

## HAPPENINGS

### MORE WINE / LESS WHINE

EVERY MONDAY ENJOY 50% OFF  
ALL WINES BY THE GLASS OR BOTTLE

### IT TAKES 2

YOUR CHOICE OF SELECTED SALADS,  
ENTREES, SIDES & DESSERTS  
INCLUDES A BOTTLE OF WINE

**\$89.95 FOR 2 PEOPLE**

*Sunday through Thursday, excluding holidays  
& Mohegan Sun arena event days*

### EAT AT THE BAR

ENJOY A DELICIOUS SELECTION  
OF SMALL & LARGE BITES,  
AVAILABLE ONLY AT THE BAR

### PRIVATE EVENTS

GRAND OR INTIMATE, SPICY, CASUAL OR CLASSIC,  
WE CAN PLAN A PARTY TO PLEASE ANY PALATE

*Please contact Denise Miller at 860 862 9615*

**EXECUTIVE CHEF** *David Maini*  
**GENERAL MANAGER** *Sean Mullen*

**🔥 DENOTES USDA PRIME**

**MJ DENOTES MJ'S FAVORITES**

**\* ITEMS CAN BE COOKED TO ORDER  
OR MAY BE CONSUMED RAW**

*Consuming raw or under-cooked meats, poultry, seafood or eggs  
may increase your risk of food-borne illness.*

*Connecticut state law prohibits smoking in a cafe licensed premise. Please advise  
your server of any food allergies you may have before ordering.*

*Gratuity of 18% will be added to parties of 6 or more.*

11/09

## STARTERS

- MJ** GARLIC BREAD 9.  
BLUE CHEESE FONDUE
- LOBSTER CHOWDER 10.
- SUSHI AHI TUNA TEMPURA ROLL 12.  
SCALLIONS, TERIYAKI GLAZE & PONZU SAUCE
- JUMBO LUMP CRAB CAKE 19.  
FRISEE SALAD & REMOULADE
- SHRIMP & ALASKAN  
KING CRAB COCKTAIL 14.  
MJ'S COCKTAIL SAUCE
- \* STEAK TARTARE 13./32.  
CHOICE OF PRIME NY STRIP OR JAPANESE WAGYU BEEF,  
HOUSE-MADE POTATO CHIPS
- \* AHI TUNA TARTARE 12.  
SOY - SESAME VINAIGRETTE AND WONTON CHIPS
- \* FRESH ATLANTIC OYSTERS  
AND LITTLE NECK CLAMS MP  
DAILY ASSORTMENT, MJ'S COCKTAIL SAUCE  
& RED ONION MIGNONETTE
- \* CHILLED SEAFOOD PLATTER 60./110.  
PRAWNS, OYSTERS, LOBSTER, CRAB & TUNA TARTARE,  
TRADITIONAL GARNISHES

## SALADS

- HOUSE SALAD 8.  
BABY LETTUCES & BALSAMIC VINAIGRETTE
- \* CLASSIC CAESAR SALAD 9.  
SHAVED PARMESAN & GARLIC CROUTONS
- ROASTED BEET SALAD 9.  
SMOKED ALMONDS, HERBED GOAT CHEESE, FRISEE,  
RADICCHIO & TRUFFLE-HONEY VINAIGRETTE
- ICEBERG LETTUCE WEDGE 10.  
BLUE CHEESE DRESSING & SPICY CAYENNE BACON
- SEASONAL TOMATO SALAD 9.  
BASIL OIL AND BALSAMIC SYRUP
- GALA APPLE SALAD 9.  
GALA & GRANNY SMITH APPLES, CHAMPAGNE VINAIGRETTE
- MJ** CLASSIC CHOPPED SALAD 13.  
TOMATOES, BEEF SALAMI, CHICKEN, GARBANZO BEANS  
& CHAMPAGNE VINAIGRETTE

## \* STEAKS

- MJ** 🔥 MJ'S DELMONICO 39. 14 oz.  
AGED, BALSAMIC-GINGER JUS
- MJ** 🔥 THE COWBOY 49. 21 oz.  
AGED, HORSERADISH CRUST  
& MEXICAN CHOCOLATE SAUCE
- 🔥 NEW YORK STRIP 35. 10 oz. / 42. 14 oz  
AGED, MJ'S HOUSE RUB, WORCESTERSHIRE GLAZE
- 🔥 KANSAS CITY STRIP 48. 18 oz.  
AGED, MJ'S HOUSE RUB, WORCESTERSHIRE GLAZE
- 🔥 PORTERHOUSE FOR TWO 80. 34 oz.  
AGED, MJ'S HOUSE RUB, WORCESTERSHIRE GLAZE
- FILET MIGNON 29. 6 oz. / 42. 10 oz.  
TRUFFLE POTATO SALAD & BRANDY PEPPERCORN SAUCE
- AMERICAN KOBE SKIRT 28. 12 oz.  
SLICED, SERVED WITH CHIMICHURRI SAUCE,  
BLUE CHEESE & TEMPURA SCALLIONS

## MAINS

- FREE-RANGE CHICKEN 25.  
ROASTED AND MARINATED, BLISTERED TOMATOES
- \* GRILLED AHI TUNA 29.  
SUSHI RICE CAKE, PONZU, SUGAR SNAP PEAS & WASABI
- GRILLED SWORDFISH STEAK 28.  
TOMATO-PESTO VINAIGRETTE
- ATLANTIC GROUPEL 29.  
WINTER SQUASH BISQUE,  
HEN OF THE WOOD MUSHROOMS & BLACK TRUFFLES
- \* ATLANTIC SALMON 28.  
CILANTRO-COCONUT BROTH AND BOK CHOY
- SEARED SEA SCALLOPS 26.  
SWEET CORN PUREE & RELISH
- STEAMED MAINE LOBSTER MP 1.5 lb. / 2.5 lb.

**MICHAEL JORDAN'S**  
STEAK HOUSE

JAPANESE WAGYU SIRLOIN  
19. PER OZ. 3 oz. min  
OZAKI FARM, JAPAN

## CHOPS

- BERKSHIRE FARM PORK CHOP 28.  
BOURBON BROWN SUGAR BRINE & APPLE CIDER GLAZE
- LONG-BONE VEAL CHOP 39.  
ARUGULA SALAD & PARMESAN
- RACK OF LAMB 32.  
ROSEMARY JUS AND PEA PUREE

## SAUCES & CRUSTS 2.

BEARNAISE, ROQUEFORT,  
WATERCRESS-HORSERADISH  
ADD TO YOUR FAVORITE STEAK OR CHOP

## SIDES

- LOBSTER MASHED POTATOES 12.
- MASHED YUKON GOLD POTATOES 8.
- ONE-POUND BAKED POTATO 7.
- HAND-CUT FRIES 8.  
WHITE TRUFFLE OIL & HERBS
- HOUSE-MADE ONION RINGS 9.
- MACARONI AND CHEESE CARBONARA 9.  
PEAS, PROSCIUTTO, PARMESAN & HERBED BREAD CRUMBS
- MJ** GRILLED CORN OFF-THE-COB 8.  
SMOKED CHILE BUTTER
- ROASTED ASSORTED MUSHROOMS 10.  
WHITE TRUFFLE OIL
- CREAMED SPINACH 8.  
PARMESAN CRUST
- CHEF'S SEASONAL VEGETABLES 10.
- ROASTED ASPARAGUS 9.  
BROWN BUTTER GLAZE