

HAPPENINGS

MORE WINE / LESS WHINE

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

MAKE NO MI-STEAK

EAT AT THE BAR
FEATURING 6 OZ. PRIME STEAK SANDWICHES
AVAILABLE ONLY AT THE BAR

PRIME 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.*

01/10

STARTERS

MJ * CHILLED SEAFOOD PLATTER 60./110.
PRAWNS, OYSTERS, LITTLE NECKS, LOBSTER, CRAB,
CEVICHE, TUNA AND SALMON TARTARE, MUSSELS SERVED
WITH TRADITIONAL GARNISHES

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.
FRISÉE 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

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, FRISÉE,
RADICCHIO & TRUFFLE-HONEY VINAIGRETTE

ICEBERG LETTUCE WEDGE 10.
BLUE CHEESE DRESSING & SPICY CAYENNE BACON

SEASONAL TOMATO SALAD 9.
BASIL OIL & 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

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 & PEA PURÉE

SAUCES & CRUSTS 2.

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

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 & BOK CHOY

SEARED SEA SCALLOPS 26.
WILTED SPINACH, SPICY APPLE SMOKED BACON &
CARROT PURÉE

STEAMED MAINE LOBSTER MP 1.5 lb. / 2.5 lb.

MICHAEL JORDAN'S
STEAK HOUSE

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