

# PRIVATE DINING

*Rails is the perfect venue for your next event*







RAFTERS LOUNGE

Rails Steakhouse was built on doing things properly, not quickly. Our beef is aged in-house. Our kitchen bakes from scratch. Our wine program has earned nine consecutive years of Wine Spectator recognition. Every plate, every pour, and every detail reflects a standard that doesn't change — whether you're joining us for dinner or hosting your most important event.

Private dining at Rails is designed to feel effortless. Thoughtful planning, calm coordination, and a team that knows how to read a room ensure that every gathering runs smoothly. Our spaces feel polished but welcoming, our service is refined without feeling formal, and our food speaks for itself.

It's why hosts trust us, guests remember the experience, and families, companies, and friends return year after year to celebrate what matters most.



RESERVE A ROOM, RESERVE A FLOOR  
RESERVE THE ENTIRE RESTAURANT



VISTA TERRACE

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MOSAIC ROOM

## MENUS

SIT DOWN BRUNCH

BUFFET BRUNCH

LUNCH

DINNER

TWO-HOUR MINGLE

RAILS SIGNATURE COCKTAIL PARTY

DESSERT

WINE & SPIRITS

FREQUENTLY ASKED QUESTIONS

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## STEAKHOUSE VIRTUAL TOUR >

Best with GOOGLE Chrome



## ROOM PHOTOS >

Double tap any photo to see each room.



## EVENT VIDEO >

Reckitt Holiday Cocktail Party



## EVENT VIDEO >

Toyota Corporate Cocktail Party in the Rafters Lounge



## MINGLE & SIT- DOWN BRUNCH

\$82 per person including the menu below

30 minutes to mingle while guests arrive. It's time to meet and greet, have a drink and start conversations before sitting to eat. It's relaxed and social without the pressure of sitting right away.

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

DELICATA SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

WARM APPLE & PEAR MINI PASTRY

## SIT- DOWN BRUNCH

\$68 per person

Includes coffee, hot tea, iced tea, lemonade and soda

### Appetizers for sharing at the table

RAILS WAFFLE PLATTER

Sliced Bananas & Strawberries, Nutella, Candied Pecans, Maple Syrup, Whipped Cream

CARAMELIZED ONION & APPLE FLATBREAD

Creme Fraiche

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

WATERMELON SALAD

Cucumber, Red Onion, Kalamata Olives, Prosciutto Crumbs, Ricotta Salata, Red Wine Vinaigrette

### Entrée choices

SPINACH & FONTINA QUICHE Served with Grilled Asparagus

RICOTTA STUFFED ALMOND CROISSANT FRENCH TOAST

Mixed Berry Compote

10 OZ. FLAT IRON STEAK

Roasted Garlic Mashed Potatoes, Gold Bar Squash with Garlic Herbs & Parmesan, Bordelaise

MARYLAND STYLE CRAB CAKE SANDWICH

Butter Lettuce, Tomato, Red Onion, Jalapeno Cilantro Aioli, Old Bay Fries

### Dessert, please select one dessert to be served to all guests

RAILS SIGNATURE BUTTER CAKE

Fresh Berry Sauce, Toasted Almonds, Whipped Mascarpone

BANANA and CHOCOLATE CHIP BREAD PUDDING

Fresh Bananas, Brioche Bread, Banana and Cinnamon Spiced Custard, Caramel Sauce, Whipped Cream

