

AN AMERICAN BRASSERIE

MJ's
MICHAEL JOHN'S

J Lounge Tapas Menu

HOUSE SALAD (10)

BABY FIELD GREENS & ROMAINE LETTUCE WITH TOMATO, SWEET ONION, MUSHROOM, HERB ROASTED CROUTON & OUR HOUSE, CREAMY BALSAMIC & SHERRY DRESSING.

CAESAR SALAD (12) ADD ANCHOVIES (4)

CRISP HEARTS OF ROMAINE WITH PARMESAN, HERB ROASTED CROUTON.

"SIGNATURE" CRISPY FRIED CALAMARI (18)

TOSSED IN LEMON-BUTTER & BANANA PEPPER SAUCE WITH A SIDE OF MARINARA

BLACKENED JUMBO SHRIMP (16)

BROILED WITH LEMON, BUTTER, HERBS & CREAMY GARLIC SAUCE. SERVED WITH PARMESAN TOAST

MARYLAND "JUMBO LUMP" CRAB CAKES (24)

WITH SPICY RED CHILI AIOLI

HONEY BAKED BRIE (16)

WITH CANDIED PECANS, RASPBERRIES & TOAST

MJ'S BATTER COLOSSAL FRIED FIRECRACKER SHRIMP (16)

WITH SWEET GINGER & HOT CHILI DRESSING

COCKTAIL SHRIMP (20)

(5)TRADITIONAL, SERVED WITH SPICY COCKTAIL SAUCE

PETITE FILET MIGNON 26

4OZ FILET MIGNON, POTATO PUREE, BABY CARROT & SIDE OF HOUSE STEAK SAUCE

"BRASSERIE" CHICKEN SANDWICH (18)

BREADED AND FRIED CHICKEN BREAST TOPPED WITH MELTED GRUYERE CHEESE (SWISS), CRISPY BACON AND HONEY MUSTARD SAUCE. ONE FRENCH BUN WITH LETTUCE AND HEIRLOOM TOMATO

"FILET MIGNON" CHEESEBURGER (18)

IN HOUSE GROUND BEEF TENDERLOIN AND RIBEYE, TOPPED WITH WISCONSIN CHEDDAR AND PICKLES

"FILET MIGNON" BACON BLEU BURGER (21)

IN HOUSE GROUND BEEF TENDERLOIN AND RIBEYE, TOPPED WITH GORGONZOLA BLUE CHEESE, APPLEWOOD SMOKED BACON AND PICKLES

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HEART OF ROMAINE "WEDGE" (13)

WEDGE OF ROMAINE TOPPED WITH CRISP BACON, HEIRLOOM TOMATO, WISCONSIN CRUMBLER BLUE CHEESE & PARMESAN REGGIANO DRESSING

THE "DIRTY" CAESAR (13)

LIKE A DIRTY MARTINI, WE USE CRISP ROMAINE TOSSED WITH GORGONZOLA BLUE CHEESE, SPANISH MANZANILLA OLIVES, HARDBOILED EGG, PARMESAN CHEESE, GARLIC ROASTED CROUTONS & SPICY DIRTY CAESAR VINAIGRETTE

BARTLETT PEAR & GOAT CHEESE SALAD (13)

BARTLETT PEAR, BABY FIELD GREENS, CRUMBLER GOAT CHEESE, CANDIED PECANS, ORGANIC BERRIES, TOSSED WITH RASPBERRY & PORT WINE VINAIGRETTE

FILET PAILLARDS (26)

SEARED PAILLARDS OF BEEF TENDERLOIN DAUPHINOISE POTATO TOPPED WITH BROWN SUGAR AND PORT WINE GLAZE

HONEY GARLIC CHATEAUBRIAND BEEF TIPS (18)

CENTER CUT, PRIME BEEF TENDERLOIN TIPS, GLAZED IN A SOY, GINGER, HONEY & GARLIC SAUCE

PRINCE EDWARD ISLAND FRENCH MUSSELS (18)

IN A WHITE WINE & GARLIC BUTTER BROTH

HONEY BAKED BRIE (16)

WITH CANDIED PECANS, RASPBERRIES & TOAST

PARMESAN FRIES (12)

TOPPED WITH PARMESAN SAUCE AND SERVED WITH OUR HOUSE GARLIC-PARMESAN BUFFALO SAUCE

FRENCH ONION SOUP (12)

SILKY SMOOTH FRENCH ONION SOUP WITH SWEET WHITE ONION, BRANDY, VEAL STOCK, TOPPED WITH GRUYERE CHEESE & MELBA CROUTONS

CREAMY GORGONZOLA & TOMATO WITH CROUTONS (10)

SAN MARZANO TOMATOES STEWED WITH RED WINE, BASIL, GARLIC, CREAM, GORGONZOLA

"SIGNATURE" BEER & CHEDDAR (V) (9)

POTATO, CREAM, BLACK PEPPER, WISCONSIN CHEDDAR AND NEW CASTLE