

MJ HAPPENINGS

MAKE NO MI-STEAK

EAT AT THE BAR
FEATURING 6 OZ. PRIME STEAK SANDWICHES

STEAK OUT TUESDAYS

TUESDAYS VISIT US FROM 5PM TO 7PM
\$8 PRIME STEAK SANDWICHES
\$4 CLASSIC MARTINIS
\$4 SELECT GLASSES OF WINE
AVAILABLE ONLY AT THE STEAK HOUSE 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

23.SPORTCAFE

TAKE A SHOT WITH OUR 3-POINTER MENU
THREE COURSES FOR \$23

SOLTORO TEQUILA GRILL

BOASTING 198 TEQUILAS THAT ARE 100% BLUE AGAVE
GET YOUR DAILY DOS, EVERY DAY FROM 4 TO 6PM
LOCATED ON THE CASINO LEVEL ADJACENT TO THE
CONVENTION CENTER

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.*

06/10

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.
MICRO GREENS & 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, FRISEE,
RADICCHIO & TRUFFLE-HONEY VINAIGRETTE

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

SEASONAL TOMATO SALAD 9.
BASIL OIL & BALSAMIC SYRUP

ARUGULA SALAD 9.
SHAVED PARMESAN, PROSCIUTTO CRISPS,
PIQUILLO PEPPERS, LEMON 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

★ ATLANTIC SALMON 28.
CILANTRO-COCONUT BROTH & BOK CHOY

★ ALASKAN HALIBUT 32.
SMOKED TOMATO BROTH,
FINGERLING POTATOES & CORN RELISH

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

STEAMED MAINE LOBSTER MP 1.5 lb. / 2.5 lb.

SIDES

LOBSTER MASHED POTATOES 12.

MASHED YUKON GOLD POTATOES 8.

ONE-POUND BAKED POTATO 7.

HAND-CUT FRIES 8.
WHITE TRUFFLE OIL & HERBS

COLOSSAL 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.
BÉARNAISE SAUCE

MICHAEL JORDAN'S
STEAK HOUSE