



MICHAEL JORDAN'S
STEAK HOUSE

CELEBRATE LIKE MIKE

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:
EVENTS@MJRESTAURANTS.COM | 860.862.9614



MICHAEL JORDAN'S
STEAK HOUSE

SILVER PACKAGE

\$80 PER PERSON

FIRST COURSE

Served family style

GARLIC BREAD

bleu cheese fondue

CAESAR SALAD

creamy dressing

SECOND COURSE

Served family style

ROASTED CHICKEN

marinara, pecorino

PRIME SIRLOIN STEAK

roasted tomato butter

SALMON

grilled asparagus, lemon parsley oil

ENTRÉE UPGRADES

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

FILET MIGNON (+\$15)

PRIME NY STRIP (+\$15)

SIDES

Host's choice of three sides

YUKON GOLD MASHED POTATOES

CREAMED SPINACH

parmesan crust

GRILLED CORN OFF THE COB

chipotle lime butter, queso fresco

GREENS SALAD

roasted tomato, pickled shallots, radish

DESSERT

Served family style

CHEF'S ASSORTMENT

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MICHAEL JORDAN'S
STEAK HOUSE

GOLD PACKAGE

\$110 PER PERSON

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

TUNA TARTARE

ponzu sauce, scallions, taro chips

ENTRÉE COURSE

Guest's choice of one of the following

ROASTED CHICKEN

marinara, pecorino

10oz FILET MIGNON

roasted tomato butter

SALMON

grilled asparagus, lemon parsley oil

16oz PRIME NY STRIP

pickled garlic

ENTRÉE UPGRADES

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

12oz AUSTRALIAN 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

ROASTED ASPARAGUS

lemon parsley oil

DESSERT

Served family style

CHEF'S ASSORTMENT

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MICHAEL JORDAN'S
STEAK HOUSE

PLATINUM PACKAGE

\$123 PER PERSON

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

OCTOPUS PLANCHA

seasonal preparation

ENTRÉE COURSE

Guest's choice of one of the following

ROASTED CHICKEN

marinara, pecorino

SALMON

arugula, lemon parsley oil

SEARED SCALLOPS

garlic sautéed spinach, leek cream sauce

18oz PRIME RIBEYE STEAK

creole pickled onions

10oz FILET MIGNON

roasted tomato butter

12oz AUSTRALIAN WAGYU

shishito au poivre

ENTRÉE ADD ON

6oz TIGER SHRIMP (+\$15)

HALF MAINE LOBSTER MP

GRILLED ITALIAN SAUSAGE (+\$10)

3 SEARED SCALLOPS (+\$18)

2oz CRAB OSCAR (+\$18)

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MICHAEL JORDAN'S
STEAK HOUSE

PLATINUM PACKAGE CONT.

ENTRÉE UPGRADES

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

SIDES

Hosts choice of three sides

CREAMED SPINACH

parmesan crust

YUKON GOLD MASHED POTATOES

ROASTED ASPARAGUS

lemon parsley oil

ROASTED MUSHROOMS

MACARONI & CHEESE

three cheese fondue, parmesan crust

LOADED MASHED POTATOES

Nueske's bacon, aged gouda

DESSERT

Served family style

CHEF'S ASSORTMENT

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