

MJ SIGNATURE GARLIC BREAD
CRISPY CIABATTA BREAD STACKED & TOPPED
WITH OUR RICH AND CREAMY ROTH KÄSE BLUE
CHEESE FONDUE 14.

STARTERS

COLOSSAL CRAB CAKE
VERY LIMITED QUANTITIES MP

ROASTED BEET AND BURRATA
MARCONA ALMONDS, LEMON VINAIGRETTE, BASIL 20.

MJ NUESKE'S DOUBLE SMOKED BACON
BURTON'S MAPLE GLAZE 22.

SHRIMP COCKTAIL
SHAVED CELERY, COCKTAIL SAUCE 26.

CARPACCIO
ANCHO RUBBED PRIME LHA STRIPLOIN, GRANA
PADANO, BASIL 23.

MJ WAGYU MEATBALLS
WHIPPED RICOTTA, MARINARA SAUCE, GRILLED
CIABATTA 23.

SHRIMP DE JONGHE
BAKED WITH BLACK GARLIC-TRUFFLE BUTTER AND HERB
BREAD CRUMBS 27.

TUNA POKE
AVOCADO, MISO VINAIGRETTE, SEAWEED SALAD 25.

SOUP & SALAD

CARAMELIZED ONION SOUP
CREAMY BROTH, GRUYERE, MOZZARELLA CHEESE 14.

MIXED GREEN SALAD
CUCUMBER, TOMATO, SWEET ONION,
CHAMPAGNE DILL VINAIGRETTE 14.
ADD CHICKEN 12. STEAK 22.

SPINACH SALAD
ROASTED BUTTERNUT SQUASH, CHEVRE STYLE GOAT
CHEESE, PEPITAS, DRIED CRABERRIES, GINGER-HONEY
VINAIGRETTE 15.

CAESAR SALAD
OLIVE OIL CROUTONS, PARMESAN CHEESE 15.
ADD CHICKEN 12. STEAK 22.

MJ'S CHOPPED SALAD
BACON, BLUE CHEESE, TOMATO, PICKLED
ONIONS, CUCUMBER, HOUSE VINAIGRETTE 21.

SIDES TO SHARE

CREAMED SPINACH
PARMESAN CRUST 13.

MJ MAC AND CHEESE 16.

MJ PARMESEAN TRUFFLE FRIES 13.

MASHED POTATO TRIO
ROASTED GARLIC MASHED POTATOES, BRÛLÉED SWEET
POTATO, BLUE CRAB MASHED POTATO 20.

PAN ROASTED LEMON ASPARAGUS 15.

BACON BRUSSELS SPROUTS 13.

ROASTED MUSHROOMS 14.

GRILLED SWEET CORN
QUESO FRESCO, PICKLED ONION, CHIPOTLE
LIME BUTTER 13.

BROCCOLINI
GARLIC, LEMON, GRANA PADANO 13.

STEAKS*

MJ PRIME DELMONICO
16oz DRY AGED 45 DAYS, GINGER-BALSAMIC JUS 75.

MJ FILET MIGNON
10oz BAY LEAF BUTTER 67.

KC STRIP
20oz LINZ HERITAGE ANGUS, DRY AGED 30 DAYS,
ROASTED MUSHROOM BUTTER 71.

NY STRIP
14oz USDA PRIME, PICKLED RED ONION 65.

23oz BONE-IN RIBEYE
LINZ HERITAGE ANGUS BEEF. PICKLED GARLIC 76.

FILET OSCAR
6oz FILET, BLUE CRAB, GRILLED APSARAGUS,
SPICED HOLLANDAISE 69.

STEAKSMANSHIP

WAGYU NY STRIP 89.
WESTHOLME RANCH AUSTRALIA,
BLACK GARLIC PONZU

TOMAHAWK RIBEYE 32oz 129.
LINZ HERITAGE RESERVE

STEAK FLIGHT 190.
FILET MIGNON 10oz, PRIME NEW YORK STRIP
14oz, PRIME 45 DAY DRY AGED RIBEYE 16oz

LEGENDARY STEAK FLIGHT 265.
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 6

ENTRÉES

***STEAK FRITES**
FRENCH FRIES, HERB BUTTER, BORDELAISE SAUCE 47.

SLAGEL FARMS ROASTED CHICKEN
BUTTERMILK BRINED WITH STONE GROUND GRITS,
BROWN BUTTER JUS, BABY CARROTS, FENNEL 37.