FRESH SLICED FRUIT, MELON & BERRIES PLATTERS

Mint Syrup



## MINGLE & BRUNCH BUFFET

\$82 per person including the menu below

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

DELICATA SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

WARM APPLE & PEAR MINI PASTRY

## BUFFET BRUNCH

\$68 per person

Includes coffee, hot tea, iced tea, lemonade and soda

### COUNTRY-STYLE SCRAMBLED EGGS

Cheddar Red Bell Pepper, Onions,

Yukon Gold Potatoes, Italian Fennel Sausage

### OVERNIGHT PAN FRENCH TOAST

Butterscotch Caramel Sauce

### APPLEWOOD SMOKED BACON

### HOMESTYLE POTATOES

Yukon Gold Potatoes, Sea Salt, Fresh Herbs

### FRESH SLICED FRUIT, MELON & BERRIES

Mint Syrup

### CHEFS WAFFLE or OMELETTE STATION

### CHICKEN MARSALA

Wild Mushrooms, Marsala Sherry

### WARM MEDITERRANEAN PASTA

Artichoke Hearts, Sun Dried Tomatoes, Kalamata Olives,  
Capers, Arugula, Scallion, Parsley, Parmesan, Basil Pesto

### SHORT RIB MAC-N-CHEESE

Caramelized Onion

### BEET & GOAT CHEESE SALAD

Candied Hazelnuts, Strawberries, Midnight Moon Aged Goat  
Cheese, Serrano-Cherry Vinaigrette

### RAILS SIMPLE SALAD

Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes,  
Champagne Vinaigrette



## MINGLE & LUNCH ONE

\$79 per person including the menu below

30 minutes to mingle while guests arrive. It's time to meet and greet, have a drink and start conversations before sitting to eat. It's relaxed and social without the pressure of sitting right away.

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

DELICATA SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

WARM APPLE & PEAR MINI PASTRY

## LUNCHEON MENU ONE

\$69 per person

Includes coffee, hot tea, iced tea, lemonade and soda

### Appetizers for sharing at the table

#### BURRATA

Charred Tomato Relish, Kalamata Olive Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia

#### POTATOES & SAUSAGE

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

#### BEET & GOAT CHEESE SALAD

Baby Arugula, Endive, Golden Beets, Strawberries, Candied Hazelnuts, Midnight Moon Goat Cheese, Serrano-Cherry Vinaigrette

### Entrée choices

#### FILET MIGNON SANDWICH

Sliced Filet Mignon, Toasted Baguette, Mushrooms, Onions, Bordelaise and Truffle Fries

#### WAGYU BEEF BURGER

American Wagyu Beef, Cheddar Cheese, Lettuce, Tomato, Onion and Onion Rings

#### LANCASTER CHICKEN BREAST

Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

#### ORGANIC SCOTTISH SALMON

Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce

### Dessert, please select one dessert to be served to all guests

#### RAILS SIGNATURE BUTTER CAKE

Fresh Berry Sauce, Toasted Almonds, Whipped Mascarpone

#### BANANA and CHOCOLATE CHIP BREAD PUDDING

Fresh Bananas, Brioche Bread, Banana and Cinnamon Spiced Custard, Caramel Sauce, Whipped Cream

## MINGLE & LUNCH TWO

\$89 per person including the menu below

- Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS Caramelized Onions, Fontina Cheese, Truffle Aioli

DELICATA SQUASH & FONTINA ARANCINI Honey Lemon Drizzle

COCONUT GULF SHRIMP Sweet Thai Chili Sauce

CHICKEN EMPANADAS Pico de Gallo

## LUNCHEON MENU TWO

\$78 per person

Includes coffee, hot tea, iced tea, lemonade and soda

### Appetizers for sharing at the table

MELANZANE FLATBREAD

Fried Eggplant, San Marzano Tomatoes, Stracciatella, Basil Pesto

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

FIVE CHEESE MAC-DADDY

Sautéed Mushrooms, Onions, Braised Short Rib

Salad please select one to be served to all guests

BEET & GOAT CHEESE

Baby Arugula, Endive, Golden Beets, Strawberries, Candied Pecans, Balsamic-Honey Sherry Vinaigrette

WATERMELON SALAD

Cucumber, Red Onion, Kalamata Olives, Prosciutto Crumbs, Ricotta Salata, Red Wine Vinaigrette

### Entrée choices

10 oz FLAT IRON STEAK or optional 8 oz. FILET MIGNON + \$12 when the filet mignon entree is ordered  
Roasted Garlic Mashed Potatoes, Roasted Gold Bar Squash with Garlic Herbs & Parmesan, Bordelaise

