



# ROTHMANN'S

S T E A K H O U S E

---

## PRIVATE DINING MENUS

---

Please contact our BANQUET COORDINATOR  
For more information and to book your private event

516.922.2500  
[events@rothmannssteakhouse.com](mailto:events@rothmannssteakhouse.com)



## SILVER MENU

### FIRST COURSE

**BLT Salad**

**Traditional Caesar Salad**

**Spicy Tuna Roll**

**Crispy Calamari with Fra Diavolo**

### ENTRÉE

**Filet Mignon**

*Roasted Potatoes & Asparagus*

**Boneless Rib Steak**

*Roasted Potatoes & Asparagus*

**Grilled Salmon**

*Roasted Corn & Avocado Salsa*

**Braised Free Range Chicken**

*Caramelized Shallots, Rosemary & Asparagus*

**Rainbow Roll**

*Spicy Tuna & Cucumber*

*Topped with Tuna, Salmon, Avocado & Tobiko*

### DESSERT

**N.Y Style Cheesecake**

**Haagen Dazs Ice Cream**

**Rothmann's Chocolate Layer Cake**

*Coffee, Tea, Soda & Iced Tea included*

\$69 per person

\*not inclusive of alcohol, tax and gratuity



## GOLD MENU

### FIRST COURSE

**Fresh Mozzarella & Tomato**  
**Shrimp Cocktail**  
**Spicy Tuna Roll**  
**Baked Clams Oreganata**  
**Crispy Calamari with Fra Diavolo**

### ENTRÉE

**Filet Mignon**  
*Roasted Potatoes & Asparagus*  
**Sirloin Steak**  
*Roasted Potatoes & Asparagus*  
**Grilled Salmon**  
*Roasted Corn & Avocado Salsa*  
**Braised Free Range Chicken**  
*Caramelized Shallots, Rosemary & Asparagus*  
**Veal Milanese**  
*Arugula, Parmesan, Lemon Vinaigrette*  
**Lobster Maki**  
*Garlic Soy, Cucumber, Spicy Mayo*  
*Topped with Crunchy Kani Salad*

### DESSERT

**N.Y Style Cheesecake**  
**Haagen Dazs Ice Cream**  
**Rothmann's Chocolate Layer Cake**

*Coffee, Tea, Soda & Iced Tea included*

\$79 per person

\*not inclusive of alcohol, tax and gratuity



## PLATINUM MENU

### FIRST COURSE

Fresh Mozzarella & Tomato  
Spicy Tuna Roll  
Lobster Cocktail  
Shrimp Cocktail  
Crispy Calamari with Fra Diavolo

### SECOND COURSE

Traditional Caesar Salad  
Mixed Green Salad

### ENTRÉE

**Filet Mignon**  
*Roasted Potatoes & Asparagus*

**Sirloin Steak**  
*Roasted Potatoes & Asparagus*

**Grilled Salmon**  
*Roasted Corn & Avocado Salsa*

**Braised Free Range Chicken**  
*Caramelized Shallots, Rosemary & Asparagus*

**Grilled Swordfish**  
*Honey Chili Glazed & Asparagus*

**Surf & Turf Roll**  
*Lobster + Seared Sirloin with garlic soy, spicy mayo & avocado  
Topped with crunchy kani salad, thai peanut sauce & chives*

### DESSERT

N.Y Style Cheesecake  
Haagen Dazs Ice Cream  
Rothmann's Chocolate Layer Cake  
Chocolate Pot Du Crème  
*Coffee, Tea, Soda & Iced Tea included*

\$99 per person

\*not inclusive of alcohol, tax and gratuity



## DIAMOND MENU

### PRIMO

Champagne & Rose Pouring  
Assorted Imported & Domestic Cheese Platters  
Shrimp, Clam & Oyster Platters

### FIRST COURSE

Butter Poached Maine Lobster  
Seared Foie Gras  
Nori Dusted Diver Scallops  
Toro Sashimi

### SECOND COURSE

Wild Berry Salad  
*Raspberry Vinaigrette & Maytag Bleu Cheese*  
Poached Pear Salad  
*Pomegranate & Cranberry Vinaigrette with Montrachet Goat Cheese*

### ENTRÉE

24 oz. Prime Dry Aged Bone in Rib Steak  
*Roasted Potatoes & Asparagus*  
28 oz. Prime Dry Aged Porterhouse  
*Roasted Potatoes & Asparagus*  
Surf & Turf  
*5 oz. South African Tail / 8 oz. Filet Mignon*  
*Roasted Potatoes & Asparagus*  
Braised Free Range Chicken  
*Caramelized Shallots, Rosemary & Asparagus*  
Whole Baked Dover Sole  
*Beurre Noisette, Asparagus*  
Spicy Crunchy Lobster Maki  
*Lobster, Asparagus, Avocado, Cucumber & Tobiko Spicy Mayo*

### DESSERT

N.Y Style Cheesecake  
Chocolate Custard Pot du Crème  
Crème Brûlée  
Deconstructed Cannoli Cake

*Beer, Soda, Iced Tea, Coffee & Tea Included*  
*Red & White Wine hand selected by our Sommelier Included*

\$225 per person

\*not inclusive of tax and gratuity



## ENHANCEMENTS

HAND PASSED HORS D'OEUVRES

*Accompaniment to any dinner menu*

*(CHOOSE FIVE)*

Mini Crab Cakes

Spicy Crab on Crispy Nori Tempura

Kobe Pigs in a Blanket with English Mustard

Shrimp Tempura with Sweet Chili Sauce

Smoked Salmon Wrapped Asparagus

*Crème Fraiche & Topeka Caviar*

Assorted Maki Rolls

Boneless Chicken Wings

*Asian Sesame BBQ Sauce*

Smoked Salmon Mousse

*Cucumber Disk*

Inside-Out Beef Wellington

Tuna Tartar on Fried Tortillas

Seared Beef Negamaki

Beef Satay

\$15 per person for 1 hour

**+ Premium Open Bar**

\$35 per person for 1 hour

**Cold Seafood Towers**

\$20 per person

*Clams, Oysters, Shrimp, Lobsters*

**Premium Open Bar**

\$25 per person

*Per hour*

**Fine House Wines & Beer Package**

\$20 per person

*For three hours*

## PINE ROOM

In total, the Pine Room comfortably accommodates up to 40 guests. The room can be divided to seat 24 guests in the back, and 20 guests in the front. The Pine Room is best for private business functions and intimate special occasions. We can arrange the room to create precisely the feel you desire for your next private event.



## LIBRARY ROOM

With bookshelves lined with bottles of wine, and the sweeping high ceilings, the Library Room at Rothmann's provides an elegant setting for a private event. This is the perfect room for a sophisticated day-time affair. The Library Room comfortably accommodates up to 55 guests and can be arranged in a variety of ways.

