

212

S T E A K H O U S E

P R I X F I X E M E N U S

P A C K A G E S

212 858 0646

PHONE

316 EAST 53RD STREET
NEW YORK, NY 10022

212STEAKHOUSE.COM

WEB

212

STEAKHOUSE

PACKAGE A

\$65 PER GUEST

Choice of One For Each Course

APPETIZER

GRILLED CALAMARI

Artisan Tomatoes, Lemon, Herbs

MUSSELS WITH WHITE WINE & GARLIC

ARUGULA SALAD

Shaved Parmesan, Caramelized Walnuts, Olive Oil, Lemon

THE CAESAR

Garlic Croutons, Shaved Parmesan

MAIN COURSE

USDA PRIME FILET MIGNON 8 OZ

SIDE DISH CHOICE OF: *Truffled Mashed Potatoes or Sautéed Baby Spinach*

SCOTTISH SALMON FILET

WITH SAUTÉED BABY SPINACH

Grilled Filet of Scottish Salmon, Lemon Emulsion Sauce

PAN ROASTED CHICKEN

WITH TRUFFLED MASHED POTATOES

Amish Chicken, Rosemary

BLACK TRUFFLE & WILD MUSHROOM RISOTTO (VEGETARIAN OPTION)

Aged Parmesan, Parsley

DESSERT

CRÈME BRÛLÉE

CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM

TIRAMISU

** This Package does not include Beverage, Tax or Gratuity.*

212

STEAKHOUSE

PACKAGE B

\$85 PER GUEST

Choice of One For Each Course

APPETIZER

BUFFALO MOZZARELLA & TOMATO

Heirloom Tomato, Basil, Olive Oil, Aged-Balsamic

THE CAESAR

Garlic Croutons, Shaved Parmesan

GRILLED OCTOPUS

Sweet Peppers, Red Onion, Capers, Red Wine Vinegar

WILD SALMON AVOCADO CEVICHE

Mango, Radish, Jalapeño, Lime Zest

MAIN COURSE

USDA PRIME FILET MIGNON 8 OZ

SIDE DISH CHOICE OF:

Sautéed Wild Mushrooms or Truffled Mashed Potatoes

SKIRT STEAK 10 OZ

SIDE DISH CHOICE OF: *Sautéed Wild Mushrooms or*

Truffled Mashed Potatoes

SCOTTISH SALMON FILET

WITH SAUTÉED BABY SPINACH

Grilled Filet of Scottish Salmon, Lemon Emulsion Sauce

PAN ROASTED CHICKEN

WITH TRUFFLED MASHED POTATOES

Amish Chicken, Rosemary

BLACK TRUFFLE & WILD MUSHROOM

RISOTTO (VEGETARIAN OPTION)

Aged Parmesan, Parsley

DESSERT

CRÈME BRÛLÉE

CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM

TIRAMISU

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STEAKHOUSE

PACKAGE C
\$115 PER GUEST

Choice of One For Each Course

APPETIZER

WILD SALMON AVOCADO CEVICHE
Mango, Radish, Jalapeño, Lime Zest

BEET SALAD
*Golden & Red Beets, Frisee, Whole Goat Cheese,
Beet Vinaigrette*

GRILLED OCTOPUS
Sweet Peppers, Onion, Red Wine Vinegar

THE CAESAR
Garlic Croutons, Shaved Parmesan

MAIN COURSE

**212 PREMIUM SELECTION
COMBINATION STEAKS PLATE**
*Kobe 2 oz (CHOICE OF: Ribeye, Striploin or Tenderloin),
Australian Wagyu Skirt Steak 5 oz,
USDA Prime Filet Mignon 5 oz*
SIDE DISH CHOICE OF: *Creamy Spinach or
Truffled Mashed Potatoes*

