



MICHAEL JORDAN'S
— STEAK HOUSE —
CHICAGO

YOUR LEGENDARY EVENT

Raise a glass on the Magnificent Mile to celebrate anniversaries, bachelor parties, business dinners, birthdays and more! Indulge in a memorable dinner in Michael Jordan's favorite private dining room or opt for a more relaxed experience on our main floor. Complete your event by choosing from our customizable menus and beverage packages.

DENNIS C. NEUZIL

Senior Sales Manager

events@mjshchicago.com

p: 312.321.8823





SILVER DINNER

\$120 PER PERSON

includes freshly brewed coffee & hot or iced tea

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APPETIZERS

served family style

SIGNATURE GARLIC BREAD

wisconsin roth käse buttermilk blue cheese fondue

NUESKE'S DOUBLE SMOKED BACON

maple black pepper glaze, watercress purée (gf)(df)

COLOSSAL CRAB CAKE (+\$15pp) (df)

SALAD

MIXED GREENS

champagne dill vinaigrette (gf)(df)

ENTRÉES

*guest selection | for parties of 30+ host
selects two - steak and fish cooked to medium*

{10oz.} FILET MIGNON

bay leaf butter (gf)

FAROE ISLANDS SALMON

meyer lemon butter (gf)

SLAGEL FARM ROASTED CHICKEN

buttermilk marinade, grilled lemon (gf)

SUBSTITUTIONS

{16oz.} prime delmonico (+\$25pp)

{20oz.} kc strip (+\$12pp)

ADD-ONS

mushroom butter (+\$7pp)

peppercorn bourbon sauce (+\$7pp)

SIDES

served family style

BROWN BUTTER

MASHED YUKON GOLD POTATOES (gf)

SEASONAL VEGETABLES (gf)

MISO GLAZED MUSHROOMS (+\$5pp)

MAC & CHEESE (+\$5pp)

DESSERT

served family style

CHEF'S ASSORTED

SIGNATURE MINI DESSERTS

23 LAYER CHOCOLATE CAKE (+\$6pp)

ADD WINE PAIRING TO ANY MENU (TBD)

A sommelier thoughtfully pairs wine with each course, offers insight into characteristics and explains how it elevates the flavors of the dish.

subject to 11.75% state tax and 22% service | items are subject to change



GOLD DINNER

\$130 PER PERSON

includes freshly brewed coffee & hot or iced tea

APPETIZERS

served family style

SIGNATURE GARLIC BREAD

wisconsin roth käse buttermilk blue cheese fondue

NUESKE'S DOUBLE SMOKED BACON

maple black pepper glaze, watercress purée (gf)(df)

SHRIMP COCKTAIL

shaved celery, cocktail sauce (gf)(df)

SHRIMP SUBSTITUTION

shellfish platter (+^{\$}40pp)

SALAD

guest selection

CAESAR

olive oil croutons, grana padano

MIXED GREENS

champagne dill vinaigrette (gf)(df)

SIDES

served family style

BROWN BUTTER

MASHED YUKON GOLD POTATOES (gf)

SEASONAL VEGETABLES (gf)

MAC & CHEESE

ENTRÉES

guest selection | for parties of 30+ host

selects two - steak and fish cooked to medium

{10oz.} FILET MIGNON

bay leaf butter (gf)

{10oz.} NY STRIP

bordelaise sauce (gf)

FAROE ISLANDS SALMON

meyer lemon butter (gf)

SLAGEL FARM PORK CHOP

bourbon maple glaze (gf)

SUBSTITUTIONS

{16oz.} prime delmonico (+^{\$}25pp)

{23oz.} bone-in ribeye (+^{\$}18pp)

STEAK ADD-ONS

oscar style (+^{\$}27pp)

roasted garlic shrimp (+^{\$}19pp)

DESSERT

served family style

CHEF'S ASSORTED

SIGNATURE MINI DESSERTS

23 LAYER CHOCOLATE CAKE (+^{\$}6pp)

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PLATINUM DINNER

\$170 PER PERSON

includes freshly brewed coffee & hot or iced tea

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APPETIZERS

served family style

SIGNATURE GARLIC BREAD

wisconsin roth käse buttermilk blue cheese fondue

NUESKE'S DOUBLE SMOKED BACON

maple black pepper glaze, watercress purée

WAGYU MEATBALLS

whipped ricotta, marinara sauce, grilled ciabatta

TUNA CEVICHE

lime, serrano peppers, tomato, cilantro, pickled onion

SALAD

guest selection | for parties of 30+ host selects two

MIXED GREENS

champagne dill vinaigrette (gf)(df)