***BLACKENED SALMON**
FAROE ISLANDS SALMON, SWEET POTATO-PARKER
HOUSE SAUSAGE HASH, BROWN SUGAR MUSTARD
VINAIGRETTE 43.

PORK CHOP GIARDINIERA
CHICAGO STYLE GIARDINIERA, CHARRED CIPPOLINI
ONIONS, CRISPY POTATOES, MUSTARD JUS 45.

SEARED SEA SCALLOPS
HAZELNUT-BROWN BUTTER VINAIGRETTE,
PARSNIP PUREE 44.

WAGYU BIG MIKE BURGER
WAGYU BEEF, SESAME BUN, AGED CHEDDAR,
CHARRED SWEET ONION, DILL PICKLE, SHREDDED
ICEBERG, SPECIAL SAUCE 34.

SHORT RIB TRUFFLE PASTA
TENDER RED WINE BRAISED SHORT RIB, FRESH
FETTUCINE, TRUFFLE BUTTER 52.

EXECUTIVE CHEF RODOLFO MORALES
GENERAL MANAGER KRISTEN LEHR

ALL PARTIES OF FIVE OR MORE HAVE AN ADDED GRATUITY OF 20%

*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.

COCKTAILS

LILA

LOCAL SKEPTIC GIN, VODKA, LIME, ORGANIC LAVENDER WATER, PLUMB BITTERS, SPARKLING ROSÉ 17.

23 MULE

TITOS VODKA, LAIRD'S APPLE WHISKEY, APPLE CIDER, LIME, ROSEMARY, CINNAMON, HIBISCUS GINGER BEER 23.

PURPLE RAIN

BACARDI RUM, LYCHEE, LEMON, BUTTERFLY PEA FLOWER TEA, SPRITE 18.

CUSCO/ETU SOUR

MACHU PICHU PISCO OR MEZCAL LA LUNA, LEMON, CINNAMON POWDER 18.

SAMBA

TITOS VODKA, GIFFARD BANANA LIQUOR, GODIVA DARK, GODIVA WHITE 20.

MJ JUMPMAN

GREY GOOSE PEAR, MATHILDE PÊCHE, GIFFARD PAMPLEMOUSSE, LEMON, BUTTERFLY PEA TEA, PLUM & CRANBERRY BITTERS 23.

ROASTED PINEAPPLE MARGARITA

CINCORO REPOSADO TEQUILA, LIME JUICE, HOMEMADE ROASTED PINEAPPLE, AGAVE 23.

ZOMBIE SANGRIA

TORRONTES, PASSION FRUIT, RUM, POMEGRANATE, GINGER ALE 17.

MOON FASHIONED

MAKERS MARK BOURBON, LA LUNA MEZCAL, KHALUA, CHOCOLATE & ORANGE BITTERS 19.

BEE ANGRY

CORAZON REPOSADO TEQUILA, ANCHO REYES, MANDARIN NAPOLEON, LIME, CHAMOY, TAJIN 19.

ZERO PROOF COCKTAILS

GARDEN EASTSIDE

SEEDLIP GARDEN 108, SIMPLE SYRUP, FRESH LIME JUICE, CUCUMBER, MINT 12.

PANOMA

SEEDLIP SPICE 94, FRESH GRAPEFRUIT JUICE 12.

LIGHT & BREEZY

SEEDLIP GROVE 42, FEVER TREE GINGER BEER, LIME 12.

DRAFT BEER

KRANKSHAFT

METROPOLITAN, KOLSCH, 5.0% 10.

M HAZE

BRICKSTONE, HAZY IPA 7.2% 11.

ALLAGASH WHITE

ALLAGASH, BELGIAN STYLE WITBIER, 5.0% 10.

MATILDA

GOOSE ISLAND, BELGIAN STRONG PALE ALE, 7.0% (10oz) 12.

