

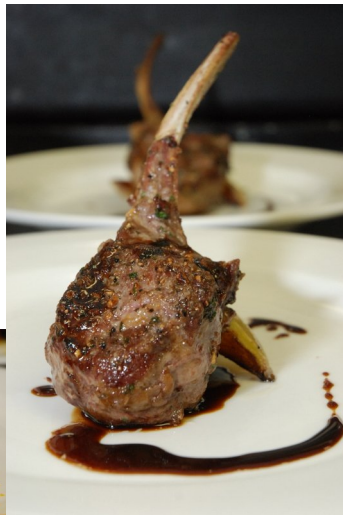
What's happening at the 85

25 Years to taste...
Tasting Glenlivet

On Thursday March 5th we held the first of our "Thursday Tasting Series."

Our host for the evening was Glenlivet Scotch master Ambassador Roger Parson.

Our guests tasted a full flight of single malt scotches. Starting with the 12 year old working our way through the years 15, 16 (Nadurra Cask Strength), 18, 21, and as a special treat we tasted the 25 year old. Each course was paired with a matching course of food. It was a phenomenal night and we can't wait to do it again.



Upcoming Thursday tastings will include Riverhorse Brewery, Patron Tequila, and a Spanish wine & Tapas dinner hosted by Casa de la Ermita.

We look forward to continuing to host a number of great tasting events. Look to our website for calendar and menus...

Thursday Tasting Series

Every other Thursday at Steakhouse 85

Derek's Wine Pick of the Month

Trapiche Broquel Malbec 2006

This is a delicious Malbec with intensity and kick, fruit and firm tannins. Malbec continues to be Argentina's signature grape and for good reason - it is rugged enough to handle a variety of grilled meats and bold flavors. The Trapiche Broquel Malbec is a fuller-bodied wine with good flavor and a



Calendar of Events

March 17th
St. Patrick's Day
Corned Beef & Cabbage
Irish Folk Music

March 19th
River Horse Brewery
6 Course Beer Tasting
Reservations are Limited!!!!

April 2nd
Patron Tequila Tasting
Reservations are Limited!

April 12th
Easter Sunday
Reservations
(732) 247-8585

April 29th
Casa de la Ermita
Spanish Wine Tasting
Paired up with Tapas

Hours of Operation

Monday
11:30 – 10:00

Tuesday – Friday
11:30–11:00

Saturday
5:00–11:00

Sunday
4:00–9:00

STEAKHOUSE 85

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Live Music at the 85

Every Tuesday, Friday & Saturday,
live music from 6:00 to 11:00

Arnie
Abrams on
the Piano



Future
Performers
Matt Kane Trio
Dre Barnes
Jim Lapidus

Having a Party?

Are you planning a conference or business meeting, birthday, family reunion, private brunch, wedding rehearsal, bachelor/bachelorette, or anniversary party???

We have private dining rooms to accommodate parties from 8-85



Our private rooms are set up with fax capability, internet, telephone jacks, as well as Hi Def television.



Chef Brian's Recipe of the Month

Irish Soda Bread



Recipe makes 2 loaves

- 5 cups sifted all-purpose flour
- 3/4 cup sugar
- 1 1/2 teaspoons salt
- 2 tsp baking powder
- 1 teaspoon baking soda
- 1/4 pound (1 stick) butter
- 2 1/2 cups raisins (soaked in water)
- 3 tablespoons caraway seeds
- 2 1/2 cups buttermilk
- 1 egg beaten

Preheat the oven to 350 degrees F.

Generously butter 2 (9 by 5-inch) bread pans or bundt pans.

Stir together the sifted flour, sugar,

baking powder, salt, and baking soda.

Cut in the butter and mix very thoroughly with your hands until it gets grainy.

Stir in raisins and caraway seeds.

Add the buttermilk and egg to the flour mixture. Stir until well moistened.

Shape dough into 2 loaves and place in the pans.

Bake for 1 hour.

Test with a toothpick for doneness. Cool in the pans for 3 to 5 minutes.

Transfer to a wire rack to cool.