MJ'S CHOPPED

bacon, blue cheese, tomato, pickled onions, cucumber, house vinaigrette

SPINACH

granny smith apples, diced nueske's bacon, goat cheese, charred sweet onion vinaigrette (gf)(df)

ENTRÉES

guest selection | for parties of 30+ host selects two - steak and fish cooked to medium

{23oz.} BONE-IN RIBEYE

linz heritage angus, pickled garlic (gf)

{20oz.} KC STRIP

30 day dry-aged bone-in linz heritage angus, blue cheese butter (gf)

{4oz.} LOBSTER TAILS

two warm water lobster tails, brown butter, lemon (gf)

SLAGEL FARM PORK CHOP

bourbon maple glaze (gf)

SIDES

served family style

MASHED POTATOES

roasted garlic butter (gf)

BACON MAC & CHEESE

crisped bacon, grana, sharp cheddar, mozzarella

MISO GLAZED MUSHROOMS (g)

CREAMED SPINACH

parmesan crust

DESSERT

served family style

CHEF'S ASSORTED SIGNATURE MINI DESSERTS

23 LAYER CHOCOLATE CAKE (+^{\$}6pp)

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FAMILY-STYLE

\$140 PER PERSON

includes freshly brewed coffee & hot or iced tea | for groups of 30+ menu will be served buffet style

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APPETIZERS

SIGNATURE GARLIC BREAD

wisconsin roth käse buttermilk blue cheese fondue

NUESKE'S DOUBLE SMOKED BACON

maple black pepper glaze, watercress purée (gf)(df)

SHRIMP COCKTAIL

shaved celery, cocktail sauce (gf)(df)

SHRIMP SUBSTITUTION

shellfish platter (+\$35pp)

SALAD

CAESAR

olive oil croutons, grana padano

MJ'S CHOPPED

bacon, blue cheese, tomato, pickled onions, cucumber, house vinaigrette

ENTRÉES

steak and fish cooked to medium

FILET MIGNON

bay leaf butter (gf)

FAROE ISLANDS SALMON

meyer lemon butter (gf)

SLAGEL FARM ROASTED CHICKEN

buttermilk marinade, grilled lemon (gf)

SUBSTITUTION

new york strip

SIDES

BROWN BUTTER

MASHED YUKON GOLD POTATOES (gf)

SEASONAL VEGETABLES (gf)

MAC & CHEESE

DESSERT

CHEF'S ASSORTED

SIGNATURE MINI DESSERTS

subject to 11.75% state tax and 22% service | items are subject to change



23 & BEYOND:
CULINARY EXPERIENCE

\$250 PER PERSON

10 person minimum, 26 person maximum

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WELCOME TOAST

domaine serene, 'evenstad reserve' dundee hills brut m.v. 4 sparkling wine

FIRST COURSE

MINI DREAM TEAM

crab cake, garlic bread, double smoked bacon

2022 domaine serene, 'evenstad reserve' chardonnay, dundee hills, oregon

SECOND COURSE

HOUSE SALAD

gem lettuce, walnut vinaigrette, goat cheese, dry cherries & pears

domaine serene, multi-vintage 'r' rosé version xvi

INTERMEZZO

STRAWBERRY SORBET

cincoro blanco

THIRD COURSE

45-DAY DRY-AGE DELMONICO

asparagus, roasted garlic mashed potatoes, balsamic jus

2018 domaine serene, 'barrel 23' pinot noir, willamette valley, oregon

DESSERT

MINI DESSERT TRIO

mascarpone cheesecake, peanut butter tart, flourless chocolate cake

cincoro anejo & mini airspresso martini with cincoro reposado

subject to 11.75% state tax and 22% service | items & drink pairings are subject to change

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SILVER LUNCH

\$55 PER PERSON

includes freshly brewed coffee & hot or iced tea

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APPETIZERS

served family style

SIGNATURE GARLIC BREAD

wisconsin roth käse buttermilk blue cheese fondue

NUESKE'S DOUBLE SMOKED BACON (+\$6pp)

ENTRÉES

guest selection | for parties of 30+ host selects two

CHOPPED VEGETABLE & SEARED SHRIMP SALAD

mixed greens, corn, tomatoes, cucumber, sweet onions (gf)

