

# PRIVATE DINING

LARGE GROUP DINING & CATERING



# RAILS

STEAKHOUSE  
TOWACO

RAILSSTEAKHOUSE.COM | 10 WHITEHALL ROAD

## LARGE GROUP DINING & CATERING

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# PRIVATE DINING PLANNING INFORMATION

RAILS STEAKHOUSE IS LOCATED IN MORRIS COUNTY IN THE HEART OF MONTVILLE TOWNSHIP AND RANKS AMONG THE TOP STEAKHOUSES IN NEW JERSEY. RAILS IS KNOWN FOR USDA PRIME AND CAB CORN-FED BEEF, DRY-AGED 28-30 DAYS ON PREMISE IN OUR DRY AGING STEAK ROOM, AND AN AWARD WINNING WINE LIST RECOGNIZED BY WINE SPECTATOR FIVE CONSECUTIVE YEARS.

## **DINING AT RAILS**

THE INTERIOR DESIGN IS BREATHTAKING - SPRAWLING TIMBER, NATURAL STONE WALLS, GLASS ACCENTS, FIRE AND WATER FEATURES. GUESTS ARE INVITED TO UNWIND IN LEATHER CAPTAIN'S CHAIRS AND COUCHES THAT ARE ARRANGED TO INSPIRE CONVERSATION IN ONE OF THREE LOUNGES.

STROLL ALONG THE CATWALK AND EXPLORE RAFTER'S LOUNGE AND THE MOSAIC ROOM. DESCEND TO THE BASEMENT AND FIND THE SECRET PASSAGE THAT TAKES YOU TO THE WINE CELLAR, DRY-AGING STEAK ROOM AND YOU WILL BE DELIGHTFULLY SURPRISED WHEN YOU FIND SPEAKEASY, THIRTY 3, SERVING SKILLFULLY CRAFTED COCKTAILS.

LOW CEILINGS AND A QUIET LOUNGE IS WHAT YOU'LL FIND BEHIND THE SECRET ENTRANCE. CONTINUE TO EXPLORE, AND YOU WILL ARRIVE AT THE IRON GATE THAT IS SET INTO THE HALLWAY NEXT DOOR TO THE SPEAKEASY. DISCOVER THE UNDERGROUND WINE CAVE, WHERE YOUR PRIVATE PARTY WILL EXPERIENCE UNIQUE WINE AND SPIRITS WHILE SAVORING CHEF INSPIRED SMALL PLATES AND DINNERS. THEN, COME UP FOR AIR TO DINE AL FRESCO IN THE OUTDOOR TRACKSIDE OR VISTA TERRACE WITH THEIR OUTDOOR BARS.

## **PARKING AND ACCESSIBILITY**

VALET PARKING IS AVAILABLE WEDNESDAY THROUGH SATURDAY AFTER 5:00 PM, AND ON SUNDAY BEGINNING AT 3:00 PM. VALET ATTENDANTS CAN BE AVAILABLE FOR A MORNING OR AFTERNOON EVENT AT AN ADDITIONAL CHARGE PER ATTENDANT. THERE IS PARKING IN EITHER TRAIN STATION PARKING LOTS ADJACENT TO THE RESTAURANT AFTER 5:00 PM, OR ON THE STREET IN FRONT OF THE RESTAURANT ON WHITEHALL ROAD. THE RESTAURANT IS ACCESSIBLE FOR THOSE WITH WHEELCHAIRS OR DISABILITIES.

## **RESERVATIONS**

ALL RESERVATIONS ARE FIRST COME, FIRST SERVED WITH A SIGNED AGREEMENT AND A DEPOSIT. THE FULL AMOUNT OF THE DEPOSIT WILL BE APPLIED TO THE FINAL BILL ON THE DAY OF THE EVENT. DURING PRIME ALA CARTE DINNER SEATING, RAILS WILL INFORM THE CUSTOMER OF THE MINIMUM AMOUNT OF FOOD AND BEVERAGE SPENDING PRIOR TO 20% SERVICE CHARGE AND 6.625% NJ SALES TAX TO RESERVE A ROOM FOR A PRIVATE EVENT. IF THE FINAL BILL FALLS BELOW THE MINIMUM, THE REMAINING BALANCE IS CONVERTED TO A ROOM FEE. MINIMUM SPENDS ARE SEASONAL.

## **ROOM ASSIGNMENTS**

ROOMS ARE RESERVED ACCORDING TO THE NUMBER OF PEOPLE ANTICIPATED AT THE TIME OF THE BOOKING. ROOM FEES ARE APPLICABLE IF GROUP ATTENDANCE DROPS BELOW THE ESTIMATED ATTENDANCE AT THE TIME OF BOOKING. RAILS RESERVES THE RIGHT TO CHANGE ROOMS TO A MORE SUITABLE SIZE, WITH NOTIFICATION, IF ATTENDANCE DECREASES OR INCREASES.

## **EVENT ARRANGEMENTS**

TO ENSURE EVERY DETAIL IS HANDLED IN A PROFESSIONAL MANNER, RAILS REQUIRES THAT YOUR MENU SELECTIONS AND SPECIFIC NEEDS BE FINALIZED 3 WEEKS PRIOR TO YOUR FUNCTION. AT THAT POINT YOU WILL RECEIVE A COPY OF OUR BANQUET EVENT ORDER ON WHICH YOU MAY MAKE ADDITIONS AND DELETIONS AND RETURN TO US WITH YOUR CONFIRMING SIGNATURE. CONFETTI AND SPARKLERS ARE NOT PERMITTED. A \$250 DEPOSIT IS REQUIRED FOR BALLOON DECORATIONS.

## **FOOD AND BEVERAGE**

CURRENT PRICES ARE INDICATED ON THE ENCLOSED MENUS. ALL MENU PRICES ARE SUBJECT TO CHANGE UNTIL THE BANQUET EVENT ORDER HAS BEEN SIGNED AND RETURNED. ALL PRICES ARE QUOTED PER GUEST UNLESS OTHERWISE INDICATED. TODDLERS ARE OFFERED SELECTIONS FROM THE KIDS MENU. BAR PRICES ARE PER DRINK UNLESS OTHERWISE INDICATED. A \$125 BARTENDER FEE PER BARTENDER WILL BE APPLIED TO ALL EVENTS SERVING BEVERAGES FROM THE BAR.

