



||||| The |||||  
**Ruxton**

PRIME STEAKHOUSE

PRIVATE DINING

The Ruxton  
PRIME STEAKHOUSE



# ||||| The ||||| Ruxton

PRIME STEAKHOUSE

*The Ruxton, an exciting addition to Baltimore's vibrant Harbor East neighborhood from Atlas Restaurant Group, promises to redefine the steakhouse experience with its classic American charm and culinary excellence. Set to accommodate 200 guests for lunch and dinner, this establishment aims to become the epitome of refined dining with a menu curated around 11 meticulously chosen cuts, each sourced from Chicago's esteemed meat purveyor, Meats by Linz. From tender filet mignon to robust ribeye, patrons can anticipate an array of premium selections crafted to satisfy the most discerning palates.*

*Renowned interior designer Patrick Sutton lends his expertise to The Ruxton's ambiance, fashioning an atmosphere that seamlessly blends sophistication with warmth. Ivory, onyx, and walnut woods converge to create a rich palette that envelops diners in an atmosphere of timeless elegance. The space is illuminated by custom handmade Murano-style chandeliers, casting a soft glow over gatherings.*





## PRIVATE DINING ROOM

*Nestled within our elegant establishment, our intimate private space sets the stage for unforgettable gatherings. Whether it's a birthday celebration, a corporate meeting, or dinner with friends, our dedicated team ensures every detail is designed to elevate your experience and surpass your expectations.*

### MINIMUMS

*Sunday – Thursday \$3,000++*

*Friday/Saturday \$7,500++*

*\*Lunch \$500++*

### FEATURES

*Guest Capacity: 40 Seated*

*A/V Capabilities with Television*

*Additional Cocktail Space available, ask for details*





*Dinner*  
**PACKAGES**



# GALVESTON

## PACKAGE



\$115 PER PERSON

### APPETIZERS

SERVED FAMILY STYLE

#### CAESAR SALAD

*parmigiano reggiano, torn croutons,  
boquerones*

#### SNAP PEAS & ASPARAGUS

*belgian endive, basil, parsley, tomato  
vinaigrette*

#### CHARGRILLED OYSTERS

*roasted garlic herb butter, parmesan,  
lemon*

### ENTRÉE

CHOICE OF ONE

#### 6oz FILET

*bearnaise*

#### IBERICO PORK CHOP

*harissa BBQ*

#### SEARED JAIL ISLAND SALMON

*champagne butter, chives*

### SIDES

SERVED FAMILY STYLE

#### CREAMY GOLD POTATOES

#### ROASTED BROCCOLI

### DESSERT

SERVED FAMILY STYLE

#### BUTTERCAKE

#### DOUBLE CHOCOLATE BROWNIE

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*Menu and dietary substitutions are available upon request and may incur an additional charge.*

*Selections subject to change based on seasonality and availability*

# THE DUPONT

## PACKAGE



\$135 PER PERSON

### APPETIZERS

SERVED FAMILY STYLE

#### CHOPPED SALAD

*salami, aged provolone, cauliflower, olive, avocado, red onion, carrot, red wine herb vinaigrette*

#### POTATO GNOCCHI

*wild mushroom, spring asparagus, english peas, lara chenel goat cheese*

#### TENDERLOIN STEAK TARTARE

*cured egg yolk, yuzu kosho, gochujang, puffed rice, brioche toast*

### ENTRÉE

CHOICE OF ONE

#### 14oz NEW YORK STRIP

*au poivre sauce*

#### ROASTED CHICKEN BREAST

*brandy jus*

#### WILD BRANZINO

### SIDES

SERVED FAMILY STYLE

#### MAC & CHEESE

#### ROASTED MUSHROOMS

### DESSERT

SERVED FAMILY STYLE

#### BUTTERCAKE

#### DOUBLE CHOCOLATE BROWNIE

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# TESTA ROSSA

## PACKAGE



\$165 PER PERSON

### APPETIZERS

SERVED FAMILY STYLE

#### WEDGE SALAD

*candied bacon, demi sec tomato, burnt onion, roquefort, herbs*

#### RUXTON CEVICHE

*olives, jalapeño, dill, chives, cherry tomato*

#### LEMON BUTTER PRAWNS

*confit cherry tomato, smoked trout roe, fine herbs*

### ENTRÉE

CHOICE OF ONE

#### 10oz FILET

*Ruxton steak sauce*

#### RACK OF LAMB

*marcona almond gremolata, romesco sauce*

#### MISO-HONEY GLAZED

#### CHILEAN SEA BASS

*tomato dashi*

### SIDES

SERVED FAMILY STYLE

#### JALAPEÑO CHEDDAR GRITS

#### GRILLED ASPARAGUS

#### HERB GARLIC WAFFLE FRIES

### DESSERT

SERVED FAMILY STYLE

#### STRAWBERRY CHIFFON CAKE

#### LEMON MERINGUE CHEESECAKE

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# THE RUXTON

## PACKAGE



\$200 PER PERSON

### APPETIZERS

SERVED FAMILY STYLE

BLUEFIN TUNA TARTARE  
*crème fraîche, aged shoyu,  
kaluga caviar, gaufrette chips*

