



MICHAEL JORDAN'S
STEAK HOUSE · CHICAGO

CELEBRATE LIKE MIKE.

PRIVATE DINING AT MICHAEL JORDAN'S STEAK HOUSE.

Your legendary event starts here. Raise a glass on the Magnificent Mile to celebrate anniversaries, bachelor parties, business dinners, birthdays. Enjoy a special dinner in Michael Jordan's favorite private dining room, or plan your event for our main floor or in a more informal setting. Choose from our customizable menu and beverage packages. It's your party. You call the shots.



Dinner Option 1

\$115 Per Person

Package Includes Freshly Brewed Coffee and Tea

APPETIZERS

Served Family Style

SIGNATURE GARLIC BREAD

Wisconsin Roth Käse Buttermilk
Blue Cheese Fondue

DOUBLE SMOKED BACON

Maple Black Pepper Glaze, Watercress Purée

SALAD

CAESAR

Olive Oil Croutons, Grana Padano

ENTRÉES

Your Guests' Selection the Evening of the Event.
For parties of 30 or more, please select two entrées.
Steak and fish will be cooked medium.

10oz. FILET MIGNON

Bay Leaf Butter

FAROE ISLAND SALMON

Meyer Lemon Butter

SLAGEL FARMS ROASTED CHICKEN

Buttermilk Marinade, Grilled Lemon

SIDES

Served Family Style

BROWN BUTTER MASHED YUKON GOLD POTATOES

SEASONAL VEGETABLES

DESSERT

Served Family Style

CHEF'S ASSORTED SIGNATURE DESSERTS

Subject to 11.75% State Tax and 22% Service

Dinner Option 2

\$125 Per Person

Package Includes Freshly Brewed Coffee and Tea

APPETIZERS

Served Family Style

SIGNATURE GARLIC BREAD

Wisconsin Roth Käse Buttermilk Blue
Cheese Fondue

DOUBLE SMOKED BACON

Maple Black Pepper Glaze, Watercress Purée

SHRIMP COCKTAIL

Shaved Celery, Vodka Spiked Cocktail Sauce

SALADS

Please Select One

CAESAR

Olive Oil Croutons, Grana Padano

MIXED GREENS

Champagne Dill Vinaigrette

ENTRÉES

Your Guests' Selection the Evening of the Event.
For parties of 30 or more, please select two entrées.
Steak and fish will be cooked medium

10oz. NY STRIP

Bordelaise Sauce

10oz. FILET MIGNON

Bay Leaf Butter

PAN SEARED SEA SCALLOPS

Tomatillo Butter

SLAGEL FARMS PORK CHOP

Bourbon Maple Glaze

SIDES

Served Family Style

BROWN BUTTER MASHED YUKON GOLD POTATOES

SEASONAL VEGETABLES

MAC & CHEESE

DESSERT

Served Family Style

CHEF'S ASSORTED SIGNATURE DESSERTS

Subject to 11.75% State Tax and 22% Service



MICHAEL JORDAN'S
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Dinner Option 3

\$165 Per Person

Package Includes Freshly Brewed Coffee and Tea

APPETIZERS

Served Family Style

SIGNATURE GARLIC BREAD

Wisconsin Roth Käse Buttermilk Blue
Cheese Fondue

DOUBLE SMOKED BACON

Maple Black Pepper Glaze, Watercress Purée

WAGYU MEATBALLS

Ricotta, Sunday Gravy, Basil

TUNA CEVICHE

Lime, Serrano Peppers, Tomato, Cilantro,
Pickled Onion

SALADS

Please Select One

MIXED GREENS

Cucumber, Tomato, Sweet Onion, Champagne
Dill Vinaigrette

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

ENTRÉES

Your Guests' Selection the Evening of the Event.
For parties of 30 or more, please select two entrées.
Steak and fish will be cooked medium

23oz. BONE-IN RIBEYE

Linz Heritage Angus, Pickled Garlic

20oz. KC STRIP

Linz Heritage Angus, 30 Days Dry Age, Blue Cheese
Butter

LOBSTER TAILS

Two 6oz Warm Water Lobster Tails, Brown Butter,
Lemon

SLAGEL FARMS PORK CHOP

Chipotle Orange Glaze, Pickled Sweet Corn

SIDES

Served Family Style

MASHED POTATOES

Roasted Garlic Butter

BACON MAC & CHEESE

Crisp Bacon, Grana, Sharp Cheddar, Mozzarella

ROASTED MUSHROOMS

Roasted Garlic, Sherry & Thyme

CREAMED SPINACH

Parmesan Crust

DESSERT

Served Family Style

CHEF'S ASSORTED SIGNATURE DESSERTS

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TO BOOK YOUR NEXT EVENT, CONTACT OUR SALES MANAGER: VINA MOORE
EVENTS@MJSCHICAGO.COM OR 312-321-8823

Lunch Option 1

\$55 Per Person

Package Includes Freshly Brewed Coffee, Tea and Iced Tea

TO BEGIN

Served Family Style

SIGNATURE GARLIC BREAD

Wisconsin Roth Käse Buttermilk
Blue Cheese Fondue

ENTRÉES

Your Guests' Selection the day of the Event.
For parties of 30 or more, please select two entrées.