## **GUARANTEES**

WE NEED YOUR ASSISTANCE IN MAKING YOUR EVENT IS A SUCCESS. RAILS REQUIRES NOTIFICATION TO THE EXECUTIVE CHEF OF THE EXACT NUMBER OF GUESTS FIVE BUSINESS DAYS PRIOR TO THE EVENT DATE. THIS CONFIRMED NUMBER CONSTITUTES THE GUARANTEE. IF LESS THAN THE GUARANTEED NUMBERS OF GUESTS ATTEND THE FUNCTION, THE ORIGINAL GUARANTEE NUMBER WILL BE ASSESSED. IF NO GUARANTEE IS GIVEN, THE EXPECTED NUMBER OF PEOPLE WILL BE CONSIDERED YOUR GUARANTEE.

## **AUDIO VISUAL EQUIPMENT**

EVENT GUESTS ARE WELCOME TO USE OUR LCD MONITORS TO SHOW A PRESENTATION WITHOUT CHARGE. IT IS THE RESPONSIBILITY OF THE GUEST TO PROVIDE THEIR OWN LAPTOP, HDMI ADAPTORS IF NEEDED, A HDMI CABLE, AND EXTENSION CORDS. WE RECOMMEND THAT YOU TEST ALL OF YOUR EQUIPMENT WITH OURS FOR FUNCTIONALITY 5 DAYS BEFORE THE START OF YOUR EVENT.

## **PAYMENT**

FINAL PAYMENT IS DUE AT THE CONCLUSION OF THE EVENT. RAILS ACCEPTS CREDIT CARDS OR CASH, PERSONAL OR CORPORATE CHECKS ARE NOT ACCEPTABLE AS THE FINAL PAYMENT.

## THE LIBRARY

Walls of candle-lit stacked stone, a marble floor, cozy tables, leather chairs and, of course, a book-lined wall help to create the warm, authentic ambiance here. Floor-to-ceiling windows on one side of the room offer a picturesque view of downtown Towaco and Waughaw Mountain for all to enjoy.



- CAPACITY:** Max of 40 guests for a seated meal.
- DAYTIME EVENTS:** Minimum of 24 adult guests. Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Subject to a food and beverage minimum spend; events are up to 5 hours.
- MEETING ROOM:** Short meetings starting as early as 8 a.m. with coffee/tea service only or meetings with no service \$250 for 3 hours or less, \$75 for each additional hour. Setup and breakdown is included in the time frame.
- TAP FOR VIDEO** The Library is equipped with a 55" LCD TV with a HDMI connection & complementary wifi.

## MAIN DINING ROOM & TIMBERS LOUNGE

The Main Dining Room features Rails signature walls of gorgeous stacked stone, high, wood-beamed ceilings, beautiful lighting and expansive windows with wonderful views in all directions. You and your guests and colleagues will love the large, comfortable, Hollywood-style leather booths and the front row views into our impressive Cooking and Display Kitchen.



- CAPACITY:** Max of 100 guests for a seated meal.
- DAYTIME EVENTS:** Minimum of 56 adult guests, Events during the day must conclude by 3:00 p.m.
- EVENING EVENTS:** Subject to a food and beverage minimum spend; available privately Monday - Thursday only
- TAP FOR VIDEO** The Main Dining Room is equipped with 4 - 55" LCD TV's with a HDMI connection & complementary wifi.

## MOSAIC ROOM

*The Mosaic Room is an exquisite, more intimate private dining option named for its arrestingly beautiful floor, which is a handcrafted mosaic of cross-sections from trees and branches felled during superstorm Sandy. This unique room features high-beamed ceilings, glass floor panels and floor-to-ceiling windows overlooking downtown Towaco and Waughaw Mountain.*



**CAPACITY:** Max of 50 guests for a seated meal, 60 for a cocktail party.

**DAYTIME EVENTS:** Minimum of 24 adult guests. Events during the day must conclude by 3:00 p.m.

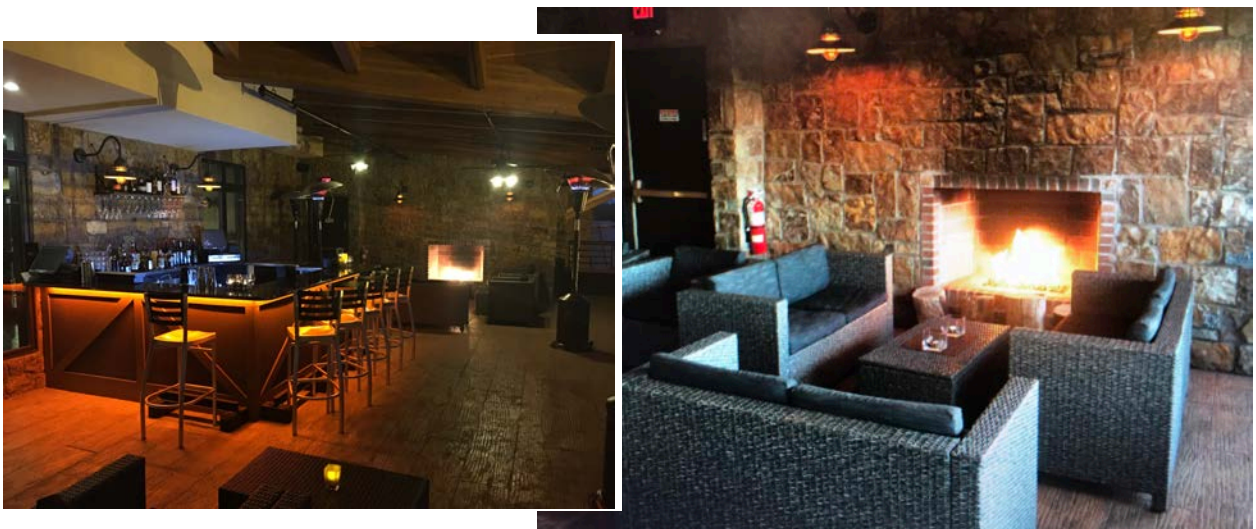
**EVENING EVENTS:** Subject to a food and beverage minimum spend; events are up to 5 hours.

**MEETING ROOM:** Short meetings starting as early as 8 a.m. with coffee/tea service only or meetings with no service for 3 hours or less \$250, \$75 for each additional hour. Setup and breakdown is included in the time frame.