TWIN MARYLAND-STYLE CRAB CAKES

Mango Slaw, Cilantro Aioli, Old Bay Fries

WAGYU BEEF BURGER

American Wagyu Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion and Handmade Onion Rings

LANCASTER CHICKEN BREAST

Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

ORGANIC SCOTTISH SALMON

Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce

Dessert, please select one dessert to be served to all guests

PECAN PRALINE CHEESECAKE

Classic Cheesecake Filling, Graham Cracker Crust, Pecan Praline Topping, Maple Whipped Cream

BANANA and CHOCOLATE CHIP BREAD PUDDING

Fresh Bananas, Brioche Bread, Banana and Cinnamon Spiced Custard, Caramel Sauce, Whipped Cream





## MINGLE & DINNER

\$129 per person including the dinner menu below

- Passed Hors d'oeuvres for 30 minutes

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

LOBSTER FRITTER

Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS

Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

DELICATA SQUASH & FONTINA ARANCINI

RUSTIC ANTIPASTI BOARD

Selections of Prosciutto, Imported Salami, Mortadella, Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries. Rustic Parmesan Cheese Crostini

GRILLED VEGETABLE BOARD

Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

## DINNER MENU ONE

\$95 per person

### Appetizers for sharing at the table

POINT JUDITH CALAMARI FRITTI Zucchini, Calabrian Chili Aioli

BURRATA Charred Tomato Relish, Kalamata Olives Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia

POTATOES & SAUSAGE Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

### Salad please select one to be served to all guests

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

WATERMELON

Cucumber, Red Onion, Kalamata Olives, Prosciutto Crumbs, Ricotta Salata, Red Wine Vinaigrette

SIMPLE Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

### Entrée choices

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

8 oz. FILET MIGNON

BRAISED SHORT RIBS OF BEEF Parmesan Risotto Cake, Onion Marmalade, Red Wine Sauce

LANCASTER CHICKEN BREAST Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

PORCINI RISOTTO Porcini Mushrooms, Parmesan, Sage Oil

### Sides shared at the table

Sautéed Spinach

Mashed Potatoes

### Dessert, please select one dessert to be served to all guests

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

BANANA and CHOCOLATE CHIP BREAD PUDDING

Fresh Bananas, Brioche Bread, Banana and Cinnamon Spiced Custard, Caramel Sauce, Whipped Cream

PECAN PRALINE CHEESECAKE

Classic Cheesecake Filling, Graham Cracker Crust, Pecan Praline Topping, Maple Whipped Cream



## MINGLE & DINNER

\$149 per person including the dinner menu below

- Passed Hors d'oeuvres for 30 minutes

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon  
WAGYU BEEF SLIDERS Fontina, Truffle Aioli  
LOBSTER FRITTER  
Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli  
SAUSAGE STUFFED MUSHROOMS  
Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs  
DELICATA SQUASH & FONTINA ARANCINI

RUSTIC ANTIPASTI BOARD  
Selections of Prosciutto, Imported Salami, Mortadella,  
Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal  
Berries. Parmesan Cheese Crostini  
GRILLED VEGETABLE BOARD  
Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic  
Glaze, and Marinated Olives

## DINNER MENU TWO

\$119 per person

### Appetizers for sharing at the table

POINT JUDITH CALAMARI FRITTI Zucchini, Calabrian Chili Aioli  
BURRATA Charred Tomato Relish, Kalamata Olives Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia  
TUNA TARTARE Hand cut Ahi, Avocado Mousse, Ponzu, Wonton

### Salad please select one to be served to all guests

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

WATERMELON SALAD  
Cucumber, Red Onion, Kalamata Olives, Prosciutto Crumbs, Ricotta Salata, Red Wine Vinaigrette