TOTS AND CAVIAR  
*kaluga caviar, chives, dill,  
gouda, crème fraîche*

RAW OYSTERS  
*mignonette, cocktail sauce*

WAGYU SLIDERS  
*garlic truffle aioli*

### SALAD

SERVED FAMILY STYLE

CAESAR SALAD  
*parmigiano reggiano, torn croutons, boquerones*

### ENTRÉE

CHOICE OF ONE

MISO-HONEY GLAZED CHILEAN SEA BASS  
*tomato dashi*

DRY-AGED LONG ISLAND DUCK BREAST  
*red wine reduction*

CHICKEN FRIED MAINE LOBSTER TAILS  
*nashville honey butter*

16OZ BONE IN DELMONICO  
*horseradish cream*

### SIDES

SERVED FAMILY STYLE

CREAMY GOLD POTATOES

ROASTED BROCCOLI

GRILLED ASPARAGUS

MAC & CHEESE

### DESSERT

SERVED FAMILY STYLE

BUTTERCAKE

LEMON MERINGUE CHEESECAKE

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*Lunch*  
**PACKAGES**

# PRIXE FIXE

## LUNCH



\$34 PER PERSON

## APPETIZERS

*HOST SELECTS ONE, SERVED FAMILY STYLE*

CHARGRILLED OYSTERS

POTATO GNOCCHI

RUXTON CEVICHE

CAESAR SALAD

WEDGE SALAD

SEASONAL SOUP

## ENTRÉE

*GUEST'S CHOICE OF ONE*

DRY AGED STEAKHOUSE BURGER

*dry-aged black angus blend, tomato jam, aged gouda*

CHICKEN PAILLARD

*olive tapenade, cherry tomatoes, almond, arugula, basil*

STEAK SALAD

*8oz NY Strip Steak, romaine, iceberg, carrot, radish, cucumber, cherry tomato, shoyu mustard vinaigrette*

SEARED JAIL ISLAND SALMON

*braised leeks, champagne butter, smoked trout roe, chives*

## DESSERT

*SERVED FAMILY STYLE*

BUTTERCAKE

DOUBLE CHOCOLATE BROWNIE

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# TREVITA

## PACKAGE



\$65 PER PERSON

### APPETIZERS

SERVED FAMILY STYLE

#### CHARGRILLED OYSTERS

*roasted garlic herb butter, parmesan, lemon*

#### SNAP PEAS & ASPARAGUS

*belgian endive, basil, parsley, tomato  
vinaigrette*

#### FRITO MIXO

*rock shrimp, oysters, calamari, lemon, caper  
remoulade*

### ENTRÉE

CHOICE OF ONE

#### STEAK SALAD

*8oz NY Strip Steak, romaine, iceberg, carrot,  
radish, cucumber, cherry tomato, shoyu  
-mustard vinaigrette*

#### ROCK SHRIMP SALAD

*avocado, hawaiian hearts of palm, carrot  
ginger vinaigrette*

#### NASHVILLE CHICKEN SANDWICH

*buttermilk marinated chicken breast, tomato,  
pickles, shredded lettuce, cayenne rub*

### DESSERT

SERVED FAMILY STYLE

#### BUTTERCAKE

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# GULLWING PACKAGE



\$85 PER PERSON

## APPETIZERS

SERVED FAMILY STYLE

### CAESAR SALAD

*parmigiano reggiano, torn croutons,  
boquerones*

### A5 WAGYU BEEF SLIDERS

*garlic, truffle aioli*

### LEMON BUTTER GARLIC PRAWNS

*confit cherry tomatoes, smoked trout roe,  
fine herbs*

## ENTRÉE

CHOICE OF ONE

### POTATO GNOCCHI

*wild mushroom, spring asparagus, english  
peas, laura chenel goat cheese*

### STEAK FRITES

*herb garlic waffle friess, sauce au poivre*

### ROASTED CHICKEN

*roasted carrots, wild mushroom jus*

## DESSERT

SERVED FAMILY STYLE

### DOUBLE CHOCOLATE BROWNIE

### LEMON MERINGUE CHEESECAKE

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*Selections subject to change based on seasonality and availability*



*Passed*

**HORS D'OEUVRES**

# HORS D'OEUVRES

45 MINUTES OF PASSING



\$65 PER PERSON

## APPETIZERS

CHOICE OF FOUR

CRISPY SAUSAGE STUFFED OLIVES

WAGYU SLIDERS

MINI CRABCAKES

SHRIMP COCKTAIL

TRUFFLE GRILLED CHEESE

STEAK TARTAR

TUNATARTAR

RUXTON CEVICHE

CHAR-GRILLED OYSTER

COMPOSED OYSTER

COUNTRY FOIE GRAS PATE

COMPRESSED WATERMELON

FRESH GOAT CHEESE CROSTINI

DUCK RILLETTE ARANCHINI

DEVILED EGGS & CAVIAR

LOBSTER BISQUE SHOOTERS

NEW ZEALAND LAMB  
*with mustard horesradish crust*

ASPARAGUS & MELON  
*wrapped in proscuitto*

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# *Restaurant Policies*

## PRIVATE FUNCTIONS

*All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.*

- A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval*
- Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event*
- All private dining packages include soft drinks, hot tea and coffee services. Beer, wine and cocktails are billed by consumption*
- Perennial is not responsible for any lost or stolen personal property.*
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.*
- The menus and pricing within this packet are subject to change based upon availability and seasonality.*

## CONTACT

*To book your event or inquire for more information, please contact:*

*Kristen Hladky*

*KristenH@AtlasRestaurantGroup.com*