**TAP FOR VIDEO** The Mosaic Room is equipped with a 55" LCD TV with a HDMI connection & complementary wifi.

## VISTA TERRACE

*With overhead heaters extending outdoor dining, host a dinner on our beautiful Vista Terrace. Your family, friends, and colleagues will love this spacious, covered outdoor area on Rails top level, complete with its own bar and fireplace. The Vista Terrace overlooks the Towaco train station and is perfect for cocktail parties and smaller intimate seated functions.*



**CAPACITY:** Max of 44 guests for a seated meal, 50 for a cocktail party.

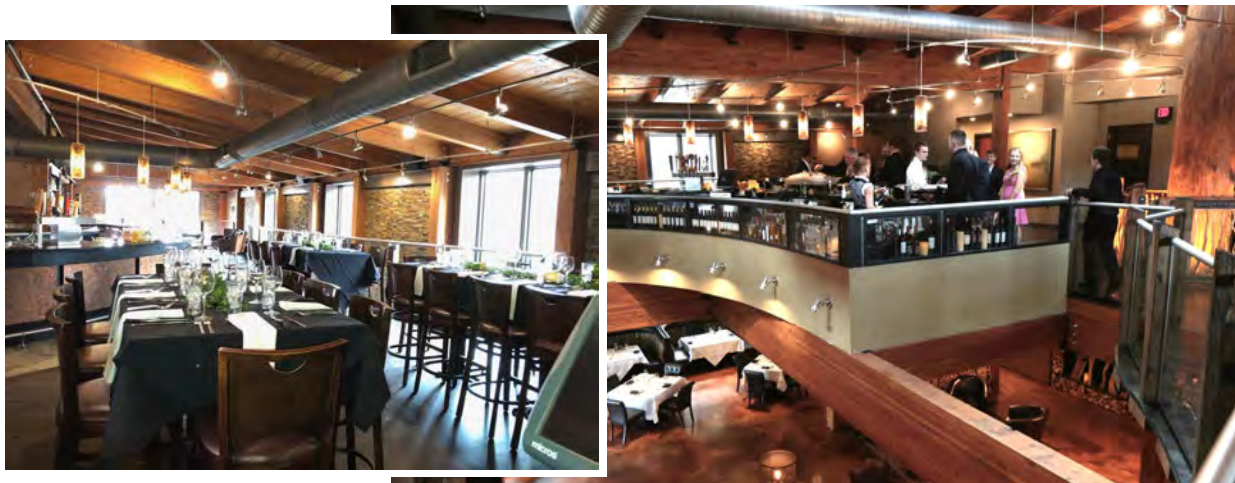
**DAYTIME EVENTS:** Minimum of 24 adult guests / access to Rafters and Mosaic room. Events must conclude by 3:00 p.m.

**EVENING EVENTS:** Flexible / minimum varies based on use.

**TAP FOR VIDEO** Vista Terrace has complementary wifi.

## RAFTERS LOUNGE

*Rafters Lounge is a spacious area with an open floor plan on Rails upper level. It is perfect for larger and more casual events and parties. Your guests will be captivated by the beautiful two-story fireplace, the skylights and striking woodwork of the high ceiling and the unique catwalks which mirror the railroad tracks outside as they connect the lounge to other parts of the restaurant.*



**CAPACITY:** Max of 80 guests for a seated meal, 150 for a cocktail party.

**DAYTIME EVENTS:** Minimum of 32 adult guests. Events during the day must conclude by 3:00 p.m.

**EVENING EVENTS:** Flexible / minimum varies based on use: Sunday - Thursday  
Subject to a food and beverage minimum spend on Friday and Saturday.

**TAP FOR VIDEO** Bar is equipped with a 100" LCD TV with a HDMI connection & complementary wifi.

## TRACKSIDE TERRACE

*With overhead heaters and a fireplace extending outdoor dining, Trackside Terrace is the perfect outdoor setting for a larger seated dinner party or a fun cocktail party. The terrace overlooks the cozy downtown of Towaco and the train station.*



**CAPACITY:** Max of 60 guests for a seated meal, 75 for a cocktail party.

**DAYTIME EVENTS:** Minimum of 24 adult guests. Events during the day must conclude by 3:00 p.m.

**EVENING EVENTS:** Subject to a food and beverage minimum spend on Friday and Saturday.

**TAP FOR VIDEO** Equipped with a 55" LCD TV with a HDMI connection & complementary wifi.

## WINE CAVE

Warm and inviting, the setting in Rails Wine Cave is rustic and casually elegant. The underground Wine Cave is where your party will experience unique wine and spirits while savoring Chef inspired small plates and dinners. Features include an intimate lounge, private bar, and custom designed pendant lamps and candles complementing the scene with a warm amber glow throughout.



**CAPACITY:** Max of 40 guests for a seated meal, 60 for a cocktail party.

**DAYTIME EVENTS:** Minimum of 24 adult guests. Events during the day must conclude by 3:00 p.m.

**EVENING EVENTS:** Subject to a food and beverage minimum; events are up to 5 hours.

**MEETING ROOM:** Short meetings starting as early as 8 a.m. with coffee/tea service only or meetings with no service for 3 hours or less \$250, \$75 for each additional hour. Setup and breakdown is included in the time frame.

**TAP FOR VIDEO** The Wine Cave is equipped with a 55" LCD TV with a HDMI connection & complementary wifi.

## SPEAKEASY thirty3

Reminiscent of a cozy Prohibition Era speakeasy, Thirty3 is the place to be if you are looking for a unique dinner experience. Soak in the authentic atmosphere as mixologists make hand-crafted cocktails using the highest quality ingredients, hand-squeezed juices, and fresh herbs. Secretly located underneath Rails Steakhouse in Towaco, NJ (where the Feds would never think to look!), Thirty3 welcomes you to come and explore its hidden passageways.



**CAPACITY:** Best suited for a cocktail party, maximum of 80 guests.

**DAYTIME EVENTS:** Minimum of 24 adult guests. Events during the day must conclude by 3:00 p.m.

**EVENING EVENTS:** Subject to a food and beverage minimum; events are up to 5 hours.

**TAP FOR VIDEO** thirty3 is equipped with 4 - 55", and 1 - 65" LCD TVs with HDMI connection.

## TABLE OF CONTENTS

Brunch Menu's	_____	pgs. 9 - 10
Luncheon Menu's	_____	pgs. 11 - 12
Dinner Menu's	_____	pgs. 13 - 15
Cocktail Party	_____	pg. 16
Desserts	_____	pg. 17
Wine & Spirits	_____	pg. 18
Catering	_____	pgs. 19 - 21



*Wine Spectator  
Award of  
Excellence  
2016 - 2021*



*Meetings & Events 2018  
Best Restaurant with  
Private Dining Space*



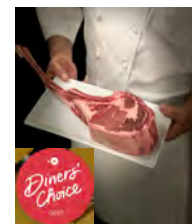
*Tripadvisor  
Certificate of  
Excellence  
2018*



*Tripadvisor  
Traveler's  
Choice 2018*



*Best Steakhouse  
in New Jersey  
2019*



*Open Table  
Diners Choice  
2016 - 2021*



*Daily Voice  
Best Steakhouse  
2019*



## MINGLE & SIT DOWN BRUNCH \$68 per person & includes brunch

A great way for everyone to meet and greet - served for 30 minutes prior brunch service



