

# MJ HAPPENINGS

## MJ'S CLUB

JOIN THE CLUB, GET POINTS AND REWARD YOURSELF  
ASK YOUR SERVER FOR FURTHER DETAILS AND ENROLL TODAY

## STEAK HOUSE

PRIME RIB SUNDAY  
SERVED FAMILY-STYLE:  
\$25 PER PERSON & \$10 CHILDREN 10 & UNDER  
SUNDAYS, SERVED FROM 4-6 PM ONLY

WARM UP TO THE BAR  
WE HAVE SIZZLING DEALS ON  
HEARTY STEAK SANDWICHES AND STUFFED POTATO SKINS  
JUST \$10 EACH  
MONDAY-FRIDAY AT THE BAR ONLY

## 23.SPORTCAFE

"TIME OUT"  
50% OFF ANY OF OH-SO-GOOD APPETIZERS  
MONDAY-FRIDAY, 3PM TO 5PM

## SOLTORO TEQUILA GRILL

GET YOUR DAILY DOS  
PERFECT FOR HAPPY HOUR, 4-6PM IN THE BAR ONLY  
\$2 BITES MENU, \$3 BEERS AND \$6 SOLTORO MARGARITAS

WHOLE ENCHILADA  
CRISP SALAD, MARGARITA AND CHOICE OF ENCHILADA  
\$23.00 PER PERSON. SUNDAY - THURSDAY

## 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** *Edwin Mateo*  
**GENERAL MANAGER** *Casey Reid*

**🔥** 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.*

1/12

# 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 BISQUE** 13.  
CRÈME FRAICHE & CORN SALSA

★ **SUSHI AHI TUNA TEMPURA ROLL** 12.  
SCALLIONS, TERIYAKI GLAZE & PONZU SAUCE

**JUMBO LUMP CRAB CAKE** 19.  
MICRO GREENS & REMOULADE

**SHRIMP COCKTAIL** 16.  
MJ'S COCKTAIL SAUCE

★ **STEAK TARTARE** 13./32.  
CHOICE OF PRIME NY STRIP OR JAPANESE WAGYU BEEF,  
HOUSE-MADE POTATO CHIPS

★ **AHI TUNA TARTARE** 13.  
SOY - SESAME VINAIGRETTE AND WONTON CHIPS

★ **FRESH ATLANTIC OYSTERS  
AND LITTLE NECK CLAMS** MP  
DAILY ASSORTMENT, MJ'S COCKTAIL SAUCE  
& RED ONION MIGNONETTE

★ **ALASKAN KING CRAB LEGS** 25 PER 1/2LB.  
STEAMED, MEYER LEMON

★ **DOUBLE SMOKED BACON** 12.  
MAPLE-BLACK PEPPER GLAZE, WATERCRESS PUREE

# SALADS

**HOUSE SALAD** 9.  
TOMATO, ONION, BABY LETTUCES & BALSAMIC VINAIGRETTE

★ **CLASSIC CAESAR SALAD** 9.  
SHAVED PARMESAN & GARLIC CROUTONS

**ROASTED BEET SALAD** 9.  
SMOKED ALMONDS, HERBED GOAT CHEESE  
& TRUFFLE-HONEY VINAIGRETTE

**ICEBERG LETTUCE WEDGE** 12.  
BLUE CHEESE DRESSING & SPICY CAYENNE BACON

**ARUGULA SALAD** 11.  
SHAVED PARMESAN, PROSCIUTTO CRISPS,  
PIQUILLO PEPPERS, LEMON VINAIGRETTE

# ★ STEAKS

*MJ* 🔥 **MJ'S DELMONICO** 42. 14 oz.  
AGED, BALSAMIC-GINGER JUS

*MJ* 🔥 **BONE-IN RIBEYE** 52. 21 oz.  
AGED, WORCESTERSHIRE GLAZE