SIMPLE Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

### Entrée choices

16 oz. 28 DAY DRY AGED NY STRIP STEAK	Optional Steak add on: Two Crab Cake Stuffed Gulf Shrimp 20
20 oz. 28 DAY DRY AGED COWBOY RIBEYE STEAK	Crab Cake Stuffed Maine Lobster Tail 42
12 oz. FILET MIGNON	Maine Lobster Tail 26
LANCASTER CHICKEN BREAST Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus	
ORGANIC SCOTTISH SALMON Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce	

### Sides shared at the table

Grilled Asparagus, Shaved Grana Padano	Forest Mushrooms, Shallots and Thyme
Mashed Potatoes	Smoke Gouda & Bacon Mac-n-Cheese

### Dessert, please select one dessert to be served to all guests

RAILS SIGNATURE BUTTER CAKE Blueberry Sauce, Toasted Almonds, Whipped Mascarpone  
BANANA and CHOCOLATE CHIP BREAD PUDDING  
Fresh Bananas, Brioche Bread, Banana and Cinnamon Spiced Custard, Caramel Sauce, Whipped Cream  
PECAN PRALINE CHEESECAKE  
Classic Cheesecake Filling, Graham Cracker Crust, Pecan Praline Topping, Maple Whipped Cream

## MINGLE & DINNER

- Passed Hors d'oeuvres for 30 minutes

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

LOBSTER FRITTER

Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS

Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

SONOMA MISSION FIGS

Gorgonzola, Arugula, Balsamic Glaze

\$179 per person including the dinner menu below

RUSTIC ANTIPASTI BOARD

Selections of Prosciutto, Imported Salami, Mortadella, Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries. Parmesan Cheese Crostini

GRILLED VEGETABLE BOARD

Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

## DINNER MENU THREE

\$139 per person

### Appetizers for sharing at the table

BURRATA Charred Tomato Relish, Kalamata Olives Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia

DOUBLE CUT PEPPER & MAPLE GLAZED BERKSHIRE BACON

PORCINI STUFFED GNOCCHI Pork Belly, Delicata Squash, Brown Butter Cream Sauce, Sage Oil

### Salad please select one to be served to all guests

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

WATERMELON SALAD

Cucumber, Red Onion, Kalamata Olives, Prosciutto Crumbs, Ricotta Salata, Red Wine Vinaigrette

SIMPLE Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

### Entrée choices

20 oz. 28 DAY DRY AGED COWBOY STEAK & CRABCAKE STUFFED SHRIMP

12 oz. BONE-IN FILET MIGNON OSCAR STYLE Crab, Asparagus, Bearnaise Sauce

BRAISED SHORT RIBS OF BEEF Parmesan Risotto Cake, Onion Marmalade, Red Wine Sauce

CHILEAN SEA BASS Lemongrass-Coconut Cream, Melted Leeks, Spicy Peanuts, Thai Basil Oil

LANCASTER CHICKEN BREAST Sweet Potato Hash, Green Beans, Hot Honey Drizzle, Chicken Jus

### Sides shared at the table

Roasted Brussels Sprouts, Honey-Gochujang Sweet Chili Sauce, Roasted Pork Belly

Grilled Asparagus, Shaved Grana Padano Forest Mushrooms, Shallots and Thyme

Mashed Potatoes

### Dessert, please select one dessert to be served to all guests

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

BANANA and CHOCOLATE CHIP BREAD PUDDING

Fresh Bananas, Brioche Bread, Banana and Cinnamon Spiced Custard, Caramel Sauce, Whipped Cream

PECAN PRALINE CHEESECAKE

Classic Cheesecake Filling, Graham Cracker Crust, Pecan Praline Topping, Maple Whipped Cream





## THE 2-HOUR MINGLE

\$118 per person

The 2-hour Mingle — the perfect blend of energy and ease, ideal for connecting with a small group of friends, colleagues, or family over drinks, appetizers, and conversation.

