THE STEAKHOUSE

THE CHOPHOUSE EXPERIENCE – $2050.00

Traditional Manhattan Steakhouse Experience, an ode to the great ones! This experience offers a selection of appetizers, butchered meats, market fish, and sides that would make the city’s finest blush, all finished off with a decadent dessert.

Includes: Farmhouse Table, Heirloom Bone White Plate-Ware, Utensils, Presentation Plate-Ware, Risers, Heated Elements

Staffing Included: 1 Server & 2 Chefs
Includes: Rogue Kitchens Off-Site Kitchen Setup

4-HOUR EVENT
Per Guest Price for Food: $185
Labor & Service: $1500
Transportation: $100
Rentals & Design: $450
PLUS FEES 6% & Tax 8.625%

STARTERS — select 4
Steakhouse Bacon Onion Tomato Luger Ode
Popcorn Shrimp: Toasted Coconut, Buffalo Sauce
Shrimp Cocktail: Horseradish Cocktail Sauce
Wedge Blue Cheese Salad: Tomato, Bacon Lardon, Shaved Red Onion
Clams Casino: Bacon, Compound Butter, Breadcrumbs
Chopped Clams: Cornbread Stuffing, Pancetta, Herbs
Crab Louie Salad: Asparagus, Egg, Tomato, Rogue Louie Dressing

STEAKHOUSE — choose 1 from each column
Bone in Ribeye
Porterhouse
Striploin
Filet

Short Rib
Veal Chop
Grilled Lobster
Lamb Chop

Double Cut Pork Chop
Porchetta
Duck Breasts
Cornish Hen

SIDES — choose 3
Chimichurri Mayo Fingerling Salad
BBQ Street Corn
Korean Style Brussel Sprouts
Hand Cut Truffle Fries
Mac & Cheese
Cream Spinach Gratin
Mexican Street Corn
Beer Battered Onion Rings
Creamy Mushroom Au Poivre

SAUCES — choose 2
Chimichurri
Mozzarella Fonduta
Truffle Butter
Bordelaise
Golden BBQ
Barnaise

DESSERT — choose 1
Death by Chocolate