CHICKEN CAESAR SALAD

olive oil croutons, grana padano, grilled chicken

CAPRESE CHICKEN SANDWICH

fresh mozzarella, basil, balsamic reduction, hand cut fries

LOCALLY RAISED MJ BURGER

blend of chuck, brisket & short rib, hand cut fries

DESSERT

served family style

CHEF'S ASSORTED SIGNATURE MINI DESSERTS

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GOLD LUNCH

\$75 PER PERSON

package includes freshly brewed coffee, tea and iced tea

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APPETIZER

SIGNATURE GARLIC BREAD (+^{\$5}pp)
wisconsin roth käse buttermilk blue cheese fondue

SALAD

CAESAR
olive oil croutons, grana padano

ENTRÉES

*guest selection; parties of 30+ guest selects two
steak and fish cooked medium*

{10oz.} NY STRIP
bordelaise sauce (gf)

FAROE ISLANDS SALMON
meyer lemon butter (gf)

SLAGEL FARM ROASTED CHICKEN
buttermilk marinade, grilled lemon (gf)

SIDES

served family style

**BROWN BUTTER
MASHED YUKON GOLD POTATOES** (gf)

CHEF'S SEASONAL VEGETABLES (gf)

DESSERT

served family style

**CHEF'S ASSORTED
SIGNATURE MINI DESSERTS**

23 LAYER CHOCOLATE CAKE (+^{\$6}pp)

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RECEPTION HORS D'OEUVRES

TRAY PASSED OR DISPLAYED

pricing is per piece, 20 piece minimum

- ITALIAN BEEF SPRING ROLLS (\$8)
- FILET MIGNON SLIDER (\$11)
- SHRIMP & BLOODY MARY COCKTAIL SAUCE (\$9) (gf)(df)
- SEARED TUNA WITH TAPENADE (\$8) (gf)(df)
- GRILLED LAMB CHOPS (\$16) (gf)
- MINI CRAB LOUIE (\$11)
- MINI MJ CHEDDAR BURGER (\$10)
- GRILLED SHRIMP WITH ROMESCO SAUCE (\$8) (gf)
- NUESKE'S DOUBLE SMOKED BACON BITES (\$8) (gf)(df)
- LOBSTER CORN HUSH PUPPIES (\$9)
- GARLIC BREAD STICKS WITH BLUE CHEESE FONDUE (\$6)
- CHICKEN CAESAR SALAD CUPS (\$7)
- TATAKI TUNA WITH ORGANIC WHITE SOY (\$8) (gf)(df)
- OYSTERS ON THE HALF SHELL (\$9) (gf)(df)
- MINI GRILLED CHEESE & TOMATO BISQUE (\$8)
- STEAK TARTARE (\$9) (gf)(df)
- ASSORTED BRUSCHETTA (\$7)
- ASSORTED FLATBREADS (\$6)
- SEASONAL SOUP SHOTS (\$8)
- WAGYU MEATBALLS (\$9)

APPETIZER PACKAGE: pick 3 (\$24) | pick 5 (\$40) | pick 8 (\$55)

bruschetta, wagyu meatballs, corn hush puppies, garlic bread sticks, bacon bites, grilled shrimp & romesco, assorted flatbreads, italian beef spring rolls, mini grilled cheese & tomato bisque

BEEF

{5LB.} SLICED PRIME NY STRIP (\$425)

{5LB.} SMOKED TENDERLOIN (\$450)
trio of sauces & warm rolls

CHEF CARVING FEE (\$150)

STATIONED

priced per platter, each serves 10-15 guests

PRIME SIRLOIN CARPACCIO (\$105)
miso arugula, wisconsin sheep's milk cheese, pine nuts (gf)

ARTISANAL CHEESES (\$185)
selection of local cheeses, nuts & dried fruit

CHARCUTERIE (\$225)
selection of assorted cured meats, whole grain mustard, cornichons, fresh bread

SHELLFISH PLATTER (\$555)
shrimp, crab, oysters, lobster, trio of sauces (gf)

SWEET DISPLAYS

priced per platter, each serves 10-15 guests

FRESH SEASONAL FRUIT (\$150) (gf)(df)

CHEF'S SEASONAL SELECTION OF DESSERTS (\$220)