RAILS OVER THE TOP WAFFLES *featuring Sliced Banana, Fresh Strawberry, and Blueberry Compote, Nutella, Berkshire Bacon, Fried Chicken Fingers with Sriracha honey*

~ Passed Hors d'oeuvres

PETITE MARYLAND CRAB CAKE *Jalapeño-Cilantro Mayonnaise*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Tomatillos, Onion, Garlic, Cilantro, Corn Relish*

LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

## SIT DOWN BRUNCH

\$48 per person

Appetizers served family style

### BREAKFAST HASH

*Braised Short Ribs, Diced Potato, Bell Pepper, Mushroom, Sunny Side Egg*

### CARAMELIZED ONION & APPLE FLATBREAD

*Creme Fraiche*

### DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

### Salad RAILS SIMPLE SALAD

*Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

Entrée your guests will select one of the following the day of your event

### ROASTED WINTER FRITTATA

*Italian Sausage, Butternut Squash, Asparagus, Goat Cheese*

### RICOTTA STUFFED ALMOND CROISSANT FRENCH TOAST

*Mixed Berry Compote*

### 10 OZ., FLAT IRON STEAK +\$5

*Gorgonzola Potato Gratin, Asparagus Tempura, Bordelaise Sauce*

### GRILLED SCOTTISH SALMON

*Quinoa, Swiss Chard, Mango Salsa*

Dessert please select one of the dessert options, includes hot coffee or tea



### INDIVIDUAL RAILS SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

### FRESH SLICED FRUIT, MELON & BERRIES PLATTER *Mint Syrup*

### 'HALF BAKED' BROWNIE BAR PLATTER

*Fudge Brownie, Cookie Dough Center, Salted Caramel Ganache sliced for sharing with Mixed Seasonal Berries*

# MINGLE & BUFFET BRUNCH

**\$ 69** per person & includes brunch

RAILS OVER THE TOP WAFFLES *featuring Sliced Banana, Fresh Strawberry, and Blueberry Compote, Nutella, Berkshire Bacon, Fried Chicken Fingers with Sriracha honey*

~ Passed Hors d'oeuvres

PETITE MARYLAND CRAB CAKE *Jalapeño-Cilantro Mayonnaise*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Tomatillos, Onion, Garlic, Cilantro, Corn Relish*

LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

## BUFFET BRUNCH

**\$ 54** per person

COUNTRY SCRAMBLED EGGS

*Chives, Cheddar Cheese*

OVERNIGHT PAN FRENCH TOAST

*Butterscotch Caramel Sauce*

PESTO PENNE, SHRIMP, PANCHETTA

*Red Pepper, Mushrooms, Tomato*

SHORT RIB MAC-N-CHEESE



OMELETTES YOUR WAY Egg Station for 1 hour

*Red and Green Bell Pepper*

*Diced Ham*

*Mushrooms*

*Smoked Bacon*

*Onions*

*Fennel Sausage*

*Tomatoes*

*Cheddar Cheese*

*Spinach*

*Gruyère*

VEGETARIAN SANDWICH BOARD

*Grilled Portabella Mushroom, Zucchini, Herbed Goat Cheese, Balsamic Glaze*

APPLEWOOD SMOKED BACON

HOMESTYLE POTATOES

*Yukon Gold Potatoes, Sea Salt, Fresh Herbs*

RAILS SIMPLE SALAD

*Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

Dessert please select one of the dessert options, includes hot coffee or tea

INDIVIDUAL RAILS SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

FRESH SLICED FRUIT, MELON & BERRIES PLATTER *Mint Syrup*

'HALF BAKED' BROWNIE BAR PLATTER

*Fudge Brownie, Cookie Dough Center, Salted Caramel Ganache sliced for sharing with Mixed Seasonal Berries*

*Please note:* Priced based on a maximum of 2 hours. Buffets require a minimum of **36 adult guests**. Brunch not available after 1:00

## MINGLE & LUNCH

**\$ 5 9** per person including lunch below

A great way for everyone to meet and greet - served for 30 minutes prior lunch service



~ *Passed Hors d'oeuvres*

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Tomatillos, Onion, Garlic, Cilantro, Corn Relish*

PETITE MARYLAND CRAB CAKE *Jalapeño-Cilantro Mayonnaise*

LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

FIVE CHEESE MAC DADDY

*Sautéed Forest Mushroom, Grilled Onions, Smoked Brisket, and Glazed Berkshire Bacon*

## LUNCHEON MENU ONE

**\$ 4 4** per person

Appetizers served family style

FIG & BLEU FLATBREAD

*Figs, Gorgonzola, Caramelized Onions, Arugula, Balsamic Reduction*

WILD MUSHROOM RISOTTO

*Thyme, Parmesan*

Salad RAILS SIMPLE SALAD

*Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

Entrée your guests will select one of the following the day of your event

10 oz., FLAT IRON STEAK + \$5

*Gorgonzola Potato Gratin, Asparagus Tempura, Bordelaise Sauce*

RAILS BURGER

*Cheddar Cheese, Lettuce, Tomato, Onion and Fries*

ORGANIC CHICKEN UNDER THE BRICK

*Sautéed Spinach, Bordelais*

GRILLED SCOTTISH SALMON

*Quinoa, Swiss Chard, Mango Salsa*

Dessert please select one option, includes hot coffee and tea

INDIVIDUAL RAILS SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

'HALF BAKED' BROWNIE BAR PLATTER

*Fudge Brownie, Cookie Dough Center, Salted Caramel Ganache sliced for sharing with Mixed Seasonal Berries*

**Please note:** A minimum guarantee of **24 adult guests** are required for private lunch. Lunch service not available after 1:00

## MINGLE & LUNCH

Served for 30 minutes prior to lunch service

**\$ 6 9** per person including lunch below



~ Passed Hors d'oeuvres

KOBE BEEF SLIDERS *Caramelized Onions, Fontina Cheese, Truffle Aioli*

CHICKEN EMPANADAS *Tomatillos, Onion, Garlic, Cilantro, Corn Relish*

PETITE MARYLAND CRAB CAKE *Jalapeño-Cilantro Mayonnaise*

LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

FIVE CHEESE MAC DADDY

*Sautéed Forest Mushroom, Grilled Onions, Smoked Brisket, and Glazed Berkshire Bacon*