🔥 **KANSAS CITY STRIP** 49. 18 oz.  
AGED, MJ'S HOUSE RUB, WORCESTERSHIRE GLAZE

🔥 **PORTERHOUSE FOR TWO** 46. PER PERSON. 32 oz.  
AGED, MJ'S HOUSE RUB, WORCESTERSHIRE GLAZE

**NEW YORK STRIP** 43. 14 oz.  
AGED, MJ'S HOUSE RUB, WORCESTERSHIRE GLAZE

**FILET MIGNON** 39. 8 oz.  
TRUFFLE POTATO SALAD & BRANDY PEPPERCORN SAUCE

**BONE-IN FILET MIGNON** 54. 12 oz.  
BLACK GARLIC BUTTER, WORCESTERSHIRE GLAZE

**AMERICAN KOBE SKIRT** 32. 12 oz.  
SLICED, SERVED WITH CHIMICHURRI SAUCE,  
BLUE CHEESE & TEMPURA SCALLIONS

**AMERICAN WAGYU SIRLOIN**  
19. PER OZ. 3 oz. min  
SEA SALT

## ADD TO YOUR FAVORITE STEAK

**OSCAR ANY STEAK** 16.  
JUMBO LUMP CRABMEAT,  
ASPARAGUS & BÉARNAISE SAUCE

**SURF ANY STEAK** 18. 5 oz  
LOBSTER TAIL

**SAUCES** 3.  
BÉARNAISE, BALSAMIC GINGER, WORCESTERSHIRE

**CRUSTS** 4.  
ROQUEFORT, WATERCRESS- HORSERADISH

**MICHAEL JORDAN'S**  
STEAK HOUSE

# MAINS

**WAGYU SHORT RIBS** 44.  
GUINNESS BRAISED BONELESS RIBS, WHITE TRUFFLE  
GARLIC MASHED POTATOES AND SAUTÉED SPINACH

**BERKSHIRE FARM PORK CHOP** 29.  
CHORIZO BEAN CHILI, CILANTRO CREME FRAICHE

**LAMB RACK** 45.  
WHITE HARISSA, HEIRLOOM TOMATOES,  
WATERCRESS PUREE

**FREE-RANGE CHICKEN** 28.  
LEMONGRASS GINGER BROTH, BLISTERED TOMATOES

★ **GRILLED AHI TUNA** 29.  
SUSHI RICE CAKE, PONZU, SUGAR SNAP PEAS & WASABI

★ **ATLANTIC SALMON** 29.  
CILANTRO-COCONUT BROTH & BOK CHOY

★ **CHEF'S DAILY  
FRESH FISH SELECTION** 33.  
SMOKED TOMATO BROTH,  
FINGERLING POTATOES & CORN RELISH

★ **SEARED SEA SCALLOPS** 31.  
HERB CHEESE POLENTA, CHAMPAGNE CITRUS DIJON SAUCE,  
PANCETTA CHIPS

**STEAMED MAINE LOBSTER** MP 1.5 lb. / 2.5 lb.  
MEYER LEMON

# SIDES

*MJ* **MJ'S HOME FRIES** 9.  
ONIONS, BACON & TRUFFLE OIL

**LOBSTER MASHED POTATOES** 15.  
**MASHED YUKON GOLD POTATOES** 9.

**ONE-POUND BAKED POTATO** 8

**HAND-CUT FRIES** 8.  
WHITE TRUFFLE OIL & HERBS

**COLOSSAL ONION RINGS** 9.

**MACARONI AND CHEESE CARBONARA** 10.  
PEAS, PROSCIUTTO, PARMESAN & HERBED BREAD CRUMBS

*MJ* **GRILLED CORN OFF-THE-COB** 9.  
SMOKED CHILE BUTTER

**SAUTÉED ONIONS  
WITH ASSORTED MUSHROOMS** 10.  
WHITE TRUFFLE OIL

**CREAMED SPINACH** 9.  
PARMESAN CRUST

**CHEF'S SEASONAL VEGETABLES** 11.

**ROASTED ASPARAGUS** 12.  
BÉARNAISE SAUCE