

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.



STEAKSMANSHIP

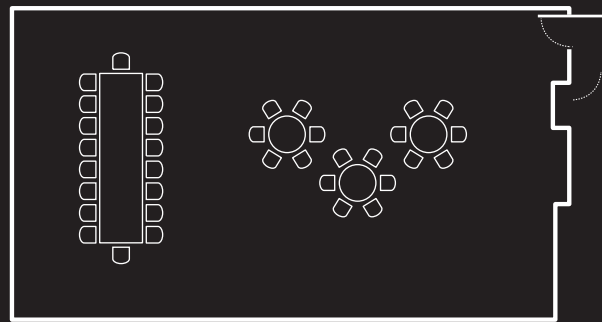


STEAKSMANSHIP IS A BELIEF IN THE STEAK, NOT THE SIZZLE.

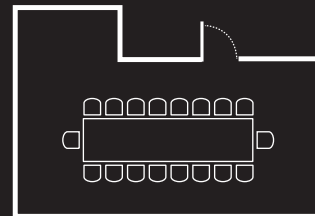
IT STARTS WITH A CONVICTION, A WAY OF DOING THINGS THAT ELEVATE YOUR MEAL, YOUR EVENT TO THE MICHAEL JORDAN LEVEL. EXPERIENCE STEAKSMANSHIP HERE.

THE CENTER COURT AND PRIME 3

- Stylish wood tables and plush, red leather chairs.
- Windows provide natural lighting and views of Michigan Avenue.
- The Continental accommodates up to 80 guests for a seated dinner and 125 for a reception.
- The Adler accommodates up to 40 guests for a seated dinner and 50 for a reception.
- Conference or large square tables are available.
- Equipped with flat-screen TVs and direct connect hookups for laptops or DVD players and additional audio capabilities.
- Both rooms are ADA accessible.



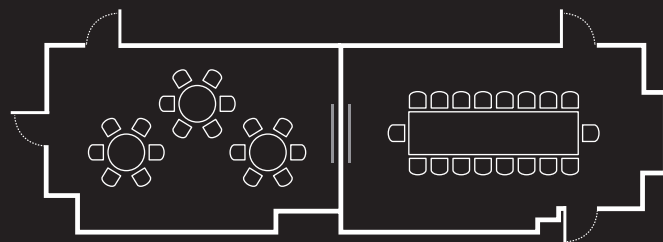
CENTER COURT: 1650 SQ. FT.



PRIME 3: 600 SQ. FT.

PRIME ROOM 1 AND 2

- Beautiful reclaimed wood tables and plush, red leather chairs.
- Accommodates up to 22 guests; conference or round tables available.
- Equipped with 55" flat-screen TVs and direct connect hookups for laptops or DVD players.
- Both private dining rooms and the main dining room are ADA accessible.



PRIME ROOM 1: 450 SQ. FT.

PRIME ROOM 2: 460 SQ. FT.

BAR AND DINING ROOM ARE ALSO AVAILABLE FOR PRIVATE EVENTS.



