



**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](mailto:events@mjshchicago.com)

p: 312.321.8823









# SILVER DINNER

\$115 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)

### 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

\$125 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)

## SEASONAL FISH

### 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

\$165 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

### 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)

### {6oz.} 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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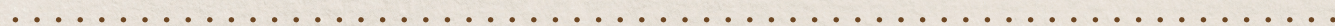




# FAMILY-STYLE

\$140 PER PERSON

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



## 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





# 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** (+<sup>\$</sup>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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## APPETIZERS

*served family style*

### SIGNATURE GARLIC BREAD

wisconsin roth käse buttermilk blue cheese fondue

### COLOSSAL CRAB CAKE

& NUESKE'S DOUBLE SMOKED BACON (+\$20pp)

## 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 (+\$6pp)

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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)

## 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)

**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





# RECEPTION HORS D'OEUVRES

## INTERACTIVE EVENT OPTIONS

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### SWEET BITES

*priced per piece, 15 piece minimum*

**BOURBON MILKSHAKE** (\$6) (gf)

**GOAT CHEESE CAKE** (\$8)

strawberries & black pepper

**DECONSTRUCTED SIGNATURE 23 LAYER CHOCOLATE CAKE** (\$8)

**BITTERSWEET CHOCOLATE GANACHE TARTE** (\$6)

cherry jam

### INTERACTIVE EVENTS

**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*

**INTERACTIVE FOOD DEMO** (\$185 chef fee)

30 minute chef demonstration

crab cake (\$20pp) garlic bread (\$10pp) bacon (\$15pp)

**BLIND WINE TASTING** (\$50pp) (\$300 sommelier fee)

3 whites & 3 reds | 1 - 1.5hr

Participants will sample wines without knowing their identities, relying solely on their senses—smell, taste, and appearance—to evaluate and guess key characteristics. This approach promotes an unbiased assessment, encouraging focus on the wine's intrinsic qualities rather than its label or price, making it an engaging and insightful experience for both beginners and seasoned enthusiasts. Includes crackers & breads as palate cleanser.

**OLD WORLD VS NEW WORLD WINES** (\$300 sommelier fee)

2 white & 2 red | 45min (\$35pp) 4 whites & 4 reds | 1.5hr (\$70pp)

Participants will embark on a journey through the contrasting styles and characteristics of wines from classic European regions (Old World) and newer wine-producing countries outside of Europe (New World). This tasting is a sensory and educational experience that showcases the diverse and rich tapestry of global winemaking. Includes crackers & breads as palate cleanser.

**ADD CHEESE TASTING TO ANY WINE EXPERIENCE** 4 hand selected cheeses (\$20pp)





# RECEPTION BAR PACKAGES

## PLATINUM

Titos Vodka, Dewards 12 Scotch, Bombay Sapphire Gin, Flavored Stoli Vodka, Crown Royal Whiskey, Makers Mark Bourbon, Captan Morgan Spiced Rum, Flor de Cana Rum, Don Julio Blanco Tequila, Don Julio Reposado, Malibu Coconut Rum, house red & white wine, imported & domestic beers, non-alcoholic beverages

- 1 HOUR - (\$45<sub>pp</sub>)
- 2 HOURS - (\$60<sub>pp</sub>)
- 3 HOURS - (\$75<sub>pp</sub>)

## GOLD

Skeptic Vodka (local distiller), Bacardi Rum, Flavored Stoli Vodka, Tin Cup Whiskey, Dewar's White Label Scotch, Skeptic Gin (local distiller), Four Roses Bourbon, Corazon Blanco Tequila, Corazon Reposado Tequila, Malibu Coconut Rum, house red & white wine, imported & domestic beers, non-alcoholic beverages

- 1 HOUR - (\$38<sub>pp</sub>)
- 2 HOURS - (\$51<sub>pp</sub>)
- 3 HOURS - (\$64<sub>pp</sub>)

## 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<sub>pp</sub>)
- 2 HOURS - (\$44<sub>pp</sub>)
- 3 HOURS - (\$56<sub>pp</sub>)

## PACKAGE ADD-ON

40 guest maximum

- (1) MJ SIGNATURE COCKTAIL (\$8<sub>per hour</sub>)
- (2) MJ SIGNATURE COCKTAILS (\$16<sub>per hour</sub>)

## 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

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## **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** (\$223)

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

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## 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)

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

**JORDAN 1 LOW OR AF1 - (\$220)    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

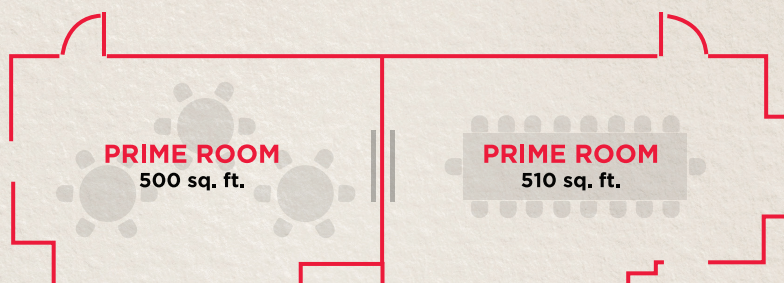
IT'S YOUR PARTY, YOU CALL THE SHOTS

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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

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## 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 & 24 at 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