## LUNCHEON MENU TWO

**\$ 5 2** per person

Appetizers served family style

FIG & BLEU FLATBREAD

*Figs, Gorgonzola, Caramelized Onions, Arugula, Balsamic Reduction*

DOUBLE CUT MAPLE-PEPPER GLAZED BERKSHIRE BACON

*Cured and Smoked in House*

POTATOES & SAUSAGE

*Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette*

Salad RAILS SIMPLE SALAD

*Baby Greens, Carrot, Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

Entrée your guests will select one of the following the day of your event

8 oz., FILET MIGNON + \$8

*Gorgonzola Potato Gratin, Asparagus Tempura, Bordelaise Sauce*

MARYLAND-STYLE CRAB CAKES

*Mango Slaw, Cilantro Aioli, Old Bay Fries*

ORGANIC CHICKEN UNDER THE

BRICK *Sautéed Spinach, Bordelais*

GRILLED SCOTTISH SALMON

*Quinoa, Swiss Chard, Mango Salsa*

Dessert please select one option, includes hot coffee and tea

INDIVIDUAL RAILS SIGNATURE BUTTER CAKE

*Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

'HALF BAKED' BROWNIE BAR PLATTER

*Fudge Brownie, Cookie Dough Center, Salted Caramel Ganache sliced for sharing with Mixed Seasonal Berries*

**Please note:** A minimum guarantee of **24 adult guests** are required for private lunch. Lunch service not available after 1:00



## AFTERNOON MINGLE \$89 per person

*Fun, informal, relaxed and dynamic ~ hosting a mingle is a great way to mix with your guests. Don't forget to choose a killer signature cocktail or two!*

### PASSED APPETIZERS

Passed for 30 minutes

- COCONUT SHRIMP *Orange Chili Sauce*
- PAN SEARED LAMB LOLLIPOPS, *Rosemary Dijon*
- MINI CRAB CAKES *Remoulade*
- LEEK & WILD MUSHROOM CROQUETTES *Thyme, Gruyère*

### STATIONARY DISPLAYS

#### RUSTIC ANTIPASTI BOARD

*Selections of Prosciutto, Sopressata, Imported Salami, Parmigiano, Grapes and Seasonal Berries, Grilled Artichokes and Marinated Olives & Parmesan Crostini*

#### MEDITERRANEAN TRIO

*Charred Asparagus, Red Pepper, Eggplant, Red Onion and Balsamic Glaze Drizzle*

*Roasted Red Pepper Hummus, Roasted Garlic Hummus and Pita Points*

### PLATTERS

#### KOBE BEEF SLIDERS

*Fontina Cheese, Truffle Aioli*

#### MARGARITA FLATBREAD

#### FRIED CALAMARI

*Cherry Peppers, Balsamic Glaze*

### INFUSED WATERS

*Orange + Fresh Ginger + Cinnamon Sticks*  
*Strawberry + Cucumber + Thyme*  
*Grapefruit + Rosemary*

### PASTA BOWL

Served for 1 hour

#### PARMESAN PASTA BOWL

*Fresh Pasta Seasoned and served from a Parmigiano Reggiano Cheese Wheel, EVOO, Red Pepper Flakes, Fresh Cracked Pepper*

### SERVING DISHES

Served for 2 hours

#### SLICED PEPPERCORN-CRUSTED STEAK

*Mushroom Burgundy Sauce*

#### CHICKEN FRANCHESE

*Lemon, Caper & White Wine Sauce*

#### ORGANIC SCOTTISH SALMON

*Fire Roasted Corn and Tomato Salsa, Habanero Lime Cream*

#### HERB & ROASTED GARLIC

YUKON POTATOES

ROASTED BRUSSELS SPROUTS, BACON,  
HAZELNUTS, BROWN BUTTER CREAM

### DESSERT

#### 'HALF BAKED' BROWNIE BAR PLATTER

*Fudge Brownie, Cookie Dough Center, Salted Caramel Ganache*

-or-

#### MINI BUTTER CAKE PLATTER

*Blueberry Sauce, Mascarpone*

**Please note:** Priced based on a maximum of 3 hours of food service. Mingles require a minimum of 24 adult guests

## MINGLE & DINNER

Served for 60 minutes prior to dinner service

**\$ 1 1 9** per person including dinner below

~ *Passed Hors d'oeuvres*

COCONUT SHRIMP *Orange Chili Sauce*

LEEK & MUSHROOM CROQUETTES *Aioli*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

MINI CRAB CAKES *Remoulade*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

~ *Select either the Rustic Antipasti Board, or the Grilled Vegetable Board from the Cocktail Party section.*

## DINNER MENU ONE

**\$ 7 4** per person

Appetizer served family style

POINT JUDITH CALAMARI *Crispy Fried, Sriracha Mayonnaise*

BURRATA *Baby Tomato Confit, Nduja Vinaigrette, Toasted Country Bread*

Salad please pre-select one

RAILS SIMPLE SALAD *Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*

CAESAR SALAD *Romaine Hearts, Garlic Croutons, Shaved Grana Padano*

Entrée your guests will select one of the following the day of your event

12 oz., FILET MIGNON + \$10

BRAISED SHORT RIBS OF BEEF *Creamy Parmesan Risotto Cake, Onion Marmalade, Cabernet Demi*

ORGANIC CHICKEN UNDER THE BRICK *Sautéed Spinach, Bordelais*

GRILLED SCOTTISH SALMON *Quinoa, Swiss Chard, Mango Salsa*

Sides served family style

*Creamed Spinach*

*Mashed Potatoes*

Dessert please select one option

SIGNATURE BUTTER CAKE *Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

NY STYLE CHEESECAKE *Berry Compote, Whipped Cream*

"HALF BAKED" BROWNIE BAR *Fudge Brownie, Cookie Dough, Caramel Ganache*

## MINGLE & DINNER

Served for 60 minutes prior to dinner service

**\$ 1 2 9** per person including dinner below

~ *Passed Hors d'oeuvres*

COCONUT SHRIMP *Orange Chili Sauce*  
PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*  
KOBÉ BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

LEEK & MUSHROOM CROQUETTES *Aioli*  
MINI CRAB CAKES *Remoulade*

~ *Select either the Rustic Antipasti Board, or the Grilled Vegetable Board from the Cocktail Party section.*

## RAILS DINNER MENU TWO

**\$ 8 9** per person

Appetizer served family style

POINT JUDITH CALAMARI *Crispy Fried, Sriracha Mayonnaise*  
DOUBLE CUT MAPLE & PEPPER GLAZED BERKSHIRE BACON *Cured and Smoked in House*  
TUNA TARTARE *Hand Cut Ahi Tuna, Avocado Mousse, Soy-Lime Vinaigrette, Wonton Crisps*

Salad please pre-select one

RAILS SIMPLE SALAD *Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette*  
CAESAR SALAD *Romaine Hearts, Garlic Croutons, Shaved Grana Padano*

Entrée your guests will select one of the following the day of your event

28 DAY DRY AGED PRIME BONE-IN NY STRIP STEAK, 20 oz.  
28 DAY DRY AGED COWBOY RIBEYE STEAK, 20 oz.  
FILET MIGNON, 12 oz.  
ORGANIC CHICKEN BREAST  
*Stuffed with Spinach, Mozzarella & Roasted Peppers, Creamy Polenta, Tomato Coulis*  
GRILLED SCOTTISH SALMON *Quinoa, Swiss Chard, Mango Salsa*

Sides served family style

*Creamed Spinach*  
*Forest Mushrooms, Shallots and Thyme*  
*Mashed Potatoes*

Dessert please pre-select one to be offered to your guests the day of your event.