CHOPPED VEGETABLE & SEARED SHRIMP SALAD

Mixed Greens, Corn, Tomatoes, Cucumber,
Sweet Onions

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 DESSERTS

Subject to 11.75% State Tax and 22% Service

Lunch Option 2

\$70 Per Person

TO BEGIN

Served Family Style

SIGNATURE GARLIC BREAD

Wisconsin Roth Käse Buttermilk
Blue Cheese Fondue

SALAD

CAESAR

Olive Oil Croutons, Grana Padano

ENTRÉES

Your Guests' Selection the day of the event.
For parties of 30 or more, please select two entrées.
Filet & Salmon will be cooked medium.

10oz. NY STRIP

Bordelaise Sauce

FAROE ISLAND SALMON

Meyer Lemon Butter

SLAGEL FARMS ROASTED CHICKEN

Buttermilk Marinade, Grilled Lemon

SIDES

Served Family Style

BROWN BUTTER MASHED YUKON GOLD POTATOES

CHEF'S SEASONAL VEGETABLES

DESSERT

Served Family Style

CHEF'S ASSORTED SIGNATURE DESSERTS

Subject to 11.75% State Tax and 22% Service



MICHAEL JORDAN'S
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Reception Hors D'oeuvres

BEVERAGE & BAR PACKAGES

TRAY PASSED OR DISPLAYED HOR D'OEUVRES

Pricing is per piece, 20 piece minimum

- Italian Beef Spring Rolls (8)
- Filet Mignon Slider (11)
- Shrimp with Bloody Mary Cocktail Sauce (9)
- Seared Tuna with Tapenade (8)
- Grilled Lamb Chops (16)
- Mini Crab Louie (11)
- Mini MJ Cheddar Burger (10)
- Grilled Shrimp with Romesco Sauce (8)
- Double Smoked Bacon Bites (8)
- 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)
- Oysters on the Half Shell (9)
- Mini Grilled Cheese with Tomato Bisque (8)
- Steak Tartare (9)
- Assorted Bruchetta (7)
- Assorted Flatbreads (6)
- Seasonal Soup Shots (8)
- Wagyu Meatballs (9)

BEEF

SLICED PRIME NATURAL N.Y. STRIP

5LB (\$425)

SMOKED TENDERLOIN

5LB Trio of Sauces & Warm Rolls (\$450)

STATIONED HORS D'OEUVRES

Price is per platter. Each platter serves 10-15 guests

PRIME SIRLOIN CARPACCIO

Micro Arugula, Wisconsin Sheep's Milk Cheese, Pine Nuts 105.

ARTISANAL CHEESES

Selection of Local Cheeses, Nuts and Dried Fruit 185.

CHARCUTERIE

Selection of Assorted Cured Meats, Whole Grain Mustard, Cornichons, Fresh Bread 225.

SHELLFISH PLATTER

Shrimp, Crab, Oysters, Lobster, Trio of Sauces 555.

SWEET DISPLAYS

Price is per platter. Each platter serves 10-15 guests

Fresh Seasonal Fruit 150.

Chef's Seasonal Selection of Desserts 220.

SWEET BITES

Pricing is per piece, 15 piece minimum

Bourbon Milkshake 6.

Goat Cheese Cake w/ Strawberries & Black Pepper 8.

Deconstructed Signature 23 Layer Chocolate Cake 8.

Bittersweet Chocolate Ganache Tarte with Cherry Jam 6.

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Reception Bar

BEVERAGE & BAR PACKAGES

PLATINUM BAR PACKAGE

Titos Vodka, Dewards 12 Scotch, Bombay Sapphire Gin, Flavored Stolli 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.

1 HOUR - \$45 Per Person

2 HOURS - \$60 Per Person

3 HOURS - \$75 Per Person

GOLD BAR PACKAGE

Skeptic Vodka (Local distiller), Dewar's White Label Scotch, Skeptic Gin (Local distiller), Flavored Stolli Vodka, Tin Cup Whiskey, Four Roses Bourbon, Bacardi Rum, Corazon Blanco Tequila, Corazon Reposado Tequila, Malibu Coconut Rum.

1 HOUR - \$38 Per Person

2 HOURS - \$51 Per Person

3 HOURS - \$64 Per Person

BEER & WINE PACKAGE

House Red and White Wine, Goose Island 312, Revolution Antihero IPA, Corona Extra, Heineken, Stella, Corona Extra, Miller Lite, Coors Light, Bud Light, Michelob Ultra.

1 HOUR - \$32 Per Person

2 HOURS - \$44 Per Person

3 HOURS - \$56 Per Person

SATELLITE BAR

A bar set in your event space exclusively for your guests.

For groups over 40 guests, a satellite bar is required.

BAR SETUP FEE - \$350

BARTENDER - \$350

CONSUMPTION BAR PRICING

PLATINUM BAR

Cocktails (\$17), Martini's & Rocks (\$19), Wine (\$16), Beer (\$12)

Includes all the beers available in bottles or cans.

GOLD BAR PACKAGE

Cocktails (\$16), Martini's & Rocks (\$18), Wine (\$15), Beer (\$12)

Includes all the beers available in bottles or cans.

Subject to 11.75% State Tax and 22% Service
Items are subject to change

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