BUD LIGHT

ANHEUSER-BUSCH, LIGHT LAGER, 4.2% 9.

DOMAINE DUPAGE

TWO BROTHERS, AMBER ALE, 5.9% 10.

ZOMBIE DUST

THREE FLOYDS, AMERICAN PALE ALE 10.

ELEANOR

POLLYANNA, PORTER, 6.8% 11.

NINJA VS UNICORN

PIPEWORKS, IMPERIAL IPA, 8.0% 11.

SEASONAL

ASK YOUR SERVER 10.

WINE BY THE GLASS

BUBBLES

VALDO MARCA ORO, PROSECCO, ITALY 15.
NV PIPER-HEIDSIECK, BRUT, CHAMPAGNE 22.
NV JEAN DE JAMES, ROSE, CRÉMANT DE BORDEAUX 16.
STEFANO FARINA, MOSCATO D'ASTI, ITALY 14.
2021 SERENA, PIEDMONT, ITALY 14.

WHITE WINE

2021 PINOT GRIGIO, ELENA WALCH, ALTO ADIGE 15.
2019 SAUVIGNON BLANC, SINEGAL, NAPA VALLEY 18.
2021 SAUVIGNON BLANC, ANT MOORE, MARLBOROUGH NEW ZEALAND 15.
2020 SANCERRE, SYLVAIN BAILLY, LOIRE VALLEY 19.
2018 CHARDONNAY, DAVIS BYNUM, RUSSIAN RIVER 16.
2020 CHARDONNAY, HARTFORD COURT, RUSSIAN RIVER 20.
2020 RIESLING, DR LOOSEN, GERMANY 15.
2021 BLAUFRANKISH ROSE, MATIC, SLOVENIA 15.

RED WINE

2019 PINOT NOIR, JACKSON ESTATE, ANDERSON VALLEY 16.
2019 PINOT NOIR, HEAD HIGH, SONOMA COUNTY 18.
2019 CABERNET SAUVIGNON, CULTIVAR, NAPA COUNTY 18.
2020 CABERNET SAUVIGNON, SEVEN HILLS, WALLA WALLA VALLEY 17.
2019 CABERNET SAUVIGNON, TURNBULL, NAPA VALLEY 26.
2019 MALBEC, CATENA, MENDOZA 15.
2020 SANGIOVESE, SAN FELICE CHIANTI, TUSCANY 17.
2020 SYRAH, SAINT COSME, COTES-DU-RHONE 17.



MICHAEL JORDAN'S
STEAK HOUSE • CHICAGO

STARTERS

COLOSSAL CRAB CAKE

LIMITED QUANTITIES MP

GARLIC BREAD

WISCONSIN ROTH KÄSE BLUE CHEESE FONDUE 14.

NUESKE'S DOUBLE SMOKED BACON

BURTON'S MAPLE GLAZE 22.

CAESAR SALAD

OLIVE OIL CROUTONS, PARMESAN CHEESE 15.

ADD CHICKEN 12. STEAK 22.

MIXED GREENS SALAD

CUCUMBER, TOMATO, SWEET ONION,

CHAMPAGNE DILL VINAIGRETTE 14.

ADD CHICKEN 12. STEAK 22.

WAGYU MEATBALLS

WHIPPED RICOTTA, MARINARA SAUCE,

GRILLED CIABATTA 23.

ITALIAN BEEF SPRING ROLLS

ROASTED BEEF JUS, GIARDINIERA 18.

MAPLE GLAZED BACON

CHICKEN WINGS 23.

FLATBREADS

BBQ CHICKEN

CILANTRO, PICKLED ONION 19.

TOMATO MOZZARELLA

BASIL, ROASTED GARLIC 18.

SIDES TO SHARE

MAC AND CHEESE 16.

PARMESEAN TRUFFLE FRIES 13.

PAN ROASTED LEMON

ASPARAGUS 15.

ENTRÉES

***STEAK HOUSE BURGER**

BLEND OF CHUCK, BRISKET & SHORT RIB 25.

***FILET MIGNON**

10oz. BAY LEAF BUTTER 67.

