



ROTHMANN'S

PRIME STEAK • SUSHI

Please contact our Banquet Coordinator
For more information and to book your private event
events@rothmannssteakhouse.com
516.922.2500



Bronze Menu

\$59

First Course

choose two

Crispy Calamari
Organic Beet Salad
Traditional Caesar Salad
Mixed Greens

Entrée

choose four

N.Y. Strip Steak

Roasted Fingerling Potatoes, Asparagus

Grilled Salmon

Roasted Corn & Avocado Salsa

Braised Free Range Chicken

Caramelized Shallots, rosemary, pan jus

Pan Roasted Branzino

Fresh Herb Gremolata

Marinated Skirt Steak

Roasted Fingerling Potatoes, Asparagus

Rainbow Roll

Spicy Tuna & Cucumber topped w/Salmon Tuna, Avocado & Tobiko

Grilled Vegetable Platter

Over Quinoa

Grilled Chicken "Reggiano"

Fresh Mozzarella, Sliced Tomato, Shaved Reggiano, Balsamic Reduction, Roasted Fingerling Potatoes, Asparagus

Dessert

choose two

New York Style Cheesecake

Vanilla Bean or Double Chocolate Ice-Cream

Red Velvet Cake

Crème Brûlée

Chocolate Layer Cake

Soft Drinks, Coffee & Assorted Teas Included

*not inclusive of alcohol, tax & gratuity



Silver Menu

\$69

First Course

choose three

BLT Salad
Spicy Tuna Roll
Traditional Caesar Salad
Shrimp Tempura Roll
Crispy Calamari
Organic Beet salad

Entrée

choose four

Filet Mignon

Roasted Fingerling Potatoes, Asparagus

Prime Boneless Rib Steak

Roasted Fingerling Potatoes, Asparagus

N.Y. Strip Steak

Roasted Fingerling Potatoes, Asparagus

Grilled Salmon

Roasted Corn with Avocado Salsa, Roasted Fingerling Potatoes, Asparagus

Braised Free Range Chicken

Caramelized Shallots, rosemary, pan jus

Pan Roasted Branzino

Fresh Herb Gremolata

Marinated Skirt Steak

Roasted Fingerling Potatoes, Asparagus

Fantastic Roll

Shrimp Tempura, Spicy Kani, Avocado and Cucumber

topped with Spicy Tuna and Crunch

Grilled Vegetable Platter

Over Quinoa

Grilled Chicken "Reggiano"

Fresh Mozzarella, Sliced Tomato, Shaved Reggiano, Balsamic Reduction, Roasted Fingerling Potatoes, Asparagus

Dessert

choose two

New York Style Cheesecake

Vanilla Bean or Double Chocolate Ice-Cream

Red Velvet Cake

Crème Brûlée

Chocolate Layer Cake

Soft Drinks, Coffee & Assorted Teas Included

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Gold Menu

\$79

First Course

choose three

Shrimp Cocktail
Spicy Tuna Roll
Baked Clams Oreganata
BLT Salad
Crispy Calamari
Fresh Mozzarella & Tomato

Entrée Course

choose four

Filet Mignon

Roasted Fingerling Potatoes, Asparagus

N.Y. Strip Steak

Roasted Fingerling Potatoes, Asparagus

Prime Boneless Rib Steak

Roasted Fingerling Potatoes, Asparagus

Grilled Swordfish

Honey/ Chili Glazed

Grilled Salmon

Roasted Corn & Avocado Salsa

Pan Roasted Branzino

Fresh Herb Gremolata

Marinated Skirt Steak

Fantastic Roll

Shrimp Tempura, Spicy Kani, Avocado and Cucumber topped with Spicy Tuna and Crunch

Grilled Vegetable Platter

Over Quinoa

Grilled Chicken "Reggiano"

Fresh Mozzarella, Sliced Tomato, Shaved Reggiano, Balsamic Reduction, Roasted Fingerling Potatoes, Asparagus