RECEPTION HORS D'OEUVRES

INTERACTIVE EVENT OPTIONS

SWEET BITES

priced per piece, 15 piece minimum

BOURBON MILKSHAKE (\$6) (gf)

CHEESECAKE (\$8)

strawberries & black pepper

DECONSTRUCTED SIGNATURE 23 LAYER CHOCOLATE CAKE (\$8)

BITTERSWEET CHOCOLATE GANACHE TARTE (\$6)

cherry jam

INTERACTIVE ADD-ON

MIXOLOGY (\$40pp) (\$150 mixologist fee)

MJ's mixologist will show the group how to make two specialty cocktails (equivalent to one cocktail)
max 30 guests; for groups of 30+ mixology station provided, bartender fees applied

ADD CHEESE TASTING 4 hand selected cheeses (+\$20pp)



RECEPTION BAR PACKAGES

PLATINUM

Titos Vodka, Dewards 12 Scotch, Hendricks Gin, Makers Mark, Bacardi, Captain Rum, Don Julio Blanco, Don Julio Reposado, flavored vodka. Mid tier red wine and white wine, imported and domestic beers, non-alcoholic beverages.

Includes classic cocktails only.

1 HOUR - (\$49_{pp})

2 HOURS - (\$75_{pp})

3 HOURS - (\$95_{pp})

EVERY ADDITIONAL HOUR - (+\$35_{pp})

GOLD

Absolut Vodka assorted flavors, Flor de Cana Rum, Johnnie Walker Black Label, Skeptic Gin (Local Distiller), Four Roses Bourbon, Jose Cuervo Blanco or Reposado 100% Agave Azul, house red wine and white wine, imported and domestic beers, non-alcoholic beverages.

Includes classic cocktails only.

1 HOUR - (\$42_{pp})

2 HOURS - (\$61_{pp})

3 HOURS - (\$74_{pp})

EVERY ADDITIONAL HOUR - (+\$30_{pp})

BEER & WINE

Goose Island 312, Revolution Antihero IPA, Corona Extra, Heineken, Stella, Corona Extra, Miller Lite, Coors Light, Bud light, Michelob Ultra, house red and white wine, non-alcoholic beverages

1 HOUR - (\$32_{pp})

2 HOURS - (\$44_{pp})

3 HOURS - (\$56_{pp})

PACKAGE ADD-ON

40 guest maximum

(1) MJ SIGNATURE COCKTAIL (\$8_{per hour})

(2) MJ SIGNATURE COCKTAILS (\$16_{per hour})

SATELLITE BAR

bar set in your event space exclusively for guests; satellite bar & bartender required for groups of 30+

BAR SETUP FEE (\$350)

BARTENDER (\$350)

CONSUMPTION BAR

PLATINUM

includes all bottled & canned beer available

standard cocktails (\$17), martini's & rocks (\$19), wine (\$16), beer (\$12), soda/bottled water (\$7)

GOLD

includes all bottled & canned beer available

standard cocktails (\$16), martini's & rocks (\$18), wine (\$15), beer (\$12), soda/bottled water (\$7)

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MJ'S MERCHANDISE

MJ TRUFFLE BOX (\$6)

two chocolate truffles, two-week lead time

POSTCARD (\$5)

personalized message to your group, two week lead time

[4] MJ STEAK KNIVES (\$180)

one month lead time

GLASSWARE (\$18)

shot glass, rocks glass or pint glass, based on availability

23-LAYER CHOCOLATE CAKE (\$250)

12 slices, feeds 30-40 people, two week lead time

SURPRISE GIFT (\$200)

assorted MJ merchandise, two week lead time, based on availability

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MAKE IT INTERACTIVE

FLAT ACTIVITY FEE: 1-25 participants - (\$350) 26+ participants - (TBD) *rental depends on available space*

INTERACTIVE SNEAKER EVENT OPTIONS

pricing subject to change & confirmed at time of order

JORDAN 1 LOW OR AF1 - (\$220) JORDAN 1 MID - (\$230)

Place an order for custom Jordan's supplied and crafted by our sneaker partner. Sneakerhead artist will demonstrate the creation of one model sneaker at your event and distribute the sneakers that were pre-prepared. The demo should take one hour and can serve as background entertainment during your event. Pre-ordered sneakers will be available for your guests at your event. *Two-to-four-week lead time depending on order size, minimum order 10 pairs of sneakers. Based on availability, price is subject to change.*

QUICK CUSTOMS ACTIVATION (2HR)