RAILS SIGNATURE BUTTER CAKE *Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*  
NY STYLE CHEESECAKE *Berry Compote, Whipped Cream*  
"HALF BAKED" BROWNIE BAR *Fudge Brownie, Cookie Dough, Caramel Ganache*

## MINGLE & DINNER

Served for 60 minutes prior to dinner service

**\$ 1 4 9** per person including dinner below

~ *Passed Hors d'oeuvres*

COCONUT SHRIMP *Orange Chili Sauce*

PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*

KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli.*

LEEK & MUSHROOM CROQUETTES *Aioli*

MINI CRAB CAKES *Remoulade*

~ *Select either the Rustic Antipasti Board, or the Grilled Vegetable Board from the Cocktail Party section.*

## RAILS DINNER MENU THREE

**\$119** per person

Appetizer these appetizers are included and served family style

BURRATA *Baby Tomato Confit, Nduja Vinaigrette, Toasted Country Bread*

TUNA TARTARE *Hand Cut Ahi Tuna, Avocado Mousse, Soy-Lime Vinaigrette, Wonton Crisps*

ARINCINI SPANISH STYLE *Rice Balls Stuffed with Chorizo & Manchego, Bravas Sauce, Aioli*

Salad please pre-select one

THE WEDGE *Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu*

CAESAR SALAD *Romaine Hearts, Garlic Croutons, Shaved Grana Padano*

Entrée your guests will select one of the following the day of your event.

28 DAY DRY AGED COWBOY STEAK WITH TRUFFLE BUTTER, 20 oz.

28 DAY DRY AGED PRIME BONE-IN NY STRIP STEAK, 20 oz.

12 oz. FILET MIGNON & (2) GRILLED SHRIMP *Bearnaise Sauce*

POTATO GNOCCHI *Peekytoe Crabmeat, Charred Baby Tomatoes, Sweet Corn Tarragon, Cream Sauce*

GRILLED SCOTTISH SALMON *Quinoa, Swiss Chard, Mango Salsa*

Sides served family style

*Creamed Spinach*

*Mushrooms, Shallots and Thyme*

*Mashed Potatoes*

Dessert please pre-select two to be offered to your guests the day of your event

SIGNATURE BUTTER CAKE *Blueberry Sauce, Toasted Almonds, Whipped Mascarpone*

"HALF BAKED" BROWNIE BAR *Fudge Brownie, Cookie Dough, Salted Caramel Ganache*

NY STYLE CHEESECAKE *Berry Compote, Whipped Cream*





## COCKTAIL PARTY \$108 per person

Raise a glass and say 'Cheers!' Mingles and Cocktail Parties are back. With as little as 20 of your closest friends, we can carve out space on the Vista Terrace or Rafters Lounge when available, for apps and drinks, or reserve a private room for a cocktail party!

### PASSED APPETIZERS

Passed for 1 hour

- COCONUT SHRIMP *Orange Chili Sauce*
- MINI CRABCAKES *Remoudele*
- PAN SEARED LAMB LOLLIPOPS *Rosemary, Dijon*
- KOBE BEEF SLIDERS *Fontina Cheese, Truffle Aioli*
- LEEK & MUSHROOM CROQUETTES *Aioli*

### STATIONARY DISPLAYS

JUMBO POACHED SHRIMP PLATTER  
*Cocktail Sauce, Lemon Wedges*

RUSTIC ANTIPASTI BOARD  
*Selections of Prosciutto, Sopressata, Imported Salami, Parmigiano, Grapes and Seasonal Berries, Grilled Artichokes and Marinated Olives & Parmesan Croistini*

GRILLED VEGETABLE BOARD  
*Charred Asparagus, Red Pepper, Eggplant, Red Onion and Balsamic Glaze*  
*Roasted Red Pepper Hummus, Roasted Garlic Hummus and Pita Points*

### DESSERT

Includes hot coffee and hot tea

*Assorted Chef's selection of mini desserts, berries and cookies*

### CARVING STATION

Served for 1 hour

CHEF CARVED DRY AGED PRIME NY STRIP  
*Sautéed Onions & Forest Mushrooms*  
*Chimichurri Sauce, Creamed Horseradish Sauce*  
*Parker House Rolls*

### SERVING DISHES

Served for 2 hours

SEAFOOD, CHICKEN & CHORIZO PAELLA  
*Chorizo Sausage, Mussels, Cockles, Calamari, Peas, Tomatoes, White Wine, Garlic, Saffron*

HUNTER STYLE CHICKEN  
*Sausage, Sweet Peppers, Onions, Basil, Vinegar Sauce*

PESTO PENNE, SHRIMP, PANCHETTA  
*Red Pepper, Mushrooms, Tomato*

*Please note:* Priced based on a maximum of 3 hours of food service. Cocktail parties require a minimum of 20 adult guests

*Rails Naked Cake*



**RAILS DESSERTS**

*From cookies and macarons to cakes and parfaits, our pastry Chef offers a wide variety of home-made desserts that will definitely have your guests wanting more!*

**NAKED & TIERED CAKES**

*A classic rustic cake lightly frosted & garnished with fresh herbs or flowers.  
\$6.00 per serving*

**FIVE LAYER CELEBRATION CAKES**

- |                        |                          |
|------------------------|--------------------------|
| 1/4 Sheet Cake, \$65   | <i>Up to 20 servings</i> |
| 1/2 Sheet Cake, \$120  | <i>Up to 40 servings</i> |
| Full Sheet Cake, \$195 | <i>Up to 75 servings</i> |

CUP CAKES

\$35 per dozen, regular sized (R)  
\$24 per dozen, mini sized (M)

BROWNIES

\$33 per dozen, 2"x2", 2 dozen minimum per flavor

- |                         |                          |
|-------------------------|--------------------------|
| Salted Caramel Mocha    | Pecan, Bourbon and Bacon |
| Chocolate Peanut Butter | Chocolate Marshmallow    |
| Half-Baked Cookie Dough | Chocolate Guinness Stout |



