

# MJ HAPPENINGS

## STEAK HOUSE

### SUNDAY PRIME RIB DINNER FAMILY STYLE

\$25.00 PER ADULT, \$10.00 CHILDREN 10 AND UNDER

### FRIDAY PRIME TIME

4-8 PM STEAK HOUSE BAR ONLY \$7.00 SELECT MARTINI'S  
AND \$5.00 SELECT WINES BY THE GLASS

### 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

## 23.SPORTCAFE

GAME ON - MONDAY - FRIDAY ALL APPETIZERS 50 % OFF

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

## SOLTORO TEQUILA GRILL

### FIESTA FIVE:

FIVE APPETIZERS FOR \$5.00 EACH

GET YOUR **DAILY DOS**, EVERY DAY FROM 4 TO 6PM  
LOCATED ON THE CASINO LEVEL ADJACENT TO THE  
CONVENTION CENTER

## 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.*

11/10

# 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** 9.  
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

**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 & CHOPS

*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** 37. 10 oz.

 **NEW YORK STRIP** 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** 34. 8 oz.

**FILET MIGNON** 42. 10 oz.  
TRUFFLE POTATO SALAD & BRANDY PEPPERCORN SAUCE

**AMERICAN KOBE SKIRT** 29. 12 oz.  
SLICED, SERVED WITH CHIMICHURRI SAUCE,  
BLUE CHEESE & TEMPURA SCALLIONS

**JAPANESE WAGYU SIRLOIN**  
19. PER OZ. 3 oz. min  
OZAKI FARM, JAPAN

**BERKSHIRE FARM PORK CHOP** 28.  
BOURBON BROWN SUGAR BRINE & APPLE CIDER GLAZE

**LONG-BONE VEAL CHOP** 39.  
ARUGULA SALAD & PARMESAN

**RACK OF LAMB** 34.  
ROSEMARY JUS & PEA PURÉE

## SAUCES & CRUSTS 2.

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

# MAINS

**FREE-RANGE CHICKEN** 27.  
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** 28.  
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