

MICHAEL JORDAN'S
The Steak House N.Y.C.

TM

Father's Day 2015

*Fathers will receive a \$25 Gift Certificate to be used towards a future reservation.

Appetizer

Marinated Tomato Salad \$14
Watermelon, Onions, Goat Cheese

or

Crab Meat Cocktail \$18
Parmesan Crisp. Baby Arugula

Entrée

20 oz Dry Aged Porterhouse \$49

or

1 ½ lb Maine Lobster \$42

Dessert

Dark Chocolate Brownie \$9
Vanilla Ice Cream, Hot Chocolate Fondue

Beer Specials

Goose Island Sofie \$11:

Brewer's Notes: Our sparkling Belgian Style Farmhouse Ale is wine barrel-aged with an abundance of hand-zested orange peel. Spicy white pepper notes contrast the citrus tartness. The light, refreshing, creamy vanilla finish will excite those fond of Champagne.

Originally brewed by Belgian farmers to attract the best farm hands, we were inspired to brew an exceptional ale as inviting as the original Belgian Farmhouse ales. Light and effervescent, we named it for our founder's granddaughter Sofie.

Sam Smith Oatmeal Stout \$9:

Brewed with well water (the original well at the Old Brewery, sunk in 1758, is still in use, with the hard well water being drawn from 85 feet underground); fermented in 'stone Yorkshire squares' to create an almost opaque, wonderfully silky and smooth textured ale with a complex medium dry palate and bittersweet finish.