



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 MEG CONN
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

GRILLED 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

TO BOOK YOUR NEXT EVENT, CONTACT MEG CONN
EVENTS@MJRESTAURANTS.COM | 860.862.9614

GOLD PACKAGE

\$110 PER PERSON



MICHAEL JORDAN'S
STEAK HOUSE

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

GRILLED 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



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

GRILLED SALMON
grilled asparagus, 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)

TO BOOK YOUR NEXT EVENT, CONTACT MEG CONN
EVENTS@MJRESTAURANTS.COM | 860.862.9614



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

TO BOOK YOUR NEXT EVENT, CONTACT MEG CONN
EVENTS@MJRESTAURANTS.COM | 860.862.9614