### DISPLAY APPETIZERS upon arrival

#### RUSTIC ANTIPASTI BOARD

Selections of Prosciutto, Imported Salami, Mortadella, Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries. Parmesan Cheese Crostini

#### GRILLED VEGETABLE BOARD

Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

#### BURRATA

Charred Tomato Relish, Kalamata Olive Crumbs, Basil Oil, Lollo Rosso, House Made Focaccia

#### JUMBO POACHED GULF SHRIMP

Cocktail Sauce, Lemon Wedges

### ASSORTED FLATBREADS

Select two

#### FUNGHI

Shiitake, Oyster, Caramelized Onions, Fontina, Goat Cheese

#### MELANZANE

Fried Eggplant, San Marzano Tomatoes, Stracciatella, Basil Pesto

#### MARGHERITA

San Marzano Tomatoes, Fresh Mozzarella, Garden Basil

#### PROSCIUTTO

Prosciutto de Parma, Mozzarella, Baby Arugula, Balsamic Glaze

### PASSED APPETIZERS

Passed for 30 minutes

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

COCONUT SHRIMP Thai Chili Sauce

SAUSAGE STUFFED MUSHROOMS

Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

WILD MUSHROOM & LEEK CROQUETTES

Roasted Garlic Aioli

CRAB CAKE BLT SLIDERS Remoulade

### CARVING STATION

Select one to be carved for 1 hour

CERTIFIED ANGUS BEEF NY STRIP

-or-

WHOLE ROASTED TENDERLOIN of BEEF

Served with

HORSERADISH CREAM & BORDELAISE SAUCE

SAUTÉED ONIONS AND MUSHROOMS

PARKER HOUSE ROLLS

SMOKED GOUDA & BACON MAC-N-CHEESE

ROASTED YUKON GOLD POTATOES Fresh herbs

WATERMELON SALAD

Cucumber, Red Onion, Kalamata Olives, Prosciutto

Crumbs, Ricotta Salata, Red Wine Vinaigrette

LITTLE GEM CAESAR SALAD

Parmesan Crouton Crumble, Applewood Bacon,

Cracked Pepper

### DESSERT

Chef's selection of house made mini pastries



## RAILS SIGNATURE COCKTAIL PARTY

\$149 per person

We love a cocktail party for its lively mix of conversation, music, and style — a perfect blend of elegance and ease. Its where great drinks meet great company, and every moment feels effortlessly social.

### DISPLAY APPETIZERS upon arrival

#### JUMBO POACHED GULF SHRIMP

Cocktail Sauce, Lemon Wedges

#### RUSTIC ANTIPASTI BOARD

Selections of Prosciutto, Imported Salami, Mortadella, Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries. Rustic Parmesan Cheese Crostini

#### HEIRLOOM TOMATO CAPRESE

Sliced Mozzarella, Tomatoes, Olive Oil, Sea Salt, Cracked Pepper

#### GRILLED VEGETABLE BOARD

Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

### CARVING STATION

Select one

28 DAY DRY AGED PRIME NY STRIP

-or-

WHOLE ROASTED TENDERLOIN of BEEF

Served with

HORSERADISH CREAM & BORDELAISE SAUCE

SAUTÉED ONIONS AND MUSHROOMS

YUKON GOLD POTATOES FRESH HERBS

SAUTÉED GARLIC GREEN BEANS

PARKER HOUSE ROLLS

### ADD A STATION

#### CUBANO

Traditional Cubanos pressed to order  
+ 15 per person

#### DESSERT

Chef's selection of house made mini pastries

- or -

Assorted Cookies  
+ 12 per person

### PASSED APPETIZERS

Passed for 45 minutes

PAN SEARED LAMB LOLLIPOPS Rosemary, Dijon

WAGYU BEEF SLIDERS Fontina, Truffle Aioli

#### LOBSTER FRITTER

Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

#### SAUSAGE STUFFED MUSHROOMS

Cremeni, Sweet Italian Sausage, Fontina, Fresh Herbs

#### BRAISED BEEF SHORT RIB SLIDERS

Onion Marmalade, Bordelaise Sauce

### SERVING DISHES

Served for up to 2 hours

#### ROASTED BUTTERNUT SQUASH RAVIOLI

Brown Butter Cream Sauce, Toasted Pine Nuts

#### CHICKEN FRANCAISE a la PROSCIUTTO

Chicken Breast, Crispy Prosciutto, Artichoke Hearts, Capers, Burrata Crema, Lemon Wine Butter

