



||||| The |||||
Ruxton

PRIME STEAKHOUSE

PRIVATE DINING

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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*

RUXTON CEVICHE

olives, jalapeno, dill, chives, cherry tomato

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

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

squash, swiss chard, lara chenel, goat cheese, sage, brown butter

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

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

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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

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

Selections subject to change based on seasonality and availability

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

HONEY LAVENDAR DUCK BREAST
cherry gastrique

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

RUXTON CEVICHE

olives, jalapeno, dill, chives, cherry tomato

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

*squash, swiss chard, laura chenel, goat
cheese, sage, brown butter*

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

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

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

WAGYU SLIDERS

MINI CRABCAKES

SHRIMP COCKTAIL

TRUFFLE GRILLED CHEESE

STEAK TARTAR

TUNA TARTAR

RUXTON CEVICHE

CHAR-GRILLED OYSTER

COMPOSED OYSTER

COUNTRY FOIE GRAS PATE

COMPRESSED WATERMELON

FRESH GOAT CHEESE CROSTINI

DUCK RILLETTE ARANCHINI

DEVEILED EGGS & CAVIAR

LOBSTER BISQUE SHOOTERS

NEW ZEALAND LAMB
with mustard horesradish crust

ASPARAGUS & MELON
wrapped in proscuitto

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

Selections subject to change based on seasonality and availability

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*
- The restaurant 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.*
- As we aim to create a memorable and unparalleled dining experience at The Ruxton, we ask that you keep in mind our business casual dress code when dining with us. Collared shirts are required for men and a jacket is available upon request. Please refrain from the following: Sleeveless t-shirts and tank tops on gentlemen, clothing that is offensive including, but not limited to, explicit language and graphics, exposed undergarments and overly revealing clothing, sweatpants and joggers.*
- Guests are required to be 21 years of age or older unless accompanied by a supervisory adult. Children under 16 are not subject to the Dress policy.*

CONTACT

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

Kristen Hladky

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