

# 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.





# PLATINUM PACKAGE

### \$150 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

BEEF BRUSCHETTA arugula, parmesan, onion & fennel jam, vinaigrette

#### **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

180z 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

60z TIGER SHRIMP (+\$15)

HALF MAINE LOBSTER MP

GRILLED ITALIAN SAUSAGE (+\$10)

3 SEARED SCALLOPS (+\$18)

2oz CRAB OSCAR (+\$18)



# PLATINUM PACKAGE CONT.

# **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



#### **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**

## \$85 PER PERSON

#### **FIRST COURSE**

Served family style

GARLIC BREAD bleu cheese fondue

CAESAR SALAD creamy dressing

## **ENTRÉE COURSE**

Served family style

ROASTED CHICKEN marinara, pecorino

PRIME SIRLOIN STEAK roasted tomato butter

GRILLED SALMON soy glaze, roasted asparagus

CREAMY PESTO PASTA roasted tomatoes, parmesan cheese

#### **ENTRÉE UPGRADES**

The following can be offered to the entire party at an additional charge per person if selected.

FILET MIGNON (+\$15)

PRIME NY STRIP (+\$15)

#### SIDES

Host's choice of three sides

YUKON GOLD MASHED POTATOES

CREAMED SPINACH parmesan crust

**ROASTED MUSHROOMS** 

MACARONI & CHEESE raclette & brie cream, torchio pasta

#### **DESSERT**

Served family style

CHEF'S ASSORTMENT