



APPETIZERS

Warm Garlic Bread with Gorgonzola Fondue	8 ⁵⁰
Crawfish Chowder	9 ⁵⁰
Chilled Jumbo Shrimp with Cucumber and Herbs in "23" Cocktail Sauce	17 ⁵⁰
Smoked Salmon, Dill Cream, Red Onions and Toast Points	16 ⁵⁰
Jumbo Lump Crab Cake with Minced Vegetable Tartar Sauce and Chopped Lettuce	16 ⁵⁰
Chopped Caesar Salad with Anchovies and Herb Croutons	11 ⁵⁰
Chilled Asparagus and Crisp Goat Cheese, Roasted Peppers and Lemon Vinaigrette	12 ⁵⁰
Iceberg Salad with Tomato, Onions and Choice of Dressings	10 ⁵⁰
Sliced Vine Ripened Tomatoes and Sweet Onions	12 ⁵⁰
Foie Gras Torchon with Candied Figs and Port Wine Reduction	16 ⁵⁰
Chilled Shellfish Platter	M/P

ENTREES

New York Strip Steak 16 oz.	38 ⁵⁰
Ribeye Steak 22 oz.	41 ⁵⁰
Filet Mignon, Center Cut 10oz./14 oz.	31 ⁵⁰ /39 ⁵⁰
Broiled Porterhouse 20 oz./ 40 oz.	36 ⁵⁰ /70 ⁵⁰
Buffalo Ribeye 14 oz.	37 ⁵⁰
Sliced Sirloin Steak Salad with Garden Vegetables, "23" Spices and Bleu Cheese	23 ⁵⁰
Broiled Lamb T-Bone	35 ⁵⁰
Chicken Schnitzel with Tomato and Mixed Green Salad	24 ⁵⁰
Char Broiled Sirloin Burger 12 oz.	16 ⁵⁰
Roasted Atlantic Salmon	26 ⁵⁰
Swordfish Steak 10 oz.	31 ⁵⁰
Grilled Tuna	24 ⁵⁰
Maine Lobster, Steamed or Broiled	M/P

SIDES

8⁵⁰ Each

Hashbrown Potatoes	Fried Onions
French Fried Potatoes	Mashed Idaho Potatoes
Creamed Spinach	Sautéed Broccoli Rabe
Baked Potato (6 ⁰⁰) with Sour Cream	Herb Roasted Mushrooms
Asparagus	Haricot Verts

Michael's Macaroni and Cheese

We Select and Serve Only the Finest Quality Steaks
20% gratuity for parties of eight or more.

MICHAEL JORDAN'S STEAK SAUCE AVAILABLE FOR PURCHASE

DINNER

Executive Chef: Rene Lenger

Chef: Frank Dyer



APPETIZERS

Warm Garlic Bread with Gorgonzola Fondue	8 ⁵⁰
Crawfish Chowder	9 ⁵⁰
Chopped Caesar Salad with Anchovies and Herb Croutons	11 ⁵⁰
Jumbo Lump Crab Cake with Minced Vegetable Tartar Sauce and Chopped Lettuce	16 ⁵⁰
Chilled Jumbo Shrimp with Cucumber and Herbs in "23" Cocktail Sauce	17 ⁵⁰
Iceberg Salad with Tomato and Onions	10 ⁵⁰
Sliced Vine Ripened Tomatoes and Sweet Onions	12 ⁵⁰
Smoked Salmon, Dill Cream, Red Onions and Toast Points	11 ⁵⁰
Smoked Duck and Soba Noodle Salad with Asian Peanut-Sesame Dressing	12 ⁵⁰

ENTREES

New York Strip Steak 16 oz.	38 ⁵⁰
Ribeye Steak 22 oz.	41 ⁵⁰
Filet Mignon, Center Cut 8 oz. / 10 oz.	25 ⁵⁰ /30 ⁵⁰
Broiled Porterhouse 20 oz./40 oz.	36 ⁵⁰ /70 ⁵⁰
Sliced Sirloin Steak Salad Garden Vegetables, "23" Spices and Bleu Cheese Dressing	23 ⁵⁰
Smoked Pork Ribs with Fried Onions	19 ⁵⁰
Braised Short Rib Sandwich with Swiss Chard, Caramelized Onions and Swiss Cheese	17 ⁵⁰
Chicken Schnitzel with Tomato and Mixed Green Salad	21 ⁵⁰
Cobb Salad with Romaine Lettuce, Crisp Bacon, Avocado, Chicken, Sliced Egg and Bleu Cheese	19 ⁵⁰
Char Broiled Sirloin Burger 12 oz.	16 ⁵⁰
Sesame Crusted Tuna	24 ⁵⁰
Grilled Atlantic Salmon	26 ⁵⁰
Swordfish Steak 10 oz.	28 ⁵⁰

SIDES

8⁵⁰ Each

Hashbrown Potatoes	Fried Onions
French Fried Potatoes	Mashed Idaho Potatoes
Creamed Spinach	Sautéed Broccoli Rabe
Baked Potato (6 ⁰⁰) with Sour Cream	Herb Roasted Mushrooms
Asparagus	Haricot Verts

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Michael Jordan Steak Sauce Available For Purchase

Lunch

Executive Chef: Rene Lenger

Chef: Frank Dyer