#### SHORT RIB MAC-N-CHEESE

Caramelized Onions & Wild Mushrooms

#### ORGANIC SCOTTISH SALMON

Beluga Lentils, Nueske Bacon, Swiss Chard, Red Wine Sauce

- or -

#### CHILEAN SEA BASS + 20 per person

Lemongrass-Coconut Cream, Melted Leeks, Spicy Peanuts, Thai Basil Oil

#### WATERMELON SALAD

Cucumber, Red Onion, Kalamata Olives, Prosciutto Crumbs, Ricotta Salata, Red Wine Vinaigrette

#### LITTLE GEM CAESAR SALAD

Parmesan Crouton Crumble, Applewood Bacon, Cracked Pepper

## RAILS DESSERTS

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



**BROWNIES**  
\$39 per dozen, 2"x2"  
3 dozen minimum per flavor

Salted Caramel Mocha  
Chocolate Peanut Butter  
Caramel Rocky Road  
Chocolate Marshmallow  
Chocolate Guinness Stout



**CUP CAKES**  
\$36 per dozen

Carrot  
Lemon  
Chocolate Vanilla



**CHOCOLATE CHIP COOKIES & MILK SHOOTERS**

\$36 per dozen  
Served with Chocolate Milk and Whole Milk



**RUSTIC SEMI or COMPLETELY NAKED CAKE**

A classic rustic cake with no or lightly frosted & decorated with fresh flowers and a topper - provided by the party host.

\$6.00 per serving



**TABLESCAPE CAKE**

On trend for 2026 is Pastry Chef Lyndsey's ten-layer statement cake decorated with fresh flowers -provided by the party host.

\$10.00 per serving



# WINE & SPIRITS

## A. FULL CONSUMPTION BAR

The full assortment of liquor, wine and spirits on our bar are offered.

Each drink ordered is entered into a running tab that will be added to your final event bill

## B. LIMITED CONSUMPTION BAR

A limited selection of drinks based on brand and individual drink cost.

Each drink ordered is entered into a running tab that will be added to your final event bill.

**BEER & WINE** includes all beer, and wines by the glass capped at \$16

**STANDARD** includes all drinks capped at \$16

Titos Vodka  
Tanqueray Gin  
Johnny Walker Black Scotch

Elijah Craig Bourbon  
Don Julio Silver Tequila Captain  
Morgan Rum  
House Reds & Whites

Red and White Sangria  
LaMarca Prosecco  
Imported and Domestic Beers Soft  
Drinks & Specialty Coffees

**PREMIUM** includes all drinks capped at \$18

Kettle One Vodka  
Bombay Sapphire Gin  
Macallan 12 yr. Scotch

Whistle Pig Rye  
Casamigos Tequila  
Papa Pilar Rum  
Rails Specialty Cocktails

House Reds & White Wines, La Marca Prosecco  
Red and White Sangria  
Imported and Domestic Beers  
Soft Drinks & Specialty Coffees

**SUPER** includes all drinks capped at \$22

Grey Goose Vodka  
Hendricks Gin  
Oban 14 yr. Scotch

Bookers Bourbon  
Clase Azul Plata Tequila  
Papa Pilar Rum  
Rails Specialty Cocktails

House Reds & White Wines  
Red and White Sangria  
LaMarca Prosecco  
Imported and Domestic Beers  
Soft Drinks & Specialty Coffees

## SIGNATURE COCKTAILS

With clever names and seasonal flavors, a Signature Cocktail can be added to any bar and might just be the personal touch you're looking for. Select from our seasonal cocktail list.

