

STARTERS

MJ ★ **CHILLED SEAFOOD PLATTER**
TRADITIONAL GARNISHES 65/115.

★ **DAILY OYSTER SELECTION**
GRILLED LEMON MIGNONETTE, WASABI COCKTAIL SAUCE 16/29.

★ **TUNA TARTARE**
PONZU, GREEN ONION, WONTON CRISPS 16.

SHRIMP COCKTAIL
WASABI COCKTAIL SAUCE, SHAVED RADISHES 18.

JUMBO LUMP CRAB CAKE
FRESH BAY CITRUS AIOLI, MICRO GREENS 19.

MJ **GARLIC BREAD**
BLUE CHEESE FONDUE 9.

USDA PRIME STRIP TARTARE
GRILLED CIABATTA, CRISPY CAPERS, SMOKED SEA SALT 16.

MJ **DOUBLE SMOKED BACON**
MAPLE - BLACK PEPPER GLAZE 13.

SALADS

HOUSE GREENS
SHAVED VEGETABLES, TOMATO VINAIGRETTE, ENOKI MUSHROOMS 9.

CLASSIC CAESAR SALAD
SHAVED PARMESAN, GARLIC CROUTONS 9.

ROASTED BEET SALAD
BLACK QUINOA, GOAT CHEESE, TOASTED HAZEL NUTS 11.

LITTLE GEM LETTUCE WEDGE
NUESKE BACON, PICKLED SHALLOTS, BLUE CHEESE 12.

ENTRÉES

ROASTED FREE - RANGE CHICKEN
CARROT BUTTERSCOTCH, BACON KALE, ROASTED SHALLOTS 26.

ROASTED LAMB CHOPS
MERGUEZ SAUSAGE CRUST, GREEN HARISSA 44.

SEARED DIVER SEA SCALLOPS
PARSNIPS, SWEET SOY, TOASTED GRAINS 32.

BLACK PEARL SALMON 8OZ.
BACON JAM, BELUGA LENTILS 32.

1.5 LB STUFFED MAINE LOBSTER
JUMBO LUMP CRAB, CHIVES, CITRUS AIOLI 52.

GENERAL MANAGER JACOB ANDROS
EXECUTIVE SOUS CHEF PAUL MORRISON

★ 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-BOURNE ILLNESS. PLEASE ADVISE YOUR SERVER
OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING
CONNECTICUT STATE LAW PROHIBITS SMOKING IN A CAFÉ LICENSED PREMISE.
GRATUITY OF 18% SUGGESTED FOR PARTIES OF 8 OR MORE

MJ DENOTES MJ'S FAVORITES
JANUARY 2014

STEAKS

YOUR CHOICE OF ONE COMPLIMENTARY SAUCE
HORSERADISH CREAM, BEARNAISE OR RED PEPPER KETCHUP

USDA PRIME NEW YORK STRIP 14OZ.
AGED 28 DAYS 47.

BONE - IN KANSAS CITY STRIP 18OZ.
DRY AGED 28 DAYS 47.

FILET MIGNON 8OZ.
CENTER CUT, SEASONED BUTTER 39.

MJ **MJ'S USDA PRIME DELMONICO 16OZ.**
DRY AGED 45 DAYS, GINGER - BALSAMIC JUS 48.

USDA PRIME BONE-IN RIBEYE 23OZ.
AGED 28 DAYS 53.

TOMAHAWK RIBEYE 52OZ.
PERFECT FOR TWO, TRIO OF SAUCES 109.

PORTERHOUSE FOR TWO 34OZ.
DRY AGED 35 DAYS, TRIO OF SAUCES 88.

DEADLIEST CATCH

ALASKAN KING CRAB LEGS

1/2 LB 29. 1 LB 56. 2 LB 105.

SIGNATURE CRUSTS

BLACK TRUFFLE PARMESAN 6.
WATERCRESS - HORSERADISH 3.
AU POIVRE 3.

TOPPINGS

TWO COLOSSAL SHRIMP, SHERRY CREAM SAUCE 15.
SMOKED BLUE CHEESE BUTTER 6.
LOBSTER TAIL 5OZ 18.

SIDES

YUKON GOLD MASHED POTATOES
CRÈME FRAICHE, CHIVE OIL 9.

LOBSTER MASHED POTATOES 15.

HAND-CUT ROSEMARY GARLIC FRIES
TRUFFLE AIOLI 9.

MACARONI & CHEESE
SMOKED NEW ENGLAND CHEDDAR CHEESE 10.

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

SEASONAL MUSHROOMS
ROASTED SHALLOTS, SWEET SOY, TRUFFLE OIL 11.

CREAMED SPINACH
PARMESAN CRUST 9.

SEASONAL VEGETABLE MP.



WE VALUE YOUR OPINION, SCAN THIS QR CODE
AND LET US KNOW HOW WE'RE DOING