***MJ'S PRIME DELMONICO**

16oz. DRY AGED 45 DAYS, GINGER-BALSAMIC JUS 75.

SLAGEL FARMS ROASTED CHICKEN

BUTTERMILK BRINED WITH STONE GROUND GRITS

& BROWN BUTTER JUS 37.

***FAROE ISLAND SALMON**

FIVE SPICE RUB, SWEET SOY, STIR FRIED VEGETABLES 43.

* ITEMS CAN BE SERVED RAW OR UNDERCOOKED OR CONTAIN UNCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.

DESSERTS

MOLTEN LAVA CAKE

DARK CHOCOLATE, VANILLA ICE CREAM 17.

MASCARPONE CHEESECAKE

BROWN BUTTER STREUSEL, GLAZED BERRIES,
STRAWBERRY AND BLACK BERRY COULIS 15.

23 LAYER CHOCOLATE CAKE

ENOUGH SAID 23.

SPECIALTY COCKTAILS

LILA

LOCAL SKEPTIC GIN, VODKA, LIME,
ORGANIC LAVENDER WATER, PLUMB BITTERS,
SPARKLING ROSÉ 17.

23 MULE

TITOS VODKA, LAIRD'S APPLE WHISKEY,
APPLE CIDER, LIME, ROSEMARY, CINNAMON,
HIBISCUS GINGER BEER 23.

PURPLE RAIN

BACARDI RUM, LYCHEE, LEMON, BUTTERFLY PEA
FLOWER TEA, SPRITE 18.

CUSCO/ETU SOUR

MACHU PICHU PISCO OR MEZCAL LA LUNA, LEMON,
CINNAMON POWDER 18.

SAMBA

TITOS VODKA, GIFFARD BANANA LIQUOR, GODIVA
DARK, GODIVA WHITE 20.

JUMPMAN

GREY GOOSE PEAR, MATHILDE PÊCHE, GIFFARD
PAMPLEMOUSSE, LEMON, BUTTERFLY PEA TEA,
PLUM & CRANBERRY BITTERS 23.

ROASTED PINEAPPLE MARGARITA

CINCORO REPOSADO TEQUILA, LIME JUICE,
HOMEMADE ROASTED PINEAPPLE, AGAVE 23.

ZOMBIE SANGRIA

TORRONTES, PASSION FRUIT, RUM,
POMEGRANATE, GINGER ALE 17.

MOON FASHIONED

MAKERS MARK BOURBON, LA LUNA MEZCAL,
KHALUA, CHOCOLATE & ORANGE BITTERS 19.

BEE ANGRY

CORAZON REPOSADO TEQUILA, ANCHO REYES,
MANDARIN NAPOLEON, LIME, CHAMOY, TAJIN 19.

BOTTLES & CANS

KRANKSHAFT

METROPOLITAN, KOLSCH, 5.0% 10.

M HAZE

BRICKSTONE, HAZY IPA 7.2% 11.

ALLAGASH WHITE

ALLAGASH, BELGIAN STYLE WITBIER, 5.0% 10.

MATILDA

GOOSE ISLAND, BELGIAN STRONG
PALE ALE, 7.0% (10 OZ) 12.

BUD LIGHT

ANHEUSER-BUSCH, LIGHT LAGER, 4.2% 9.

DOMAINE DUPAGE

TWO BROTHERS, AMBER ALE, 5.9% 10.

ZOMBIE DUST

THREE FLOYDS, AMERICAN PALE ALE 10.

ELEANOR

POLLYANNA, PORTER, 6.8% 11.

NINJA VS UNICORN

PIPEWORKS, IMPERIAL IPA, 8.0% 11.

SEASONAL

ASK YOUR SERVER 10.

CHI-TOWN BEER FLIGHT

SELECTION OF 4 LOCAL BEERS 20.

ZERO PROOF COCKTAILS 12.

GARDEN EASTSIDE

SEEDLIP GARDEN 108, SIMPLE SYRUP,
FRESH LIME JUICE, CUCUMBER, MINT

PANOMA

SEEDLIP SPICE 94, FRESH GRAPEFRUIT JUICE

LIGHT & BREEZY

SEEDLIP GROVE 42, FEVER TREE
GINGER BEER, LIME

WINES BY THE GLASS

BUBBLES

VALDO MARCA ORO

PROSECCO, ITALY 15.

