

Created by: Debra C. Argen

## Michael Jordan's Steak House at Mohegan Sun, Uncasville, Connecticut, USA

Having dinner at [Michael Jordan's Steak House](#) where the focus takes "a playful twist on sophisticated steakhouse fare," was a "sure bet" at the [Mohegan Sun](#), located in **Uncasville, Connecticut**.

In April 2010, Edward and I had an excellent late night dinner at Michael Jordan's Steak House where the restaurant bustled with activity. Sitting side-by-side relaxing against comfortable pillows in a private red velvet booth on a black leather banquette accessorized s, we had the perfect vantage point from which to soak up the ambience. Long rectangular jute covered lamps suspended over the wood tables, and tea lights in amber ribbed glass holders softly illuminated the restaurant. The atmosphere crackled with excitement, a subtle reminder of the three casinos on the premises: Casino of the Earth, Casino of the Sky, and Casino of the Wind where diners either had been graced by "Lady Luck," or were anticipating after-dinner action in the casinos.



**Michael Jordan's Steak House**

Although Michael Jordan's Steak House focuses on USDA prime steaks and chops, there is also a diverse seafood menu. Edward began with a first course of Lobster Chowder, which was wonderful; imagine a rich lobster stock and cream base enhanced with generous portions of lobster meat presented in a deep square white bowl set on a round white charger plate.

For my first course, I had Jumbo Lump Crab Cake crowned with frisee salad and ringed with remoulade sauce presented on a large white triangular plate. This was a crab cake designed for crab lovers with appetites like that of the Chicago Bulls basketball team. This satisfying "cake" featured succulent jumbo lump crab fashioned into a tall cylinder with a delicately thin, golden crust that was sheer perfection enhanced with the tasty sauce. This course was well matched with Veuve Clicquot Brut champagne from Reims, France.



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### Jumbo Lump Crab Cake

Edward got into the steak house spirit with his second course, The Cowboy, listed on the menu as one of Michael Jordan's favorites. The Cowboy was a 21-ounce USDA prime aged cut that Executive Chef David Maini topped with a watercress and horseradish crust, garnished with caramelized red onions, and set on a pool of Mexican chocolate sauce. The watercress slightly tempered the kick of the horseradish, which Edward proclaimed as a "When Harry Met Sally" moment, and for a steak fan, this was heaven on a plate, especially when paired with a side of Lobster Mashed Potatoes and Grilled Corn off the Cob with Smoked Chile Butter. This course was paired with Carpe Diem Cabernet Sauvignon, 14.1% alcohol, from Napa Valley, California.



**The Cowboy with Horseradish Crust**

I indulged my seafood craving with a second course of a 1.5 pound Steamed Maine Lobster that was served "lazy man style" meaning that it was removed from the shell and presented on a large plate with a caramelized lemon and drawn butter. Paired with the Veuve Clicquot Brut champagne, Lobster Mashed Potatoes, which were creamy mashed potatoes blended with delicious morsels of lobster meat, and the Grilled Corn Off-the-Cob with Smoked Chile Butter, this was a sensational course.



**Maine Lobster**

Continuing our "I want to eat like Michael" dining experience, we decided to share another one of Michael Jordan's favorites, the Chocolate-Peanut Butter "Kit Kat" Bar with Espresso Sauce for dessert. After hearty portions for our first and second courses, we were delighted that dessert was just the right size, large enough to satisfy without being overwhelming. Three delicious thin slices of layered chocolate and peanut butter on a crispy chocolate base were the perfect fix for a pair of chocoholics.

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### Chocolate-Peanut Butter "Kit Kat" Bar

Excellent food, attentive service, and late night dinner service are what make Michael Jordan's Steak House a sure bet.

**Michael Jordan's Steak House** serves dinner Sunday through Thursday from 5:00 pm until 11:00 pm, and the lounge is open from 4:00 pm until 11:00 pm. On Friday and Saturday, the restaurant serves dinner from 5:00 pm until midnight, and the lounge is open from 4:00 pm until midnight.

Read more about **Michael Jordan's Steak House** in the **Chefs' Recipes** section where **Executive Chef David Maini** shares a few of his recipes for a delectable taste of the restaurant.



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Read about **Mohegan Sun Hotel** in the **Hotels and Resorts** section.

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