

# 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

DOUBLE POINTS  
EVERY THURSDAY & FRIDAY FOR MJ CLUB MEMBERS  
NOT A MEMBER? ASK YOUR SERVER TODAY  
HOW TO SIGN UP, IT'S FREE!

## 23.SPORTCAFE

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

## SOLTORO TEQUILA GRILL

MÁS FOR LESS  
\$3 TACOS, \$3 BEERS, \$6 SOLTORO MARGARITAS  
SUNDAY - THURSDAY, 4 TO 5:30 PM  
FRIDAY & SATURDAY, 10 TO 11:30 PM  
AT THE BAR ONLY

## 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.*

Follow us on:



# 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.  
MEYER LEMON AIOLI, MICRO GREENS

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

★ **STEAK TARTARE** 13.  
NEW YORK STRIP, 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

**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

*MJ*  **MJ'S DELMONICO USDA PRIME** 42. 14 oz.  
BALSAMIC GINGER JUS- ENOKI MUSHROOMS

## PRIME 35 DAY DRY-AGED

SIGNATURE MJ'S HOUSE RUB, WORCESTERSHIRE GLAZE.

*MJ*  **BONE-IN RIBEYE** 52. 21 oz.

 **KANSAS CITY STRIP** 49. 18 oz.

 **PORTERHOUSE FOR TWO** 92. 32 oz.

## 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



# MAINS

★ **LAMB CHOPS** 42.  
MERGUEZ SAUSAGE CRUST, HEIRLOOM TOMATOES, MINT

**FREE-RANGE CHICKEN** 26.  
SMOKED PECAN ROMESCO, LOCAL MUSTARD GREENS

★ **AHI TUNA** 29.  
TRIO OF TAPENADES, WILTED GREENS,  
LEMON VINAIGRETTE

★ **ATLANTIC SALMON** 29.  
3 HOUR ROASTED GRAPES, ARUGULA, GRAPE MUST

★ **ALASKAN HALIBUT** 33.  
CHARRED ZUCCHINI, SMOKED TOMATO BROTH,  
CORN RELISH

★ **SEARED SEA SCALLOPS** 31.  
LUMP CRAB-MEYER LEMON RELISH, ASPARAGUS PUREE

**STEAMED MAINE LOBSTER** MP 1.5 lb. / 2.5 lb.  
CAMELIZED MEYER LEMON,  
TARRAGON INFUSED BUTTER

# 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

**CLASSIC MAC AND CHEESE** 10.  
SMOKED CHEDDAR MORNAY, PANKO CRUST

*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