

SIGNATURE GARLIC BREAD
CRISPY CIABATTA BREAD STACKED & TOPPED
WITH OUR RICH AND CREAMY ROTH KÄSE BLUE
CHEESE FONDUE 13

STARTERS

COLOSSAL CRAB CAKE

VERY LIMITED QUANTITIES MP

TOMATO MOZZARELLA FLATBREAD

BASIL, ROASTED GARLIC 18.

MJ NUESKE'S DOUBLE SMOKED BACON

BURTON'S MAPLE GLAZE 20.

MJ SHRIMP COCKTAIL

SHAVED CELERY, COCKTAIL SAUCE 26.

MJ TUNA CEVICHE

LIME, SERRANOS, TOMATO, CILANTRO,
PICKLED ONION 26.

WAGYU MEATBALLS

WHIPPED RICOTTA, MARINARA SAUCE, GRILLED
CIABATTA 21.

SHRIMP DE JONGHE

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

SOUP & SALAD

CARAMELIZED ONION SOUP

CREAMY BROTH, GRUYERE, MOZZARELLA CHEESE 14.

MIXED GREEN SALAD

CUCUMBER, TOMATO, SWEET ONION,
CHAMPAGNE DILL VINAIGRETTE 13.

ADD CHICKEN 7. STEAK 15.

SPINACH SALAD

GRANNY SMITH APPLES, DICED NUESKE'S BACON,
GOAT CHEESE, CHARRED SWEET ONION VINAIGRETTE 14.

CAESAR SALAD

OLIVE OIL CROUTONS, PARMESAN CHEESE 14.
ADD CHICKEN 12. STEAK 22.

MJ'S CHOPPED SALAD

BACON, BLUE CHEESE, TOMATO, PICKLED
ONIONS, CUCUMBER, HOUSE VINAIGRETTE 19.

SIDES TO SHARE

MAC AND CHEESE 14.

MJ PARMESEAN TRUFFLE FRIES 12.

ROASTED GARLIC MASHED
POTATOES 13.

PAN ROASTED LEMON ASPARAGUS 14.

BACON BRUSSELS SPROUTS 13.

ROASTED MUSHROOMS 14.

CREAMED SPINACH

PARMESAN CRUST 13.

GRILLED SWEET CORN

QUESO FRESCO, PICKLED ONION, CHIPOTLE
LIME BUTTER 13.

GREEN BEANS

PRESERVED LEMON, MINT & MARCONA ALMONDS 12.

STEAKS

*PRIME DELMONICO

16oz DRY AGED 45 DAYS, GINGER-BALSAMIC JUS 71.

MJ *FILET MIGNON

10oz BAY LEAF BUTTER 63.

*KC STRIP

20oz LINZ HERITAGE ANGUS, 30 DAYS DRY AGE,
BLUE CHEESE BUTTER 69.

*NY STRIP

14oz USDA PRIME, PICKLED RED ONION 63.

*23OZ. BONE-IN RIBEYE

LINZ HERITAGE ANGUS BEEF. PICKLED GARLIC 73.

STEAKSMANSHIP

WAGYU NY STRIP 89.

WESTHOLME RANCH AUSTRALIA,
BLACK GARLIC PONZU

TOMAHAWK RIBEYE 32oz 129.

LINZ HERITAGE RESERVE

STEAK FLIGHT 180.

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

LEGENDARY STEAK FLIGHT 259.

WAGYU NY STRIP, FILET MIGNON 10oz, PRIME
NEW YORK STRIP 14oz, LOBSTER TAIL, ROASTED
GARLIC SHRIMP

ADD-ONS

BLUE CHEESE CRUST 5

ROASTED GARLIC SHRIMP 16

WARM WATER LOBSTER TAIL 8oz 42

ENTRÉES

*STEAK FRITES

FRENCH FRIES, HERB BUTTER 45.

SLAGEL FARMS ROASTED CHICKEN

BUTTERMILK BRINED WITH STONE GROUND GRITS AND
BROWN BUTTER JUS 33.

*FAROE ISLAND SALMON

CRACKED PEPPER-SHIRAZ GLAZE, BACON BRAISED
BLACK EYED PEAS 39.

SLAGEL FARM PORK CHOP

CHIPOTLE ORANGE GLAZE, PICKLED SWEET CORN 42.

SEARED SEA SCALLOPS

ROASTED BUTTER SQUASH PUREE, PEPPER JELLY BUTTER
AND CRISPY HERB BREADCRUMBS 44.

WAGYU BIG MIKE BURGER

WAGYU BEEF, SESAME BUN, AGED CHEDDAR,
CHARRED SWEET ONION, DILL PICKLE, SHREDDED
ICEBERG, AND SPECIAL SAUCE 32.

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

DOWNTOWN MULE

VODKA, GIN, POMEGRANATE,
GINGER BEER 16.

SO FRENCH SO CLEAN

GIN, SPARKLING ROSE, LEMON,
LAVENDER BITTERS 16.

CINCOMARG

CINCORO REPOSADO, ORANGE XO,
AGAVE 25.

SUMMER IN THE CITY

MAKER'S MARK, CHARTREUSE,
LEMON, PINEAPPLE 16.

TWISTED MANHATTAN

RYE, DOMAINE DE RANCY, ANGOSTURA,
RHUBARB BITTERS 17.

ZOMBIE SANGRIA

TORRONTES, RUM, PASSION FRUIT 16.

DIEGO WHO?

EXOTICO BLANCO TEQUILA,
MEZCAL, PAMPLEMOUSSE, BLOOD
ORANGE JUICE 16.