*French Macarons*



FRENCH MACARONS

*Assorted flavors*

- |              |       |
|--------------|-------|
| 75 macarons  | \$150 |
| 100 macarons | \$195 |
| 150 macarons | \$275 |

COOKIES & MILK

*Assorted flavors*

- |   |
|---|
| \$28 per dozen, per flavor, regular sized |
| \$19 per dozen, per flavor, mini sized    |



## WINE & SPIRITS MENU

### BEER, WINE & SODA OPEN BAR

*Beer, house wine, non-alcoholic beverages*

First hour	\$20 per person
Additional hours	\$9 per guest, per hour

### STANDARD OPEN BAR

*Absolut Vodka, Beefeater Gin, Dewers Scotch, Buffalo Trace, Bacardi Rum, Sauza Blue Tequila, house red, house white, Prosecco, imported and domestic beer.*

First hour	\$28 per person
Additional hours	\$11 per guest, per hour

### PREMIUM OPEN BAR

*Titos Vodka, Brooklyn Gin, Macallan 12yr Scotch, Buffalo Trace Bourbon, Pyrat Rum, Jose Quervo Tequilla, wine upgrade, Prosecco, imported, craft and domestic beer.*

First hour	\$33 per person
Additional hours	\$14 per guest, per hour

### SUPER OPEN BAR

*Kettle One, Hendricks Gin, Johnny Walker Black Scotch, Basil Hayden's Bourbon, Papa's Pilar Rum, Don Julio Silver Tequila, El Bujo Mezcal, wine upgrade, Prosecco, imported craft and domestic beer.*

First hour	\$42 per person
Additional hours	\$16 per guest, per hour

### CONSUMPTION BAR

*You'll settle the bill at the end of your event that covers all alcohol consumed based on a per drink basis.*

### LIMITED BAR

*Limiting the drink options offered to your guests. Select a package from above, either beer & wine, standard, premium or super - you'll settle the bill at the end of your event that covers all alcohol consumed within the package based on a per drink basis.*

### OPEN BAR

*An open bar is paid for at an hourly rate. For a set amount of time and rate your guests will enjoy unlimited beverages.*

### SIGNATURE COCKTAIL

*With clever names and seasonal flavors, a Signature Cocktail can be added to any bar and might just be the personal touch your looking for.*

Rails does not serve shots. We reserve the right to limit the consumption of alcohol to anyone who we feel is intoxicated or underage. All private parties will incur a \$125 Bartender Fee per 50 guests, and will be applied to the host's bill.

## CATERING *Take home and off premises catering services for any size event.*



WE KINDLY REQUEST PRE-ORDERS AT LEAST 48 HOURS IN ADVANCE TO ENSURE AVAILABILITY.

### CURBSIDE PICK UP

PARK IN ONE OF FOUR DEDICATED PARKING SPACES ON WHITEHALL RD. CALL UPON ARRIVAL AND YOUR ORDER WILL BE BROUGHT TO YOUR CAR. NO MINIMUM ORDER, UNLESS OTHERWISE INDICATED.



### CONTACTLESS DELIVERY

AVAILABLE WITHIN 30 MINUTES OF TOWACO. YOUR ORDER WILL BE LEFT AT YOUR DOOR AT THE PRE-ARRANGED TIME. MINIMUM ORDER OF \$500.

### HOT FOODS

HOT ORDERS ARE PACKAGED IN HIGH-QUALITY, DISPOSABLE ALUMINUM TRAYS. HOT FOOD THAT IS SERVED WITHOUT A HEAT SOURCE SHOULD BE CONSUMED OR DISCARDED WITHIN 4 HOURS OF HEATING.

### MORE QUESTIONS?

WE ARE HAPPY TO HELP YOU CREATE A MENU APPROPRIATE FOR YOUR GUEST COUNT AND TYPE OF EVENT. JUST REACH OUT AND LET US KNOW A LITTLE ABOUT YOUR EVENT AND A GENERAL IDEA OF WHAT YOU ARE LOOKING FOR, WE'LL TAKE CARE OF THE REST.

OUR CULINARY TEAM CAN ACCOMMODATE MOST SPECIFIC DIETARY NEEDS UPON REQUEST.



# ENTERTAINING AT HOME

Perfect for effortless entertaining, and available for lunch or dinner events.

Each package includes choice of salad, entrée, side and dessert.

## DINNER for 6 starting at \$259

Salad please select one, served family style with dinner rolls & butter

**RAILS SIMPLE SALAD**

*Baby Greens, Carrot, Fennel Ribbons, Tomatoes,  
Champagne Vinaigrette*

**CAESAR SALAD** *Romaine Hearts, Garlic*

*Croutons, Shaved Grana Padano*

Entree please select six. Based price \$259

8 oz. PETIT FILET MIGNON

11 oz. FILET MIGNON + 9

28 DAY DRY AGED COWBOY STEAK , 20 oz + 9

28 DAY DRY AGED PRIME NY STRIP, 16oz. + 9

PAN ROASTED BRANZINO

STUFFED ORGANIC CHICKEN

Add ons

COLD WATER LOBSTER TAILS + 26 ea  
*7 oz. Drawn Butter*

GRILLED GULF SHRIMP ( 3 pcs.) + 16  
*Smoked Paprika, Garlic Butter Sauce*

MARYLAND STYLE CRAB CAKES + 19 ea  
*Jalapeño-Cilantro Mayonnaise*

Sides Select two, served family style

CREAMED SPINACH

MUSHROOMS, SHALLOTS & THYME

MASHED POTATOES

ROASTED GARLIC MASHED POTATOES

SMOKED GOUDA & BACON MAC-n-CHEESE

Dessert choice of one, served family style

SIGNATURE BUTTER CAKE

"HALF BAKED" BROWNIE BAR

NY STYLE CHEESECAKE

## DINNER for 8 starting at \$359

Salad please select one, served family style with dinner rolls & butter

**RAILS SIMPLE SALAD**

*Baby Greens, Carrot, Fennel Ribbons, Tomatoes,  
Champagne Vinaigrette*

**CAESAR SALAD** *Romaine Hearts, Garlic*

*Croutons, Shaved Grana Padano*

Entree please select eight. Base price \$359

8 oz. PETIT FILET MIGNON

12 oz. FILET MIGNON + 9

28 DAY DRY AGED COWBOY STEAK , 20 oz + 9

28 DAY DRY AGED PRIME NY STRIP, 16oz. + 9

PAN ROASTED BRANZINO

STUFFED ORGANIC CHICKEN

Add ons

COLD WATER LOBSTER TAILS + 26 ea  
*7 oz. Drawn Butter*

GRILLED GULF SHRIMP + 16  
*Smoked Paprika, Garlic Butter Sauce*

MARYLAND STYLE CRAB CAKES + 19ea  
*Jalapeño-Cilantro Mayonnaise*

Sides Select two, served family style

CREAMED SPINACH

MUSHROOMS, SHALLOTS & THYME

MASHED POTATOES

ROASTED GARLIC MASHED POTATOES

SMOKED GOUDA & BACON MAC-n-CHEESE

Dessert choice of one, served family style

SIGNATURE BUTTER CAKE

"HALF BAKED" BROWNIE BAR

NY STYLE CHEESECAKE

## BUILD YOUR OWN PACKAGE each serves 12 guests

*For when you simply want to have guests over and be able to enjoy their company, instead of spending your time in the kitchen.*

