



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



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

\$28 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.

