

SF

STEVE FIELDS

S T E A K H O U S E

PRIVATE DINING

Katy Derrick

Private Dining Coordinator

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Whether you're celebrating a special occasion with family and friends or hosting a corporate event, Steve Fields and his staff will be delighted to take care of all your special event needs.

Our private dining room accommodates up to 42 guests and features AV equipment to assist in your meeting or provide additional entertainment. (Buyouts of the entire restaurant are also available for parties up to 200 guests.)

Reserve our private dining room today and experience the generous hospitality and incomparable service that is sure to make your event a wonderful and memorable occasion for you and your guests!

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MENU OPTION #1 - \$65 PER GUEST

Each guest can enjoy their choice of one item from each course

SALADS

Steve's Caesar Salad topped with Shaved Parmesan
Wedge Salad with Spicy Vinaigrette and Blue Cheese Crumbles

ENTRÉES

Each entrée includes our Signature Roasted Garlic
Parmesan Mashed Potatoes and Mixed Julienne Vegetables

7 oz. Center-Cut Filet of Beef Tenderloin
Grilled Atlantic Salmon with Lemon Beurre Blanc Sauce
Crispy Pecan-Crusted Chicken with Lemon Pecan Butter Sauce
10 oz. Roasted Prime Rib of Beef with Jus and Creamy Horseradish

DESSERTS

Caramel Buttercream Chocolate Cake with Sliced Almonds
Tart Key Lime Pie with Graham Cracker Crust

Our private dining service includes complimentary iced tea and soda for all guests.
Coffee service is available at an additional charge. Prices are per guest and do not include 8.25% tax and 20% gratuity.



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MENU OPTION #2 - \$78 PER GUEST

Each guest can enjoy both appetizers, and their choice of one item from each following course

APPETIZERS

Beef Tenderloin Crostini topped with Béarnaise Sauce

Mini Crab Cake topped with Tartar Sauce

SOUPS AND SALADS

Steve's Caesar Salad topped with Shaved Parmesan

Wedge Salad with Spicy Vinaigrette and Blue Cheese Crumbles

Blue Crab and Corn Chowder

ENTRÉES

Each entrée includes our Signature Roasted Garlic
Parmesan Mashed Potatoes and Mixed Julienne Vegetables

7 oz. Center-Cut Filet of Beef Tenderloin

Grilled Atlantic Salmon with Lemon Beurre Blanc Sauce

Crispy Pecan-Crusted Chicken with Lemon Pecan Butter Sauce

12 oz. Roasted Prime Rib of Beef with Jus and Creamy Horseradish

6 oz. Cold-Water Lobster Tail

DESSERTS

Caramel Buttercream Chocolate Cake with Sliced Almonds

Tart Key Lime Pie with Graham Cracker Crust

Carrot Cake with Candied Pecans and Butterscotch Sauce

Our private dining service includes complementary iced tea and soda for all guests.
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MENU OPTION #3 - \$98 PER GUEST

Each guest can enjoy all three appetizers, and their choice of one item from each following course

APPETIZERS

Beef Tenderloin Crostini topped with Béarnaise Sauce

Jumbo Shrimp Topped with Cocktail Sauce

Mini Crab Cake topped with Tartar Sauce

SOUPS AND SALADS

Steve's Caesar Salad topped with Shaved Parmesan

Wedge Salad with Spicy Vinaigrette and Blue Cheese Crumbles

Blue Crab and Corn Chowder

ENTRÉES

Each entrée includes our Signature Roasted Garlic
Parmesan Mashed Potatoes and Mixed Julienne Vegetables

7 oz. Center-Cut Filet of Beef Tenderloin with Chef's Topping

Crispy Pecan-Crusted Chicken with Lemon Pecan Butter Sauce

16 oz. Prime Boneless Ribeye

Blackened Chilean Seabass Pontchartrain

10 oz. Cold-Water Lobster Tail

DESSERTS

Caramel Buttercream Chocolate Cake with Sliced Almonds

Tart Key Lime Pie with Graham Cracker Crust

Carrot Cake with Candied Pecans and Butterscotch Sauce

Fresh Seasonal Berries

Our private dining service includes complementary iced tea and soda for all guests.
Coffee service is available at an additional charge. Prices are per guest and do not include 8.25% tax and 20% gratuity.