### Appetizer Boards serves 12.

RED WINE PAIRING CHEESE BOARD <i>Aged Gruyere, Manchego, Gorgonzola, Quince Membrillo, Fresh Blackberries, Marinated Olives</i>	165
WHITE WINE PAIRING CHEESE BOARD <i>Brie, Parmesan, Gorgonzola, Apricot Marmalade, Fresh Strawberries, Marcona Almonds</i>	165
GRAZING BOARD <i>Curated selection of Artisan Cheeses, Cured Meats, Olives, House Preserves, Nuts, Seasonal Fresh &amp; Dried Fruits, Parmesan Crostini</i>	185
GRILLED WINTER VEGETABLES <i>Butternut Squash, Fennel, Eggplant, Red Onion, Red Bell Pepper, Carrots, Portobello Mushroom Caps, Balsamic Glaze</i>	96

### Party Starters priced per 18 pcs.

FILET MIGNON SLIDERS <i>Sautéed Wild Mushrooms, Shallots and Onions, Béarnaise</i>	125
KOBE BEEF SLIDERS <i>Caramelized Onions, Fontina Cheese, Truffle Aioli</i>	80
CRAB CAKE SLIDERS <i>Mango Slaw, Jalapeño-Cilantro Mayonnaise</i>	139
HERB CRUSTED LAMB LOLLIPOPS <i>Rosemary Dijon Sauce</i>	184
LEEK & WILD MUSHROOM CROQUETTES	55
COCONUT SHRIMP <i>Orange Chili Sauce</i>	85
MINI MARYLAND-STYLE CRAB CAKES	129
JUMBO POACHED SHRIMP COCKTAIL <i>Vodka Spiked Cocktail Sauce, Lemon Wedges</i>	99

### Salads includes 12 dinner rolls and butter

ICEBERG WEDGE BITES <i>Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu Cheese</i>	75
CAESAR SALAD <i>Romaine Hearts, Garlic Croutons, Shaved Grana Padano</i>	75
SIMPLE SALAD <i>Baby Greens, Carrot and Fennel Ribbons, Tomatoes, Champagne Vinaigrette</i>	75

### Entrées serves 12.

CERTIFIED ANGUS BEEF WHOLE BEEF TENDERLOIN <i>Béarnaise Sauce - 8 servings</i>	219
CERTIFIED ANGUS BEEF ROASTED STANDING RIB ROAST <i>Au Jus and Horseradish Cream</i>	295
CERTIFIED ANGUS BEEF SMOKED BRISKET <i>BBQ Sauce, Roasted Jalapeño Corn Bread</i>	129
ORGANIC BBQ CHICKEN <i>BBQ Sauce, Roasted Jalapeño Corn Bread</i>	125
ORGANIC GRILLED SALMON <i>Roasted Corn Relish, Habanero-Mango Crème</i>	179

### Sides serves 12.

GRILLED ASPARAGUS, GRANA PADANO, BLACK TRUFFLE SEA SALT	89
CREAMED SPINACH	89
MUSHROOMS, SHALLOTS & THYME	89
ROASTED BRUSSELS SPROUTS, BACON, HAZELNUTS, BROWN BUTTER CREAM	89
MASHED POTATOES	70
SMOKED GOUDA & BACON MAC-N-CHEESE	89
LOBSTER MAC-N-CHEESE	252

### Dessert serves 12.

WHOLE 10 LAYER CHOCOLATE CAKE <i>Chocolate Butter Cream, Ganache</i>	75
WHOLE 10 LAYER CARROT CAKE <i>Walnuts, Toasted Coconut, Cream Cheese Frosting</i>	75
WHOLE NY STYLE CHEESECAKE <i>Berry Compote</i>	75



## RAILS BUTCHER SHOP

*Each USDA prime steak is hand-trimmed and ready for grilling at home. It's our in-house dry-aging process that elicits the fullest flavor and sets Rails steaks apart from others. Steak seasoning and cooking instructions are included.*

### JUST THE STEAK

16 oz. 28 DAY DRY AGED PRIME NY STRIP 36

*Fine marbling, bold beef flavor*

12 oz. FILET MIGNON 36

*Supremely tender with mild buttery flavor*

20 oz. 28 DAY DRY AGED COLA INFUSED RIBEYE 36

*A hint of sweetness, cola produces a beautiful caramelized char*

20 oz. 28 DAY DRY AGED COWBOY RIBEYE

*36 Deeply marbled rib steak, full bodied and rich flavor*

### STEAK PACKS

(2) - 20 oz. USDA PRIME 28 DAY DRY AGED COWBOY RIBEYES & (2) - 11 oz. FILET MIGNONS 139

(2) - 16 oz. USDA PRIME 28 DAY DRY AGED NY STRIPS & (2) - 11 oz. FILET MIGNONS 139

### STEAK DINNER serves 8 549

*Each steak is hand-trimmed and ready for grilling at home. Sides are fully cooked, chilled and with reheating instructions.*

#### Appetizers

(12) - CHILLED JUMBO SHRIMP

*Vodka Spiked Cocktail Sauce*

#### LARGE CAESAR SALAD

#### Choice of any 8 steaks

12 oz. FILET MIGNON

16 oz. PRIME USDA 30 DAY DRY AGED NY STRIP

20 oz. 30 DAY DRY AGED COWBOY RIBEYE

20 oz. 30 DAY DRY AGED KANSAS CITY STEAK

#### All of the sides included

CREAMED SPINACH

MASHED POTATOES

SAUTEED MUSHROOMS, SHALLOTS & THYME

SMOKED GOUDA & BACON MAC-N-CHEESE

#### Dessert

RAILS SIGNATURE BUTTER CAKE

*Berry Compote, Marscapone*



Executive Chef Frank Falivene demonstrates cooking Filet Mignon in his home kitchen

**TAP FOR VIDEO**