LEGENDARY CELEBRATIONS

This modern American steak house shares its philosophy of excellence with Michael Jordan himself. From a warm, inviting setting to Prime steaks, our custom raw bar and craft cocktails, Michael Jordan's Steak House delivers a truly memorable experience. Michael Jordan's Steak House is the perfect place for business gatherings, luncheons, sit-down dinners, cocktail receptions and celebrating special moments with friends and family.

TO BOOK YOUR NEXT EVENT, CONTACT US AT
EVENTS@MJRESTAURANTS.COM

PLATINUM PACKAGE

$150 PER PERSON | 5-COURSE MEAL

FIRST COURSE

served family style

GARLIC BREAD
bleu cheese fondue

CAESAR SALAD
creamy dressing

SECOND COURSE

served family style

NUESKE'S DOUBLE SMOKED BACON
maple black pepper glaze

TUNA TARTARE
ponzu sauce, scallions, taro chips

WAGYU MEATBALLS
pecorino cheese

PERUVIAN CHICKEN SKEWERS
aji panca marinade, cilantro sauce

THIRD COURSE

SEASONAL INTERMEZZO

ENTRÉE COURSE

guest's choice of one of the following

ROASTED CHICKEN
marinara, pecorino

GRILLED SALMON
soy glaze, roasted asparagus

SEAFOOD PASTA
shrimp, lobster, marinara sauce, chili flakes

{18oz} PRIME RIBEYE STEAK
creole pickled onions

{10oz} FILET MIGNON
roasted tomato butter

{12oz} AMERICAN WAGYU STRIP
shishito au poivre

BONE-IN KANSAS CITY STRIP
dry-aged 30 days, charred onion butter

ENTRÉE UPGRADES

{16oz} 45 DAY DRY AGED DELMONICO (+$20)

{20oz} BONE-IN RIBEYE (+$20)

TO BOOK YOUR NEXT EVENT, CONTACT US AT
EVENTS@MJRESTAURANTS.COM

PLATINUM PACKAGE

CONTINUED

ENTRÉE ADD ON

{6oz} TIGER SHRIMP (+$15)

HALF MAINE LOBSTER MP

GRILLED ITALIAN SAUSAGE (+$8)

3 SEARED SCALLOPS (+$25)

{2oz} CRAB OSCAR (+$40)

SIDES

host's choice of four family style sides

CREAMED SPINACH
parmesan crust

YUKON GOLD MASHED POTATOES

GRILLED ASPARAGUS

ROASTED MUSHROOMS

MACARONI & CHEESE
cheddar cracker crust, four cheese sauce

LOADED MASHED POTATOES
nueske's bacon, aged gouda

DESSERT

served family style

CHEF'S ASSORTMENT

DESSERT ADD ON

WHOLE 23 LAYER CHOCOLATE CAKE MP
72 hour notice required

TO BOOK YOUR NEXT EVENT, CONTACT US AT
EVENTS@MJRESTAURANTS.COM

GOLD PACKAGE

$123 PER PERSON | 4-COURSE MEAL

FIRST COURSE

served family style

GARLIC BREAD
bleu cheese fondue

CAESAR SALAD
creamy dressing

SECOND COURSE

served family style

NUESKE'S DOUBLE SMOKED BACON
maple black pepper glaze

WAGYU MEATBALLS
pecorino cheese

PERUVIAN CHICKEN SKEWERS
aji panca marinade, cilantro sauce

ENTRÉE COURSE

guest's choice of one of the following

ROASTED CHICKEN
marinara, pecorino

{10oz} FILET MIGNON
roasted tomato butter

GRILLED SALMON
soy glaze, roasted asparagus

{16oz} PRIME NY STRIP
pickled garlic

BONE-IN KANSAS CITY STRIP
dry-aged 30 days, charred onion butter

ENTRÉE UPGRADES

the following can be offered to the guest at an additional charge if selected

{12oz} AMERICAN WAGYU STRIP (+$20)

{16oz} 45 DAY DRY AGED DELMONICO (+$20)

SIDES

host's choice of three family style sides

CREAMED SPINACH
parmesan crust

YUKON GOLD MASHED POTATOES

ROASTED MUSHROOMS

GRILLED ASPARAGUS

MACARONI & CHEESE
cheddar cracker crust, four cheese sauce

DESSERT

served family style

CHEF'S ASSORTMENT

DESSERT ADD ON

WHOLE 23 LAYER CHOCOLATE CAKE MP
72 hour notice required

TO BOOK YOUR NEXT EVENT, CONTACT US AT
EVENTS@MJRESTAURANTS.COM

SILVER PACKAGE

$95 PER PERSON | 3-COURSE MEAL

FIRST COURSE

served family style

GARLIC BREAD
bleu cheese fondue

CAESAR SALAD
creamy dressing

ENTRÉE COURSE

guest's choice of one of the following

ROASTED CHICKEN
marinara, pecorino

{7oz} FILET MIGNON
roasted tomato butter

{10oz} PRIME SIRLOIN STEAK
roasted tomato butter

GRILLED SALMON
soy glaze, roasted asparagus

ENTRÉE UPGRADES

the following can be offered to the guest at an additional charge if selected

{12oz} AMERICAN WAGYU STRIP (+$20)

{16oz} 45 DAY DRY AGED DELMONICO (+$20)

PRIME NY STRIP (+$15)

SIDES

host's choice of three family style sides

CREAMED SPINACH
parmesan crust

YUKON GOLD MASHED POTATOES

ROASTED MUSHROOMS

MACARONI & CHEESE
cheddar cracker crust, four cheese sauce

DESSERT

served family style

CHEF'S ASSORTMENT

DESSERT ADD ON

WHOLE 23 LAYER CHOCOLATE CAKE MP
72 hour notice required