STEAKSMANSHIP

DINNER OPTION 1

\$85 PER PERSON

Package Includes Freshly Brewed Coffee and Tea

TO BEGIN

Served Family Style

SIGNATURE GARLIC BREAD

Wisconsin Roth Käse Buttermilk
Blue Cheese Fondue

DOUBLE-SMOKED BACON

Maple-Black Pepper Glaze, Watercress Puree

SALAD

CAESAR

Olive Oil Croutons, Parmesan Cheese

ENTRÉES

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

10oz. FILET MIGNON

Bay Leaf Butter

NORTH ROAD SALMON

Spring Garlic Risotto

SMOKED SLAGEL FARMS CHICKEN

Sweet Corn Grits, Lemon Jus

UPGRADE

MJ'S PRIME DELMONICO STEAK *(\$8 Additional Per Person)*

16oz., Dry-Aged 45 Days,
Balsamic Vinegar-Ginger Jus

*** VEGETARIAN OPTION AVAILABLE UPON REQUEST**

SIDES

Served Family Style

MASHED YUKON GOLD POTATOES

CHEF'S SEASONAL VEGETABLES

DESSERT

Served Family Style

CHEF'S SELECTION OF ASSORTED SIGNATURE DESSERTS

Subject to 11.5% State Tax and 22% Service Charge

TO BOOK YOUR NEXT EVENT, CONTACT OUR SENIOR SALES MANAGER: DENNIS C. NEUZIL
DNEUZIL@MJSHCHICAGO.COM OR 312.321.8746

DINNER OPTION 2

\$95 PER PERSON

Package Includes Freshly Brewed Coffee and Tea

TO BEGIN

Served Family Style

SIGNATURE GARLIC BREAD

Wisconsin Roth Käse Buttermilk
Cheese Fondue

CHILLED SHRIMP COCKTAIL

Shaved Celery, Vodka-Spiked Cocktail Sauce

SALADS

Please Select One

MIXED GREENS

Cucumber, Tomato, Sweet Onion,
Champagne Dill Vinaigrette

GRILLED ASPARAGUS & BURRATA

Lemon Vinaigrette, Pickled Onion, Sourdough

ENTRÉES

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

MJ'S PRIME DELMONICO STEAK

16oz., Dry-Aged 45 Days, Balsamic
Vinegar-Ginger Jus

PAN ROASTED HALIBUT

Grilled Artichokes, Roasted Tomatoes, Olives

SLAGEL FARMS PORK CHOP

Smoked Pecans, Roasted Onions, Porter Jus

FILET & SCALLOPS

6oz Filet Mignon and Char Crusted Scallops

UPGRADE

NEW YORK STRIP STEAK (\$8 Per Person)

14oz. USDA Prime, Wet-Aged 28 Days

*** VEGETARIAN OPTION AVAILABLE UPON REQUEST**

SIDES

Served Family Style

MASHED YUKON GOLD POTATOES

CHEF'S SEASONAL VEGETABLES

DESSERT

Served Family Style

CHEF'S SELECTION OF ASSORTED SIGNATURE DESSERTS

Subject to 11.5% State Tax and 22% Service Charge



STEAKSMANSHIP

DINNER OPTION 3

\$130 PER PERSON

Package Includes Freshly Brewed Coffee and Tea

APPETIZER

Served Family Style

SIGNATURE GARLIC BREAD

Wisconsin Roth Käse Buttermilk
Cheese Fondue

CHILLED SHRIMP COCKTAIL

Shaved Celery, Vodka Spiked
Cocktail Sauce

DOUBLE-SMOKED BACON

Maple-Black Pepper Glaze,
Watercress Puree

SALADS

*Your Guests' Selection the
Evening of the Event*

SPINACH & LE CLARE GOAT CHEESE

Blackberries, Candied Hazelnuts

CAESAR

Olive Oil Croutons,
Parmesan Cheese

ENTRÉES

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

16oz. BONE-IN RIBEYE

USDA Prime, Wet Aged 28 Days

BRAISED LAMB SHANK

Fresh Mint Pesto

CHARRED SEA SCALLOPS

Chili, Miso Glaze, Wilted Greens

FILET & SCALLOPS

6oz. Filet Mignon &
Char Crusted Scallops

*VEGETARIAN OPTION

AVAILABLE UPON REQUEST

SIDES

Served Family Style

MASHED YUKON GOLD POTATOES

CHEF'S SEASONAL VEGETABLES

DUCK FAT RICE

DESSERT

Served Family Style

CHEF'S SELECTION OF ASSORTED SIGNATURE DESSERTS

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DINNER - PLAY IT UP

PRICED PER PERSON

Package Includes Freshly Brewed Coffee and Tea

RECEPTION

2 PASSED HORS D'OEUVRES (\$10)

3 PASSED HORS D'OEUVRES (\$15)

4 PASSED HORS D'OEUVRES (\$20)

Select From:

Bruschetta, Beef Spring Rolls, Soup Shot, Oysters,
Mini Grilled Cheese, Bacon Bites, Grilled Shrimp
Romesco, Wagyu Meatballs

PLATTERS

CHARCUTERIE & ARTISANAL CHEESES (\$12)

SHELLFISH (\$20)

Shrimp, Crab, Oysters, Lobster

CHEF'S SELECTION OF ASSORTED
BRUSCHETTA (\$12)

APPETIZERS

Served Family Style

COLOSSAL CRAB CAKE (\$8)

CHILLED SHELLFISH PLATTER (\$25)

TUNA CRUDO (\$6)

SHRIMP COCKTAIL (\$10)

DOUBLE-SMOKED BACON (\$5)

SIDES

Served Family Style

ROASTED OYSTER MUSHROOMS (\$5)

MACARONI & CHEESE (\$5)

MASHED POTATO TRIO (\$7)

Smoked Salmon-Horseradish,
Roasted Garlic, Hazelnut Sweet Potato

FINGERLING POTATOES (\$4)

HAND CUT FRIES (\$3.5)

ROASTED ASPARAGUS (\$5)

STEAK TOPPERS

Charged Per Steak

BROILED TRUFFLE TREMOR CHEESE (\$6)