Braised Free Range Chicken

Caramelized Shallots, rosemary, pan jus

Dessert

choose two

New York Style Cheesecake

Vanilla Bean or Double Chocolate Ice-Cream

Red Velvet Cake

Crème Brûlée

Custard Pot du Creme

Chocolate Layer Cake

Soft Drinks, Coffee & Assorted Teas Included

**not inclusive of alcohol, tax & gratuity*

EST. 1907

Platinum Menu
\$99

First Course

choose three

Lobster Cocktail
Spicy Tuna Roll
Shrimp Cocktail
Crispy Calamari
Shrimp Tempura Roll
Fresh Mozzarella & Tomato

Second Course

choose two

Traditional Caesar Salad | Mixed Green Salad | Organic Beet Salad

Third Course

choose four

Filet Mignon

Roasted Fingerling Potatoes, Asparagus

N.Y. Strip Steak

Roasted Fingerling Potatoes, Asparagus

Grilled Salmon

Roasted Corn & Avocado Salsa

Grilled Swordfish

Honey/ Chili Glazed

Sesame Crusted Ahi Tuna

Jicama, Baby Bok Choy, & Cucumber Slaw

Braised Free Range Chicken

Caramelized Shallots, rosemary, pan jus, Roasted Fingerling Potatoes, Asparagus

Pan Roasted Branzino

Fresh Herb Gremolata

Marinated Skirt Steak

Roasted Fingerling Potatoes, Asparagus

Sushi Surf & Turf

Lobster & Seared N.Y. Strip with Avocado & Spicy Mayo topped with Spicy Kani Salad & Roasted Fingerling Potatoes, Asparagus

Grilled Vegetable Platter

Over Quinoa

Grilled Chicken "Reggiano"

Fresh, Mozzarella, Sliced Tomato, Shaved Reggiano, Balsamic Reduction, Roasted Fingerling Potatoes, Asparagus

Dessert

choose two

NY Style Cheesecake | Vanilla Bean or Double Chocolate Ice-Cream | Chocolate Layer Cake
Red Velvet Cake | Crème Brûlée | Custard Pot du Creme

Soft Drinks, Coffee & Assorted Teas Included

**not inclusive of alcohol, tax & gratuity*



Diamond Menu

\$195

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

Dessert

New York Style Cheesecake
Chocolate Custard Pot du Crème
Crème Brûlée
Deconstructed Cannoli Cake

Beer, Soft Drinks, Coffee & Assorted Teas Included
Red & White Wine hand selected by our Sommelier



Event Enhancements

Vegetable Crudite Board \$20 per 10 people

Seasonal Garden Vegetables & House made spreads

Butcher Board Artisanal Cheese Board \$30 per 10 people

Raw Bar

East & West Coast Oysters, Little necks, Jumbo Shrimp Cocktail, Lobster Cocktail

Pasta course \$6 per person

Entrée Upgrades

Bone in Rib Steak [24oz]

Rack of Lamb

Porterhouse for Two

Waygu Tomahawk for Two

Occasion cake \$5 per person (20 person minimum)

House Wine and Beer \$20 per person 2 hours

Open Bar per person \$25 per person 1 hour \$40 per person 2 hours

Hand Passed Hors d'oeuvres

Accompaniment to any dinner menu (choose five)

Mini Crab Cakes

Spicy Crab on Crispy Nori

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

on a Cucumber Disk

Inside-Out Beef Wellington

Tuna Tartar on Fried Tortillas

Seared Beef Negamaki

Beef Satay

\$15 per person for 1 hour



Sapphire Menu

\$49

First Course

choose two

Organic Beet Salad
Traditional Caesar Salad
Mixed Greens

Entrée

choose four

Prime Boneless Rib Steak

Roasted Fingerling Potatoes, Asparagus

Grilled Salmon

Roasted Corn & Avocado Salsa

Braised Free Range Chicken

Caramelized Shallots, rosemary, pan jus

Rainbow Roll

Spicy Tuna & Cucumber topped w/ Salmon, Tuna, Avocado & Tobiko

Marinated Skirt Steak

Roasted Fingerling Potatoes, Asparagus

Grilled Vegetable Platter

Over Quinoa

Grilled Chicken "Reggiano"

Fresh Mozzarella, Sliced Tomato, Shaved Reggiano, Balsamic Reduction, Roasted Fingerling Potatoes, Grilled Asparagus

