



# LEGENDARY CELEBRATIONS

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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 MEG CONN**  
EVENTS@MJRESTAURANTS.COM | 860.823.8803



# PLATINUM PACKAGE

\$150 PER PERSON

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## 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

shishito au poivre

### BONE-IN KANSAS CITY STRIP

dry-aged 30 days, charred onion butter

## ENTRÉE ADD ON

{6oz} TIGER SHRIMP (+\$15)

HALF MAINE LOBSTER MP

GRILLED ITALIAN SAUSAGE (+\$10)

3 SEARED SCALLOPS (+\$18)

{2oz} CRAB OSCAR (+\$18)



# PLATINUM PACKAGE

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## ENTRÉE UPGRADES

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

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

## SIDES

*guest's choice of four sides*

### CREAMED SPINACH

parmesan crust

### YUKON GOLD MASHED POTATOES

### GRILLED ASPARAGUS

### ROASTED MUSHROOMS

### MACARONI & CHEESE

raclette & brie cream, torchio pasta

### LOADED MASHED POTATOES

nueske's bacon, aged gouda

## DESSERT

*served family style*

### CHEF'S ASSORTMENT



# GOLD PACKAGE

\$123 PER PERSON

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## 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 sides*

### CREAMED SPINACH

parmesan crust

### YUKON GOLD MASHED POTATOES

### ROASTED MUSHROOMS

### GRILLED ASPARAGUS

### MACARONI & CHEESE

raclette & brie cream, torchio pasta

## DESSERT

*served family style*

### CHEF'S ASSORTMENT



# SILVER PACKAGE

\$95 PER PERSON

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## 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 sides*

### CREAMED SPINACH

parmesan crust

### YUKON GOLD MASHED POTATOES

### ROASTED MUSHROOMS

### MACARONI & CHEESE

raclette & brie cream, torchio pasta

## DESSERT

*served family style*

### CHEF'S ASSORTMENT