ROASTED KING CRAB (\$20)

BAKED STUFFED HALF LOBSTER (\$25)

Subject to 11.5% State Tax and 22% Service Charge

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STEAKSMANSHIP

LUNCH OPTION 1

\$35 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 35 or more, please select
two entrées.*

CHOPPED VEGETABLE & SEARED SHRIMP SALAD

Mixed Greens, Corn, Tomatoes, Cucumber,
Sweet Onions

COBB SALAD WITH CHICKEN

Traditional Garnishes

SMOKED "ITALIAN BEEF" SANDWICH

Prime Rib, Hot Giardiniera, Provolone,
Hand Cut Fries

LOCALLY RAISED MJ BURGER

Blend of Chuck, Brisket & Short Rib,
Hand Cut Fries

UPGRADES

10oz. FILET MIGNON (\$10)

MJ'S PRIME DELMONICO STEAK (\$25)

16oz., Dry-Aged 45 Days, Balsamic
Vinegar-Ginger Jus

DESSERT

Served Family Style

**CHEF'S SELECTION OF ASSORTED
SIGNATURE DESSERTS**

23 LAYER CHOCOLATE CAKE (\$14 Per Slice)

Subject to 11.5% State Tax and 22% Service Charge

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STEAKSMANSHIP

LUNCH OPTION 2

\$50 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

SALAD

CAESAR SALAD

Olive Oil Croutons, Shaved Sar Vecchio Cheese

ENTRÉES

Your Guests' Selection the day of the Event.

HANGER STEAK

Fingerling Potatoes, Caramelized Onion Jus

ROASTED CHICKEN

Slagel Farms, Beans & Greens, Aged Balsamic

VEGETARIAN MUSHROOM RAVIOLI

DESSERT

Served Family Style

CHEF'S SELECTION OF ASSORTED SIGNATURE DESSERTS

Subject to 11.5% State Tax and 22% Service Charge

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STEAKSMANSHIP

LUNCH OPTION 3

\$60 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

SALAD

CAESAR SALAD

Olive Oil Croutons, Parmesan Cheese

ENTRÉES

*Your Guests' Selection the day of the Event.
For parties of 35 or more, please select two entrées.
Filet and salmon will be cooked medium.*

7oz. PETIT FILET MIGNON

Wet-Aged 28 Days

ROASTED CHICKEN

Slagel Farms, Beans & Greens, Aged Balsamic

MISO GLAZED FAROE ISLAND SALMON

Red Miso, Indonesian Soy, Asian Slaw

UPGRADE

MJ'S PRIME DELMONICO STEAK (\$10)

16oz., Dry-Aged 45 Days, Balsamic
Vinegar-Ginger Jus

SIDES

Served Family Style

MASHED YUKON GOLD POTATOES

CREAMED SPINACH

Boursin Cheese, Parmesan Crust

DESSERT

Served Family Style

CHEF'S SELECTION OF ASSORTED SIGNATURE DESSERTS

23 LAYER CHOCOLATE CAKE (\$14 Per Slice)

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LUNCH - PLAY IT UP

PRICED PER PERSON

RECEPTION

2 PASSED HORS D'OEUVRES (\$10)

3 PASSED HORS D'OEUVRES (\$15)

4 PASSED HORS D'OEUVRES (\$20)

Select From:

Bruschetta, Beef Spring Rolls, Soup Shot, Oysters,
Mini Grilled Cheese, Bacon Bites, Grilled Shrimp
Romesco, Wagyu Meatballs

PLATTERS

CHARCUTERIE & ARTISANAL CHEESES (\$12)

SHELLFISH (\$20)

Shrimp, Crab, Oysters, Lobster

CHEF'S SELECTION OF ASSORTED
BRUSCHETTAS (\$12)

DINNER ADDITIONS

Priced Per Person

APPETIZERS

Served Family Style

COLOSSAL CRAB CAKE (\$8)

CHILLED SHELLFISH PLATTER (\$25)

TUNA CRUDO (\$6)

SHRIMP COCKTAIL (\$10)

DOUBLE-SMOKED BACON (\$5)

SIDES

Served Family Style

ROASTED OYSTER MUSHROOMS (\$5)

MACARONI & CHEESE (\$5)

CORN OFF THE COB (\$3)

FINGERLING POTATOES (\$4)

HAND CUT FRIES (\$3.5)

ROASTED ASPARAGUS (\$5)

STEAK TOPPERS

Charged Per Steak

BROILED TRUFFLE TREMOR CHEESE (\$6)

ROASTED KING CRAB (\$20)

BAKED STUFFED HALF LOBSTER (\$25)

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