



STARTERS

JOHN COLTRANE'S SALMON TARTARE 16

Fresh Atlantic salmon, hand-chopped with lime, radish, cucumber, and avocado served on a crostini.

DEAN MARTIN'S OYSTERS ROCKEFELLER 24

Baked East Coast oysters topped with spinach, Pernod cream, lump crab, rock shrimp, and buttery panko crumbs.

DIZZY GILLESPIE'S GARLIC SHRIMP 18

Sautéed jumbo shrimp in butter, garlic, and parsley sauce with warm crostini.

MILES DAVIS' MEATBALL PARMESAN 16

House-made beef & veal meatballs, San Marzano marinara, melted mozzarella & parmesan, served with grilled focaccia.

SOUP & SALADS

KOKO TAYLOR CORN & LEEK BISQUE 9

Velvety blend of sweet corn & leeks with chive oil, served with a crisp corn beignet.

ELLA FITZGERALD'S STEAK & POTATO SOUP 16

Tender steak tips, Yukon potatoes, pearl onions in rich beef broth, topped with fried leeks.

LOUIS ARMSTRONG'S CLASSIC CAESAR 14

Gem lettuce, house anchovy-parmesan dressing, garlic croutons, shaved Grana Padano.

MARILYN MONROE WATERMELON SUMMER SALAD 24

Mixed greens, raspberries, blackberries, watermelon, goat cheese, grilled shrimp, and honey-lime vinaigrette.

PASTAS

CHARLIE PARKER SURF & TURF PASTA 39

Lobster tail and sliced Filet Mignon atop pappardelle in a brandy cream sauce.

NINA SIMONE BLACKENED SALMON & SHRIMP PASTA 35

Grilled salmon and jumbo shrimp over fettuccine in a rich brandy cream sauce.

COUNT BASIE CLASSIC ALFREDO 32

Blackened Chicken with Fettuccine in house parmesan cream sauce.

BUDDY GUY LOBSTER TAGLIATELLE 36

Tagliatelle with Maine lobster, charred cherry tomatoes, basil, and a light brandy cream sauce.

ENTREES

MY WAY GRILLED CHICKEN 34

Whole chicken, oven-roasted with a savory garlic, lemon, white wine, and fresh oregano. Served with roasted potatoes and sautéed broccolini.

WHOLE FRIED RED SNAPPER 39

Crispy whole red snapper flash-fried and glazed with a sweet soy-ginger sauce. Finished with scallions, roasted peppers, and a drizzle of chili oil. Served with jasmine rice and stir-fried baby bok choy

RAT PACK CHICKEN 24

Pan-seared chicken breast topped with a zesty giardiniera pepper medley and finished with a bright lemon butter sauce.

SAMMY DAVIS SALMON 36

Pan-seared Atlantic salmon finished in a sun-dried tomato cream sauce with garlic, fresh basil, and a touch of crushed red pepper. Served with creamy parmesan mashed potatoes and sautéed broccolini.

STEVIE RAY VAUGHAN BRANZINO 40

Delicate, flaky European sea bass, simply seasoned and grilled to perfection, finished with lemon, extra virgin olive oil, and fresh herbs. Light, clean, and elegantly balanced.



MY WAY FAVORITES

FRANK SINATRA TOMAHAWK

The house signature: massive dry-aged tomahawk steak, finished with herb butter and served with avocado mashed potatoes and grilled asparagus. 98

ETTA JAMES BONE-IN RIBEYE (22 OZ)

45-day dry-aged ribeye, house steak sauce, roasted garlic butter. 44

HOWLIN WOLF FILET MIGNON

8 oz Center-cut tenderloin, truffle butter, crispy shallots. 42

360 GRILLED LAMB CHOPS

Double-cut lamb chops, house demi-glace, served with creamy mashed potatoes. 39

MILES DAVIS NY STRIP "TUSCAN JERK"

14 oz dry-aged NY strip, Tuscan herbs, Caribbean jerk glaze, garlic-spinach, vesuvio potatoes. 38

RAY CHARLES' BONE-IN PORK CHOP

14 oz heritage pork chop, apple-brandy glaze, served with avocado mashed potatoes. 36

BILLIE HOLIDAY'S WAGYU BISTRO BURGER

8 oz Wagyu patty, aged cheddar, truffle aioli, tri-color peppers, red onion, bacon, brioche bun, parmesan steak fries. 29

