

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.

VINA MOORE

Private Events Manager

events@mjshchicago.com

p: 312.321.8823





SILVER DINNER

\$115 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

CAESAR

olive oil croutons, grana padano

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 (+\$38pp)

{20oz.} kc strip (+\$36pp)

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 (+\$5pp)

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

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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 (+\$35pp)

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.} NY STRIP

bordelaise sauce (gf)

{10oz.} FILET MIGNON

bay leaf butter (gf)

SEASONAL FISH

SLAGEL FARM PORK CHOP

bourbon maple glaze (gf)

SUBSTITUTIONS

{16oz.} prime delmonico (+\$30pp)

{23oz.} bone-in ribeye (+\$33pp)

STEAK ADD-ONS

oscar style (+\$26pp)

roasted garlic shrimp (+\$18pp)

DESSERT

served family style

CHEF'S ASSORTED SIGNATURE MINI DESSERTS

23 LAYER CHOCOLATE CAKE (+\$5pp)

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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 (+\$5pp)

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FAMILY-STYLE

\$130 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

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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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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 (+\$5pp)

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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

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 (\$50) (\$300 sommelier fee)

3 whites & 3 reds | 45min - 1hr

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)

1 white & 1 red | 30min (\$35) 2 whites & 2 reds | 1hr (\$70)

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, Red & White Wine,
Craft & Imported Beers

1 HOUR - (\$45_{pp})

2 HOURS - (\$60_{pp})

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

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

1 HOUR - (\$38_{pp})

2 HOURS - (\$51_{pp})

3 HOURS - (\$64_{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

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)*

GOLD

*includes all bottled & canned beer available
standard cocktails (\$16), martini's & rocks (\$18),
wine (\$15), beer (\$12)*

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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 (\$223)

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

SURPRISE GIFT (\$200)

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

ORDER CUSTOM JORDAN SNEAKERS Jordan 1 Low or AF1 - (\$210) Jordan 1 Mid - (\$220)

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.

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MJ'S MERCHANDISE

INTERACTIVE SNEAKER EVENT OPTIONS

pricing subject to change & confirmed at time of order

QUICK CUSTOMS ACTIVATION (2HR)

10-20 participants - (\$300) 20-40 participants - (\$600) 40-100 participants - (\$1,000)

A customization station will be set up at your event for a specified time, offering accessories and modifications for guests who would like to personalize shoes they are wearing or choose to bring to the event. These items include laces, patches, engravings, paint, and more. Please note that additional costs may apply for specified enhancements such as custom company logos, laces, and patches upon request. Guest can expect to spend roughly 10-20 min customizing, this serves as a great addition to background entertainment during your event.

CUSTOMIZE AT YOUR EVENT (3HR)

10-20 participants - (\$300)

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.*

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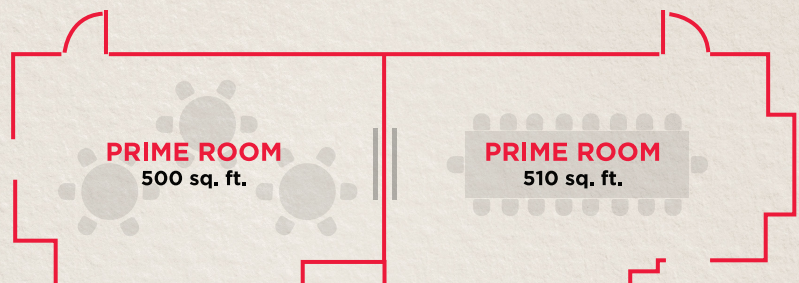
PRIVATE ROOMS

IT'S YOUR PARTY, YOU CALL THE SHOTS



PRIME ROOMS 1 & 2

- Beautiful reclaimed wood tables & plush, red leather chairs.
- Picture walls filled with MJ highlights
- Equipped with 55" 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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MAIN DINING ROOM

- Beautiful reclaimed wood tables and plush, red leather chairs.
- Semi-private north and south dining rooms accommodate 70 each at existing round and conference tables
- Full dining room accommodates 140
- 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