Sneaker Artist: 10-20 participants - (\$350) 20-40 participants - (\$700) 40-100 participants - (\$1,200)

JORDAN 1 LOW, AF1, JORDAN 1 MID - (\$230)

A customization station will be available at your event for a designated time, offering guests the opportunity to personalize either a shoe you provide or one they bring themselves. Customization options include laces, patches, engravings, paint, and more. If you are purchasing shoes for your group, our sneaker artists can pre-customize a design in advance, allowing guests to add final touches onsite. Please note that certain enhancements, such as custom company logos, specialty laces, and exclusive patches, may incur additional costs. Guests can typically expect to spend 10-20 minutes personalizing their shoes, making this a unique and interactive element that enhances the event experience. *Two-to-four-week lead time depending on order size, minimum order 10 pairs of sneakers. Based on availability, price is subject to change.*

CUSTOMIZE AT YOUR EVENT (3HR)

10-100 participants - (\$330 per sneaker artist*)

JORDAN 1 LOW OR AF1 - (\$220) JORDAN 1 MID - (\$230)

Sneakerhead artist will guide your guests in designing the perfect custom sneaker. Sneakers will be created onsite. Guest can expect to spend 2.5 hrs customizing, this serves as a great focal point & main source of entertainment for your event. This package includes custom company logos, laces, and patches upon request. All sneakers customized at the event will be ready immediately following the workshop conclusion. *Pricing varies if sneakers will need to be provided, there is a two-week lead time, minimum order of 10 pairs of sneakers.*

**Number of artists will be confirmed at the time of booking.*

subject to 11.75% state tax and 22% service | items are subject to change

PRIVATE ROOMS

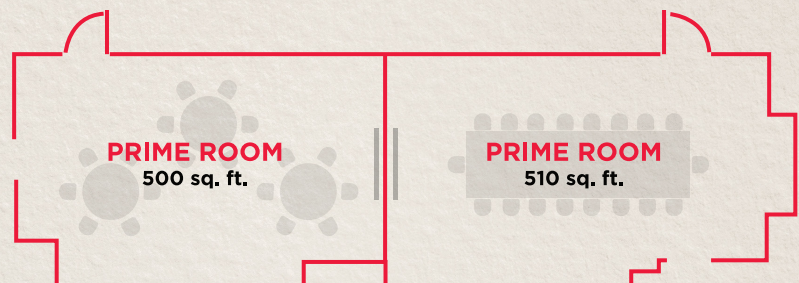
IT'S YOUR PARTY, YOU CALL THE SHOTS

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PRIME ROOMS 1 & 2

- Beautiful reclaimed wood tables & plush, red leather chairs.
- Picture walls filled with MJ highlights
- Equipped with 75" flat-screen TVs with HDMI hookups for laptops.
- ADA accessible
- Accommodates up to 20 at conference or round tables for a seated dinner; 25 for reception



PRIVATE ROOMS

IT'S YOUR PARTY, YOU CALL THE SHOTS

.....



PRIME ROOM 3

- Windows provide natural lighting
- Picture walls filled with MJ highlights
- Conference or large round tables
- Equipped with 75" flat-screen TV with HDMI hookups for laptops
- ADA accessible
- Accommodates up to 30 at conference, 38 at round tables for a seated dinner & 45 for a reception



HALL OF LIONS

- Stunning semi-private space showing off original architecture of the building
- Built-in bar
- Conference or round tables
- Private bathrooms
- ADA accessible
- Accommodates up to 30 at conference & 33 at (3) round tables for a seated dinner; 75 for reception

PRIVATE ROOMS

IT'S YOUR PARTY, YOU CALL THE SHOTS

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CENTER COURT ROOM

- Featuring north-facing windows that offer natural light and views of Michigan Avenue
- Fully private dining room
- Reclaimed wood tables
- Three 75-inch flatscreen TVs
- Accommodates 80 at assorted tables of 6 -8 guests each
- ADA accessible



MAIN DINING ROOM

- Beautiful reclaimed wood tables and plush, red leather chairs.
- Semi-private north and south dining rooms accommodate 75 each at existing round and conference tables
- Full dining room accommodates 150
- ADA accessible



CAMELOT BALLROOM

- Elegant, medieval inspired space featuring high ceilings, wood beams & marble accents
- South facing windows let in natural light
- Full ballroom accommodates 250
- Private bathrooms
- ADA accessible

