup, club soda

JORDAN'S CHERRY CRUSH 17.
ketel one vodka, lime juice, black cherry purée,
lemon-lime soda

SPIRIT - FREE

BLOOD ORANGE SPRITZER 12.
blood orange juice, apple, rosemary,
la luca senza n/a sparkling

HAWAIIAN PALOMA 12.
hibiscus, q sparkling grapefruit, lime juice

RAW BAR

SHRIMP COCKTAIL 19.
cocktail sauce (gf)(df)

TUNA TARTARE* 28.
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 1/2 lb. or 1 lb., served hot or cold (gf)

OSETRA CAVIAR {1oz.}* 125.
gold dusted potato chips, creme fraiche,
egg yolk, egg white, chives (gf)

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

GRAND TOWER* 170.
1 dozen oysters, 8 shrimp, tuna tartare,
2 lb. maine lobster, colossal crab cocktail (gf)(df)
add alaskan king crab legs 1/2 lb. or 1 lb. MP.



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

PEPPERCORN BEEF CARPACCIO* 19.
nardello peppers, cured egg yolk, 24 month aged
parmigiano reggiano, pomegranate molasses

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

WAGYU BEEF DUMPLINGS 19.
pickled fresno, cilantro, ponzu, chili crisp

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

PERUVIAN CHICKEN SKEWERS 18.
aji panca marinade, cilantro sauce

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

SOUP & SALADS

FRENCH ONION SOUP 13.
gruyère cheese, mozzarella, croutons

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

MIXED 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

POACHED HEIRLOOM BEETS 16.
pickled local apples, caramelized onion, goat cheese,
candied almonds (gf)(v)



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

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

*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 {16 oz.}, grilled italian sausage {8oz.} (gf)

MVP FLIGHT* 240.

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

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.}* 54.
black garlic tomato butter (gf)

M FILET MIGNON {10oz.}* 61.
black garlic tomato butter (gf)

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

BONE-IN RIBEYE {20oz.}* 89.
30-day dry-aged, herb butter (gf)

PORTERHOUSE FOR TWO {34oz.}* 125.
35-day dry-aged (gf)

PRIME CUTS

AMERICAN WAGYU DENVER STEAK {12oz.}* 67.
smoked miso butter (gf)

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

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

NY STRIP {16oz.}* 68.
usda prime, pickled garlic (gf)

M DELMONICO {16oz.}* 79.
usda prime 45-day dry-aged, ginger balsamic jus (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 5.
TRUFFLE PARMESAN CRUST 5.

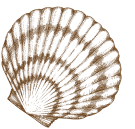
BÉARNAISE SAUCE (gf) 5.
CHIMICHURRI SAUCE 3.
HORSERADISH CREAM (gf) 3.

SEAFOOD

MISO GLAZED SALMON* 40.
snow peas, asparagus, cured egg yolk fried rice, garlic oil (gf)(df)

BLACKENED HALIBUT 55.
gigante bean stew, garlic pesto

LOBSTER TRUFFLE RISOTTO 65.
confit leeks, truffle sauce, maine lobster, black garlic tomato butter



ENTRÉES

PORK CHOP* 55.
apple cider glaze, ginger sweet potato mash (gf)

ROASTED HALF CHICKEN 38.
farm raised chicken, roasted au jus, shoestring frites, herb salad (gf)

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

STEAK FRITES* 48.
prime sirloin {10oz.}, arugula, truffle parmesan fries (gf)

LAMB CHOPS* 59.
rosemary dijon crust, purple cauliflower puree, crispy brussels sprouts

SIDES TO SHARE

MASHED POTATO TRIO 15.
classic, ginger sweet potato, bacon gouda (gf)

GRILLED SWEET CORN 14.
queso fresco, pickled red onions, chipotle butter (gf)(v)

M MAC & CHEESE 14.
cheddar cracker crust, four cheese sauce (v)

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

LOADED BAKED POTATO 14.
bacon, aged cheddar, butter, sour cream (gf)

CREAMED SPINACH 13.
garlic béchamel (v)

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