NV PIPER-HEIDSIECK

BRUT, CHAMPAGNE 22.

NV JEAN DE JAMES

ROSE, CRÉMANT DE BORDEAUX 16.

STEFANO FARINA

MOSCATO D'ASTI, ITALY 14.

SERENA

2021 PIEDMONT, ITALY 14.

WHITE WINE

PINOT GRIGIO

2021 ELENA WALCH, ALTO ADIGE D.O.C 15.

SAUVIGNON BLANC

2019 SINEGAL, NAPA VALLEY 18.

SAUVIGNON BLANC

2021 ANT MOORE, MARLBOROUGH NEW ZEALAND 15.

SANCERRE

2020 SYLVAIN BAILLY, LOIRE VALLEY 19.

CHARDONNAY

2018 DAVIS BYNUM, RUSSIAN RIVER 16.

CHARDONNAY

2020 HARTFORD COURT, RUSSIAN RIVER 20.

BLAUFRANKISH ROSE

2021 MATIC, SLOVENIA 15.

RIESLING

2020 DR LOOSEN, GERMANY 15.

RED WINE

PINOT NOIR

2019 JACKSON ESTATE, ANDERSON VALLEY 16.

PINOT NOIR

2019 HEAD HIGH, SONOMA COUNTY 18.

MALBEC

2019 CATENA, MENDOZA 15.

SANGIOVESE

2020 SAN FELICE CHIANTI, TUSCANY 17.

SYRAH

2020 SAINT COSME, COTES-DU-RHONE 17.

CABERNET SAUVIGNON

2019 CULTIVAR, NAPA COUNTY 18.

CABERNET SAUVIGNON

2020 SEVEN HILLS, WALLA WALLA VALLEY 17.

CABERNET SAUVIGNON

2019 TURNBULL, NAPA VALLEY, 26.



MICHAEL JORDAN'S
STEAK HOUSE

DESSERT

23 LAYER CHOCOLATE CAKE

LAYERS OF DARK BITTERSWEET CHOCOLATE CAKE AND CHOCOLATE GANACHE 23

MINT & CHOCOLATE CHIP BOMBE 19

MINT & CHOCOLATE CHIP ICE CREAM, VANILLA SPONGE CAKE, TOASTED MERINGUE

PEANUT BUTTER CREAM PIE

CHOCOLATE CRUST, CREAMY PEANUT BUTTER CREAM FILLING, PEANUT BRITTLE AND
CARAMEL PEARLS 17

MASCARPONE CHEESECAKE

BROWN BUTTER STREUSEL, GLAZED BERRIES, STRAWBERRY AND BLACK BERRY COULIS 15

MOLTEN LAVA CAKE

DARK CHOCOLATE, VANILLA ICE CREAM 17

NUTELLA CRÈME BRÛLÉE

BANANA BREAD, BANANAS, HAZELNUTS 18

DISTILLED

H BY HINE XO COGNAC 28

HINE RARE VSOP COGNAC 24

CORDIALS

STREGA SAMBUCA 16

BENEDICTINE 19

GRAND MARNIER COGNAC 19

GRAND MARNIER 100 COGNAC 44

FRANGELICO 19

CHARTREUSE GREEN V.E.P 49

CHARTREUSE YELLOW V.E.P 49

AMARO MONTENEGRO 15

AMARO CITRAPAZZO 16

CARAVELLA LIMONCELLO 14

FINE PORTS

KOPKE FINE WHITE PORT 18

KOPKE FINE RUBY 16

KOPKE FINE 10 YR PORT 20

KOPKE FINE 20 YR PORT 30

KOPKE FINE VINTAGE 2000 24

KOPKE FINE 1955 PORT 170

DESSERT WINES

CH. ROUMIER LACOSTE

SAUTERNES, FRANCE 15

DOMAINE DE RANCY RIVESALTES

AMBRE VIN DOUX NATUREL

LANGUEDOC-ROUSSILLON, FRANCE 14