MUDDY WATERS BRAISED SHORT RIBS

Slow-cooked beef short ribs, red wine demi-glace, buttery mashed potatoes. 36

DUKE ELLINGTON'S SURF & TURF SCAMPI

8 oz NY strip paired with jumbo shrimp scampi over garlic-butter linguine. 42

NAT KING COLE'S STEAK FRIED RICE

Tender NY strip pieces, jasmine rice, scallions, and eggs wok-charred with soy-ginger glaze. 31

B.B. KING RIBS _ HOT LINKS

Slow-smoked, meaty St. Louis-style ribs, seasoned with our house dry rub and finished with a rich, caramelized BBQ glaze. Tender, fall-off-the-bone perfection with a deep, smoky finish. 34

My Way Spicy

JERK WINGS

Wood-grilled wings marinated in house jerk spices, smoky-sweet glaze. Served with coconut rice & peas and mango slaw. 19

MY WAY JERK TURKEY TIPS / HOT LINKS

Tender turkey tips seared in jerk seasoning, with sweet plantains and grilled corn. 29

MY WAY JERK OXTAILS

Slow-braised oxtails in rich jerk gravy, served with callaloo greens and garlic mashed potatoes. 32

MY WAY JERK BURGER

Angus patty with jerk blend, pepper jack cheese, pineapple salsa, jerk aioli on brioche bun. Served with yucca fries. 20

MY WAY JERK LAMB

Lamb shoulder char-grilled in spicy jerk rub, with coconut curry lentils and charred asparagus. 36

MY WAY JERK CHICKEN SANDWICH

Grilled chicken breast marinated in our signature jerk spices, delivering bold heat and island flavor, topped with tri-color peppers, onions and finished with a sweet chili aioli on a toasted brioche bun. 26

Sides

Bob Marley's Truffle Mac & Cheese \$11

Peter Tosh Lobster Mac & Cheese \$14

Jimmy Cliff's Avocado Mashed Potatoes \$10

Shaggy's Coconut Rice & Peas \$8

Buju Banton's Garlic-Sautéed Broccoli Rabe \$9

Sean Paul's Mixed Seasonal Vegetables \$9

Damian Marley's Vesuvio Potatoes \$8

Toots Hibbert's Parmesan Steak Fries \$8



Desserts

Tony Bennett Tiramisu "My Way" \$11

Espresso-soaked ladyfingers, mascarpone cream, cocoa powder.

Billie Holiday's Molten Chocolate Lava Cake \$12

Dark chocolate cake with a molten center, vanilla bean gelato.

Dizzy Gillespie's NY Cheesecake \$10

Classic New York cheesecake, seasonal berry compote.

Miles Davis' Banana Pudding \$9

Creamy banana pudding layered with Biscoff vanilla cookies and fresh banana slices, finished with whipped cream.

After Dinner Drinks

Frank Sinatra's Limoncello \$8

Billie Holiday's Chocolate Martini \$18

Count Basie's Caribbean Coffee \$12

(Rum, Kahlúa, whipped cream)

OUR STORY—THE SOUND OF "MY WAY"

*At **MY WAY**, we don't just serve food—we serve a feeling.*

Born from the soul of jazz and blues, our concept is rooted in a time when music told stories, rooms were filled with energy, and every night felt like a moment worth remembering. From the streets of New Orleans to the rhythm of Chicago, jazz and blues gave a voice to passion, struggle, and celebration—turning life into art.

That same spirit lives here.

*Inspired by the timeless influence of icons like Frank Sinatra and the bold individuality of the Rat Pack era, **MY WAY** is about doing things differently—with style, confidence, and authenticity. It's about creating an experience where great music, exceptional food, and meaningful moments come together seamlessly.*

Our menu reflects that philosophy—classic foundations with a modern edge. Premium steaks, fresh seafood, and globally inspired flavors are crafted with precision and soul, just like a great song. Every dish is designed to hit the right note.

This is a place where:

Conversations flow like a smooth saxophone

Flavors build like a perfect crescendo

And every guest becomes part of the experience

Because here, it's not just about dining—it's about living in the moment.

WELCOME TO MY WAY

Where the music is timeless, the energy is real, and everything is done... your way.

