



MICHAEL JORDAN'S

STEAK HOUSE • CHICAGO

STEAKS*

- MJ PRIME DELMONICO**
16oz DRY AGED 45 DAYS, GINGER-BALSAMIC JUS 76.
- MJ FILET MIGNON**
10oz BAY LEAF BUTTER 69.
- KC STRIP**
20oz LINZ HERITAGE ANGUS, DRY AGED 30 DAYS,
ROASTED MUSHROOM BUTTER 74.
- NY STRIP**
14oz USDA PRIME, PICKLED RED ONION 68.
- 23oz BONE-IN RIBEYE**
LINZ HERITAGE ANGUS BEEF. PICKLED GARLIC 79.
- FILET OSCAR**
6oz FILET, BLUE CRAB, GRILLED ASPARAGUS,
SPICED HOLLANDAISE 69.

- MJ SIGNATURE GARLIC BREAD**
CRISPY CIABATTA BREAD STACKED & TOPPED WITH OUR
RICH AND CREAMY ROTH KÄSE BLUE CHEESE FONDUE 15.

STARTERS

- COLOSSAL CRAB CAKE**
VERY LIMITED QUANTITIES MP
- MJ NUESKE'S DOUBLE SMOKED BACON**
BURTON'S MAPLE GLAZE 23.
- SHRIMP COCKTAIL**
SHAVED CELERY, COCKTAIL SAUCE 27.
- SMOKED BEEF TARTARE**
PRESERVED EGG YOLK, PICKLED MUSTARD SEED,
TOASTED CIABATTA 25.
- MJ WAGYU MEATBALLS**
WHIPPED RICOTTA, MARINARA SAUCE, GRILLED CIABATTA 24.
- SEARED TUNA**
ANCHO RUB, SMOKED CHERRY TOMATOES, BASIL,
LEMON AIOLI, MISO GLAZE 26.
- STUFFED PRAWN**
BLUE CRAB STUFFED PRAWN, CROSTINI, ARUGULA,
SPICY OLD BAY BUTTER SAUCE 35.
- STUFFED BONE MARROW**
SLOW COOKED SHORT RIB, BONE MARROW MIX,
CHIMICHURRI SAUCE, GRILLED CIABATTA 26.

SOUP & SALADS

- CARAMELIZED ONION SOUP**
CREAMY BROTH, GRUYERE 15.
- MIXED GREENS SALAD**
CUCUMBER, TOMATO, SWEET ONION,
CHAMPAGNE DILL VINAIGRETTE 15.
ADD CHICKEN 13. STEAK 23.
- WEDGE SALAD**
NUESKE'S BACON, CHERRY TOMATOES, ICEBERG LETTUCE,
BUTTERMILK BLUE CHEESE DRESSING 16.
- CAESAR SALAD**
OLIVE OIL CROUTONS, PARMESAN CHEESE 16.
ADD CHICKEN 13. STEAK 23.
- MJ'S CHOPPED SALAD**
BACON, BLUE CHEESE, TOMATOES, PICKLED ONIONS, CUCUMBER,
HOUSE VINAIGRETTE, PARMESAN BREAD CRUMBS 22.
- BEET & BURRATA**
BUFFALO BURRATA CHEESE, MIXED BEETS,
PISTACHIO VINAIGRETTE 20.

SIDES TO SHARE

- MAC AND CHEESE** 17.
- MJ PARMESEAN TRUFFLE FRIES** 14.
- MJ MASHED POTATO TRIO**
ROASTED GARLIC, BRÛLÉE SWEET POTATOES & GINGER,
GOAT CHEESE & TRUFFLE 21.
- PAN ROASTED LEMON ASPARAGUS** 16.
- BACON BRUSSELS SPROUTS** 14.
- MISO GLAZED MUSHROOMS**
OYSTER, CREMINI, SHIITAKE, SESAME, GINGER 15.
- GRILLED SWEET CORN**
QUESO FRESCO, PICKLED ONION, CHIPOTLE LIME BUTTER 14.
- ROASTED BABY CARROTS**
SAUTÉED TRI COLOR ROASTED BABY CARROTS,
MINT YOGURT SAUCE, MARACONA ALMONDS 15.

STEAKSMANSHIP

- WAGYU NY STRIP** 90.
WESTHOLME RANCH AUSTRALIA, BLACK GARLIC PONZU
- TOMAHAWK RIBEYE 32oz** 130.
LINZ HERITAGE RESERVE
- STEAK FLIGHT** 195.
FILET MIGNON 10oz, PRIME NEW YORK STRIP 14oz,
PRIME 45 DAY DRY AGED RIBEYE 16oz
- LEGENDARY STEAK FLIGHT** 270.
WAGYU NY STRIP, FILET MIGNON 10oz, PRIME NEW YORK
STRIP 14oz, LOBSTER TAIL, ROASTED GARLIC SHRIMP

ADD-ONS

- OSCAR STYLE** 26
- ROASTED GARLIC SHRIMP** 18
- WARM WATER LOBSTER TAIL 8oz** 42
- MUSHROOM BUTTER** 7
- PEPPERCORN BOURBON SAUCE** 7

ENTRÉES

- *STEAK FRITES**
FRENCH FRIES, HERB BUTTER, BORDELAISE SAUCE 48.
- SLAGEL FARMS ROASTED CHICKEN**
BUTTERMILK BRINED WITH STONE GROUND GRITS,
BABY CARROTS, FENNEL, BROWN BUTTER 38.
- SLAGEL FARMS PORK CHOP**
16oz SLAGEL FARM PORK CHOP, ROASTED FINGERLING
POTATOES, NUESKE'S BACON, APPLE CHUTNEY 46.
- *FAROE ISLAND SALMON**
CITRUS BRINED, ROASTED GRAPES, WILTED GREENS,
FIG BALSAMIC 44.
- WAGYU BIG MIKE BURGER**
WAGYU BEEF, SESAME BUN, AGED CHEDDAR,
CHARRED SWEET ONION, DILL PICKLE, SHREDDED ICEBERG,
SPECIAL SAUCE, TRUFFLE PARMESAN FRIES 35.
- SHORT RIB TRUFFLE PASTA**
TENDER RED WINE BRAISED SHORT RIB, FRESH FETTUCINE,
TRUFFLE BUTTER 53.
- PAN SEARED SCALLOPS**
PAN ROASTED SCALLOPS, BUTTERNUT SQUASH RISOTTO 48.

EXECUTIVE CHEF RODOLFO MORALES
GENERAL MANAGER JORGE VASQUEZ

FOR YOUR CONVENIENCE, A SERVICE CHARGE OF 18% IS ADDED TO ALL CHECKS. ALL PARTIES OF FIVE OR MORE HAVE AN ADDED GRATUITY OF 20%.
CHECK WITH YOUR SERVER FOR GLUTEN FREE OPTIONS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING

MJ MJ'S FAVORITES.