Dessert

choose two

New York Style Cheesecake

Vanilla Bean or Double Chocolate Ice-Cream

Crème Brulee

Chocolate Layer Cake

Excluding Sundays & Holidays

Soft Drinks, Coffee & Assorted Teas Included

**not inclusive of alcohol, tax & gratuity*



Lunch Meeting

\$39

Traditional Caesar Salad
Fresh Mozzarella & Tomato
Crispy Calamari *with Fra Diavolo Sauce*

Entrée

Boneless Rib Steak
Chicken Reggiano
Grilled Salmon

Served with Roasted Fingerling Potatoes & Grilled Asparagus

Dessert

Chocolate Layer Cake
NY Style Cheesecake

*not inclusive of alcohol, tax & gratuity

Soft Drinks, Coffee & Assorted Teas Included

Minimum 10 guests
Three hours in total
Weekdays only

Afternoon Meeting and Cocktail Hour

\$40

One hour of cocktails & hors d'oeuvres at the bar after the meeting

Starts between 2pm and 4pm

(Choose five)

Mini Crab Cakes
Spicy Crab on Crispy Nori
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 *on a Cucumber Disk*
Inside-Out Beef Wellington
Tuna Tartar on Fried Tortillas
Seared Beef Negamaki
Beef Satay

Minimum 15 guests • 4 hours in total
Excluding Sundays & Holidays



Soups

Five Onion Soup Au Gratin	10.5
Maine Lobster & Shrimp Bisque	14.5

Appetizers

Kung Pao Calamari Asian sweet chili	14.5
Baked Clams olive oil, garlic	14.5
Mozzarella Tower e.v.o. basil	15.5
Grilled Octopus white beans, tomato	18.5
Lobster Mac & Cheese truffle crumbs	19.5
Applewood Smoked Bacon Slab	17.5
Maryland Crab Cakes chipotle aioli	19.5
Seared Foie Gras	24.5
<i>balsamic glazed red onions, blackberry compote, five spice toast</i>	

Raw Bar

L. I. Littleneck Clams per piece	2.0
Market Oysters per piece	2.5
Maryland Lump Crab ¼ pound	19.5
Maine Lobster Cocktail	14.5/29
Jumbo Shrimp Cocktail per piece	6.5
Seafood Platter per person	28.5
<i>(Clam, oyster, shrimp, 1oz lump crab, ½ chix lobster)</i>	

Salads

Classic Caesar <i>shaved parmesan</i>	13.5
Organic Beets <i>goat cheese, tomatoes, sherry vinaigrette</i>	14.5
Classic BLT <i>gorgonzola dressing</i>	15.5
Roast Pear <i>arugula, frisee, goat cheese</i>	16.5
<i>Pomegranate & Cranberry Vinaigrette</i>	
Chas. Salad <i>shrimp, bacon, onions, tomato</i>	16.5
<i>Green beans, pimentos, red wine vinaigrette</i>	

Entrees

Grilled Scottish Salmon	34.5
<i>Roasted corn and avocado salsa</i>	
Honey-Chili Glazed Swordfish	39.5
<i>Grilled asparagus (spicy)</i>	
Chas Kobe Burger	25.5
<i>12oz Kobe blend, bacon, cheddar cheese, truffle fries</i>	
Add Foie Gras & Melted Brie	39.5
Whiskey Sugar Brûléed Sirloin	53.5
<i>12oz N.Y. Sirloin, bourbon demi glaze</i>	
Lobsters are 2 or 3lbs each	
<i>Steamed or broiled 28.5 lb.</i>	
*Sesame Crusted Ahi Tuna	39.5
<i>Jicama, bok choy, & Cucumber slaw orange soy</i>	
Braised Free Range Chicken	29.5
<i>Caramelized shallots, rosemary, asparagus</i>	

Prime Steaks

Asian Marinated Skirt Steak 18oz	43.5
Petite Filet Mignon 8oz	39.5
Boneless Ribeye 20oz	49.5
Filet Mignon 12oz	49.5
Veal Porterhouse 18oz	49.5
New York Strip 16oz	53.5
Colorado Lamb Chops (2/3 chops)	53.5/72.5
Bone-in Rib Steak 24oz	63.5
Classic Porterhouse for 2 per person	53.5
Bone-in Filet Mignon 18oz	73
Wagyu Tomahawk Rib for 2 48oz	149
Bone-in NY Strip 25oz	78
Japanese Kobe Strip Steak 16oz	168