CHILEAN SEA BASS
*Jerusalem Artichoke Purée, Roasted Garlic,
Ginger Soy Glaze*

PAN ROASTED CHICKEN
WITH TRUFFLED MASHED POTATOES
Amish Chicken, Rosemary

**AUSTRALIAN WAGYU
DRY-AGED T-BONE 20 OZ**
SIDE DISH CHOICE OF: *Sautéed Wild Mushrooms
or Truffled Mashed Potatoes*

LOBSTER DYNAMITE
Half Lobster, Japanese Mayonnaise, Sriracha Mushrooms

**BLACK TRUFFLE & WILD MUSHROOM
RISOTTO (VEGETARIAN OPTION)**
Aged Parmesan, Parsley

DESSERT

CRÈME BRÛLÉE
CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM
TIRAMISU

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STEAKHOUSE

PACKAGE D

\$130 PER GUEST

Choice of One For Each Course

APPETIZER

BURRATA DI PARMA (*Imported From Italy*)
Tomato, Roasted Peppers & Baby Arugula

CRAB CAKE
Jumbo Lump Crab, Caper Aioli

GRILLED OCTOPUS
Sweet Peppers, Onion, Red Wine Vinegar

**TARTARE OF OYSTERS, SCALLOPS,
SALMON & CAVIAR**
Ginger Dressing

BEEF SALAD
*Golden & Red Beets, Frisee, Whole Goat Cheese,
Beet Vinaigrette*

THE CAESAR
Garlic Croutons, Shaved Parmesan

MAIN COURSE

CHILEAN SEA BASS
*Jerusalem Artichoke Purée, Roasted Garlic,
Ginger Soy Glaze*

**212 PREMIUM SELECTION
COMBINATION STEAKS PLATE**
*Kobe 3 oz (CHOICE OF: Ribeye, Striploin or Tenderloin),
Australian Wagyu Skirt Steak 5 oz,
USDA Prime Filet Mignon 5 oz*
SIDE DISH CHOICE OF: *Sautéed Wild Mushrooms or
Truffled Mashed Potatoes*

**AUSTRALIAN WAGYU
DRY-AGED T-BONE 28 OZ**
SIDE DISH CHOICE OF: *Scalloped Potato Gratin,
Sautéed Wild Mushrooms or
Truffled Mashed Potatoes*

PAN ROASTED CHICKEN
WITH TRUFFLED MASHED POTATOES
Amish Chicken, Rosemary

**BLACK TRUFFLE & WILD MUSHROOM
RISOTTO (VEGETARIAN OPTION)**
Aged Parmesan, Parsley

DESSERT

CRÈME BRÛLÉE
CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM
TIRAMISU

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STEAKHOUSE

PACKAGE E
\$150 PER GUEST

Choice of One For Each Course

COURSE 1
APPETIZER

BURRATA DI PARMA
(Imported From Italy)
Tomato, Roasted Peppers & Baby Arugula

CRAB CAKE
Jumbo Lump Crab, Caper Aioli

GRILLED OCTOPUS
Sweet Peppers, Onion, Red Wine Vinegar

**TARTARE OF OYSTERS,
SCALLOPS, SALMON & CAVIAR**
Ginger Dressing

THE CAESAR
Garlic Croutons, Shaved Parmesan

COURSE 2 **KOBE BEEF 3 OZ** CHOICE OF: *Ribeye, Striploin or Tenderloin*

COURSE 3
MAIN COURSE

AUSTRALIAN WAGYU SKIRT STEAK 10 OZ

AUSTRALIAN WAGYU DRY-AGED T-BONE 20 oz

PAN ROASTED CHICKEN
WITH TRUFFLED MASHED POTATOES
Amish Chicken, Rosemary

BLACK TRUFFLE & WILD MUSHROOM RISOTTO
(VEGETARIAN OPTION)
Aged Parmesan, Parsley

CHILEAN SEA BASS
Jerusalem Artichoke Purée, Roasted Garlic, Ginger Soy Glaze

SIDE DISH
Choice of One

TRUFFLED MASHED POTATOES

CREAMY SPINACH

SAUTÉED WILD MUSHROOMS

POTATO GRATIN

BROCCOLI, OIL & GARLIC

COURSE 4
DESSERT

CRÈME BRÛLÉE
CHOCOLATE SOUFFLÉ WITH VANILLA ICE CREAM
TIRAMISU

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