JUMPMAN

GIN, MATHILDE PEACH LIQUEUR,
EGG WHITE, WALNUT BITTERS 18.

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% 10.

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% 10.

NINJA VS UNICORN

PIPEWORKS, IMPERIAL IPA, 8.0% 10.

SEASONAL

ASK YOUR SERVER 10.

WINE BY THE GLASS

BUBBLES

VALDO MARCA ORO, PROSECCO, ITALY 14.
NV PIPER-HEIDSIECK, BRUT, CHAMPAGNE 22.
NV HUBER, ROSE, AUSTRIA 16.
NV BRICCO RIELLA, MOSCATO D'ASTI, ITALY 13.
2020 SERENA, PIEDMONT, ITALY 13.

WHITE WINE

2020 PINOT GRIGIO,
ELENA WALCH, ALTO ADIGE D.O.C 15.
2019 SAUVIGNON BLANC, ST. SUPÉRY, NAPA VALLEY 14.
2017 SAUVIGNON BLANC, SINEGAL 18.
2017 CHARDONNAY, DAVIS BYNUM,
RUSSIAN RIVER 15.
2016 CHARDONNAY, GRGICH HILLS, NAPA VALLEY 20.
2018 RIESLING, DR LOOSEN, GERMANY 14.

RED WINE

2017 PINOT NOIR, JACKSON ESTATE,
PETALUMA GAP 15.
2019 PINOT NOIR, HEAD HIGH,
SONOMA COUNTY 17.
2016 CABERNET SAUVIGNON, CULTIVAR,
NAPA COUNTY 18.
2016 CABERNET SAUVIGNON
DONATI FAMILY VINEYARD,
CENTRAL COAST 16.
2019 CABERNET SAUVIGNON,
TURNBULL, NAPA VALLEY, 25.
2020 MALBEC, FELINO, MENDOZA 14.
2018 ZINFANDEL, BEDROCK,
CALIFORNIA 15.



MICHAEL JORDAN'S
STEAK HOUSE • CHICAGO

STARTERS

COLOSSAL CRAB CAKE

LIMITED QUANTITIES MP

GARLIC BREAD

WISCONSIN ROTH KÄSE BLUE CHEESE FONDUE 13.

NUESKE'S DOUBLE SMOKED BACON

BURTON'S MAPLE GLAZE 20.

CAESAR SALAD

OLIVE OIL CROUTONS, PARMESAN CHEESE 14.

ADD CHICKEN 12. STEAK 22.

MIXED GREENS SALAD

CUCUMBER, TOMATO, SWEET ONION,
CHAMPAGNE DILL VINAIGRETTE 13.

ADD CHICKEN 7. STEAK 15.

WAGYU MEATBALLS

WHIPPED RICOTTA, MARINARA SAUCE,
GRILLED CIABATTA 21.

ITALIAN BEEF SPRING ROLLS

ROASTED BEEF JUS, GIARDINIERA 17.

FLATBREADS

BBQ CHICKEN

CILANTRO, PICKLED ONION 19.

TOMATO MOZZARELLA

BASIL, ROASTED GARLIC 18.

SIDES TO SHARE

MAC AND CHEESE 14.

PARMESEAN TRUFFLE FRIES 12.

PAN ROASTED LEMON

ASPARAGUS 14.

ENTRÉES

*STEAK HOUSE BURGER

BLEND OF CHUCK, BRISKET & SHORT RIB 24.

*FILET MIGNON

10oz. BAY LEAF BUTTER 63.

*MJ'S PRIME DELMONICO

16oz. DRY AGED 45 DAYS, GINGER-BALSAMIC JUS 71.

SLAGEL FARMS ROASTED CHICKEN

BUTTERMILK BRINED WITH STONE GROUND GRITS
& BROWN BUTTER JUS 33.

*FAROE ISLAND SALMON

CRACKED PEPPER-SHIRAZ GLAZE,
BACON BRAISED BLACK EYED PEAS 39.

DESSERTS

MOLTEN LAVA CAKE

DARK CHOCOLATE, VANILLA ICE CREAM 16.

MASCARPONE CHEESECAKE

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

23 LAYER CHOCOLATE CAKE

ENOUGH SAID 23.

SPECIALTY COCKTAILS

DOWNTOWN MULE

VODKA, GIN, POMEGRANATE,
GINGER BEER 16.

SO FRENCH SO CLEAN 75

GIN, SPARKLING ROSE, LEMON,
LAVENDER BITTERS 16.

CINCOMARG

CINCO RO REPOSADO, ORANGE XO,
AGAVE 25.

ZOMBIE SANGRIA

TORRONTES, RUM, PASSION FRUIT 16.

TWISTED MANHATTAN

RYE, DOMAINE DE RANCY, ANGOSTURA,
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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.

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FRESH LIME JUICE, CUCUMBER, MINT

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LIGHT & BREEZY

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GINGER BEER, LIME

WINES BY THE GLASS

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PROSECCO, ITALY 14.

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TURNBULL, NAPA VALLEY, 25.

2020 MALBEC
FELINO, MENDOZA 14.

2018 ZINFANDEL
BEDROCK, CALIFORNIA 15.



MICHAEL JORDAN'S
STEAK HOUSE

DESSERT

23 LAYER CHOCOLATE CAKE

LAYERS OF DARK BITTERSWEET CHOCOLATE CAKE AND CHOCOLATE GANACHE 23

BLOOD ORANGE BOMBE

BLOOD ORANGE SORBET, VANILLA SPONGE CAKE, TOASTED MERINGUE 19

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 16

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

LANGEUDOC-ROUSSILLON, FRANCE 14