

Frankie Rowland's

s t e a k h o u s e



Private Events Packages

104 S Jefferson Street Roanoke, VA 24011

frankierowlandsevents@gmail.com

540-527-2333

Mary Kathryn Newton Tirico – Events Coordinator

Frankie Rowland's

s t e a k h o u s e

Limited Menu

❧ Option One ❧

Salad

Fresh Mixed Greens
With Green Goddess Dressing

Entrées

*Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper
And finished with clarified butter.*

Certified Angus Beef™ New York Strip 8 oz
Split Chicken Breast with Rosemary Beurre Blanc
Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style
Yukon Gold Mashed Potatoes
Creamed Spinach

Dessert

Molten Chocolate Cake
Crème Brulee

\$70-\$75 Per Guest
(Not Inclusive of Beverage, Tax or Gratuity)

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Limited Menu

Option Two

Salad

Fresh Mixed Greens
With Green Goddess Dressing

Entrées

*Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper
And finished with clarified butter.*

Certified Angus Beef™ Filet 7 oz
Split Chicken Breast with Rosemary Beurre Blanc
Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style
Yukon Gold Mashed Potatoes
Creamed Spinach

Dessert

Molten Chocolate Cake
Crème Brulee

\$70 – \$80 Per Guest
(Not Inclusive of Beverage, Tax or Gratuity)

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Limited Menu

❧ Option Three ❧

Salad

Classic Caesar Salad
Fresh Mixed Greens
With Green Goddess Dressing

Entrees

*Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper
And finished with clarified butter.*

Certified Angus Beef™ Filet 10 oz.
Split Chicken Breast with Rosemary Beurre Blanc
Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style

Yukon Gold Mashed Potatoes
Creamed Spinach
Steamed Asparagus with Hollandaise

Dessert

Molten Chocolate Cake
Crème Brulee

\$85 - \$105 Per Guest
(Not Inclusive of Beverage, Tax or Gratuity)

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s t e a k h o u s e

Limited Menu

❧ Option Four ❧

Salad

Classic Caesar Salad
Fresh Mixed Greens
With Green Goddess Dressing

Entrees

*Steaks are broiled with intense heat and are seasoned with kosher salt, cracked pepper
And finished with clarified butter.*

Certified Angus Beef™ Filet 10 oz.
Certified Angus Beef New York Strip 20 oz.
Split Chicken Breast with Rosemary Beurre Blanc
Seared Filet of Salmon with Bourbon Pecan Sauce

Sides

Served Family Style
Yukon Gold Mashed Potatoes
Creamed Spinach
Steamed Asparagus with Hollandaise
Sautéed Mushrooms (Shiitake, Button, and Portabella)

Dessert

Molten Chocolate Cake
Crème Brulee

\$105 - \$130 Per Guest
(Not Inclusive of Beverage, Tax or Gratuity)

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Hors D'Oeuvres

Oysters on the Half Shell • 25. Per 13 Oysters

Oysters Rockefeller • 29. Per 8 Oysters

Cheese Board (5 chef selected cheeses) • 28.

Whole Sliced Tenderloin • Market Price

Bacon Wrapped Scallops • 135. Per Doz

Scallops with Parmesan Cognac Cream Sauce • 135. Per Doz

Classic Shrimp Cocktail • 50. Per Doz

Minature Crab Cakes • 165. Per Doz

Tomato Mozzarella Balsamic Skewers • 60. Per Doz

Mini Baked Brie en Croute • 75. Per Doz

Prosciutto and Chevre Wrapped Apple • 72. Per Doz

Crab Dip • 120. Serves 12 people

Seafood Tower • Serves 6-8 people
13 Oysters, 6 Shrimp Cocktail, Colossal Crab Cocktail

Raw Oyster Tower • \$89

Half Raw & Half Oysters Rockefeller Tower • \$99

Oysters Rockefeller Tower • \$119

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Thank you for considering Frankie Rowland's for your private party! Please let us know if there is anything further we can do to accommodate your event.