## LUNCH & BRUNCH SPECIALTY COCKTAILS \$13 per drink

### PASSIONFRUIT MOJITO

Muddled Mint & Lime, Passionfruit Puree, Bacardi Rum

### ESPRESSO MARTINI

Absolut Vanilla, Kahlua, Espresso

### ITALIAN MARGARITA

Linazul Tequila, Amaretto, Lime Juice, Orange Juice

### CHOCOLATE MARTINI

Absolut Vanilla Vodka, crème de Cacao, Mozart Liqueur, Cream

### APEROL SPRITZ

Aperol, Champagne, Club Soda

### LEMON DROP

Absolut Vodka, Triple Sec, Lemon Juice

### CORSET

Absolut Vanilla Vodka, Passionfruit Puree, Lime Juice

### AMALFI SUNRISE MIMOSA

Titos Vodka, Cointreau, Prosecco, Orange Juice

## MOCKTAILS

A full selection of non-alcoholic 'mocktails' mixed by your bartender and changes seasonally.

Standard single pours are served for all private events. Shots and double pours are not available





# FREQUENTLY ASKED QUESTIONS

## MAKING A PRIVATE RESERVATION

Reservations are tentative until a deposit is paid, and the agreement is signed and returned.

Rails Steakhouse reserves the right to cancel any tentative reservation before completing this process.

## MINIMUM SPEND

We are pleased to offer our private dining spaces with no room rental fee. Instead, each space has a food and beverage minimum, which simply means that your group's selections (such as cocktails, wine, entrees etc. ) must total at least that minimum amount.

As long as your food and beverage total meets the minimum, there is no additional charge for the room. Should the total fall short, the difference is applied to meet the minimum.

This allows the room to be reserved exclusively for your group while providing complete flexibility in menu choices.

## FOOD & BEVERAGE PRICING

Current prices are indicated on the enclosed menus.

Food prices are per guest, should a child order an adult meal, they are charged the same as an adult. Toddlers 8 and under are offered selections from the kids' menu.

Bar prices are per drink on consumption. A \$125 bartender fee per bartender will be applied to all events serving beverages from the bar.

We offer a full bar and an expanded wine list. No outside beverage or wine may be brought into the restaurant to be served at an event.

## MENU SELECTION

Due to our dry aging schedule, menus must be finalized and signed (8 weeks) prior to the event date.

All events that are booked less than four weeks before the event date will require menu selections and set-up arrangements at the time of booking.

Please inform us of any dietary requirements or preferences you or your guests may have so we can ensure everyone enjoys their meal.

## GUEST GUARANTEE

A final guest count is due ten (10) days before the event. This number will serve as your guaranteed attendance and will be used for planning and billing.

If fewer guests attend, the guaranteed number will still apply. If a final count is not provided, the originally estimated guest count will be used. The final bill will reflect either the guaranteed number or the actual attendance - whichever is higher.

## DECORATIONS

Rails Steakhouse wants to make every event here a special experience. Therefore, every effort will be made to allow you to prepare and install decorations reflecting your creative requirements.

Balloons / Balloon arches: It is the hosts responsibility to remove them within 30 minutes after the event concludes. Balloons cannot be left in the room, popped or released into the air. Failure to remove them will result in a \$250 deduction from your deposit.

Table decor: Glitter, confetti, sparklers, and open flame candles are prohibited.

Wall decor: Only Command Strips may be used on our walls.

Sparklers: Sparklers are not permitted inside the building or on the premises

Ladders may be used for decorating; however, you may not stand on tables or chairs.

Vendors: should supply their tables and equipment; hand carts or wagons are recommended for transport. Electrical outlets are available; vendors must provide UL-listed extension cords and power strips.

## PAYMENT

Payment of the entire check is due upon completion of your event with cash or credit card, checks are not accepted.

## ACCESSIBILITY

The restaurant is wheelchair accessible with an elevator connecting all floors.



