

PRIVATE DINING MENUS



The Classic

Per Person **\$75**

- Caesar Salad, Mixed Green Salad, or Lobster Bisque
- 8oz. Filet Mignon, Roasted Chicken Breast, 16oz. Pork Chop, Organic King Salmon, or Vegetable Risotto
- Crème Brulee, Apple Tart, Ice Cream, or Sorbet

The Select

Per Person **\$85**

- Baby Spinach Salad, Prosciutto Wrapped Mozzarella, Iceberg Wedge, or Lobster Bisque
- 8oz. Filet Mignon, 16oz. Dry Aged Strip Steak, Roasted Chicken Breast, Jumbo Lump Crab Cakes, or Vegetable Risotto
- Crème Brulee, Apple Tart, Ice Cream, or Sorbet

The Choice

Per Person **\$95**

- Cilantro Lime Shrimp, Roasted Beets and Goat Cheese, or Lobster Bisque
- 8oz. Filet Mignon, 16oz. Dry Aged Strip Steak, Jumbo Lump Crab Cakes, Twin Cold Water Lobster Tails, or Roasted Chicken Breast
- Crème Brulee, Apple Tart, Ice Cream, or Sorbet

The Prime

Per Person **\$105**

- Applewood Smoked Bacon, Shrimp Cocktail, Crab Martini, or Iceberg Wedge
- 8oz. Filet Mignon, 16oz. Dry Aged Strip Steak, Crab Stuffed Shrimp, Classic Surf & Turf, or Roasted Chicken Breast
- Crème Brulee, Apple Tart, Ice Cream, or Sorbet

85 Church St. New Brunswick, NJ
(732) 247-8585 Steakhouse85.com

SIDE SELECTIONS

please choose two

Yukon Gold Mashed	Vidalia Onion Rings
Scalloped Potatoes	Sautéed Mushrooms
Sweet Potato Casserole	Sautéed Broccoli
Mac & Cheese	Creamed Spinach
Shoestring Fries	Broccoli Au Gratin
Steak Cut Fries	Lobster Mac (\$13)
Lobster Risotto (\$12)	Truffle Tater Tots (\$10)
Lobster Mashed (\$19)	Sautéed Asparagus (\$8)

TOWERS OF SEAFOOD

Two Tier Tower

1 pound snow crab
8 green lip mussels
3 shrimp cocktail
8 assorted oysters
6 clams on the half shell

\$85

Grand Tower

2 pounds snow crab
16 green lip mussels
6 shrimp cocktail
16 assorted oysters
12 clams on the half shell

\$135

- Menus include soft drinks, coffee, tea, and fresh baked rolls
- 6.625% sales tax and 20% service charge is additional

EVENT COORDINATOR

(732) 247-8585

monica@steakhouse85.com

Audio Visual Needs

LCD Projector	\$250
<i>Compatible hook up to a DVD, VCR, or laptop (stereo sound not included)</i>	
AV Tripod Screen	\$75
TV Screen <i>(ATR Private Dining Room Only)</i>	\$200
Wired Microphone	\$50
Powered Speaker & Stand	\$125
Flip Chart, Easel, & Marker	\$50

◦ A \$60 Delivery/Setup/Strike down fee is added to the total amount of any Audio Visual order, **not including** AV Screen or LCD Projector

Hors d'oeuvre Selections

Fresh Vegetable Crudite	\$7 per person
Imported and Domestic Cheese Platter	\$9 per person
Antipasti (assorted cured meats and salumi)	\$10 per person
Shrimp Cocktail	\$39 per dozen
Portabella Parmesan Puff	\$30 per dozen
Mini French Onion Soup Boule	\$32 per dozen
Crispy Vegetable Spring Rolls	\$24 per dozen
Parmesan Risotto Croquettes	\$24 per dozen
Mini Lump Crab Cakes	\$34 per dozen
Grilled Filet Mignon Kebobs	\$30 per dozen
Mini Lobster Bisque Boule	\$36 per dozen
Potato and White Truffle Croquettes	\$24 per dozen
Tempura Shrimp and Sweet Chili Glaze	\$36 per dozen
Scallops Wrapped in Bacon	\$36 per dozen
Grilled Lollipop Lamb Chops and Mint Bearnaise	\$48 per dozen

BAR SELECTION

- Full Consumption
- Featured Price-Point Wine and Beer
- Featured Price-Point Wine
 - \$40 Whites
 - \$40 Reds
 - \$50 Whites
 - \$50 Reds
 - \$60 Whites
 - \$60 Reds

please ask about our full wine list

The Little Ones *(children 12 and under)* \$15

Chicken Tenders & Fries	Pasta with Marinara
Burger & Fries	Pasta with Butter
Sirloin Tips & Fries	Mac & Cheese

◦ Each entree includes ice cream and soft drinks

Optional Dessert Add-On

Ice Cream Sundae Bar	\$9 per person
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Ask About our Custom Cakes!

Private Dining Rooms
Available for
10 & Up