

KID ROCK • JOE MUER
THE DETROIT COWBOY
SEAFOOD • CHOPS • FINE DINING

Private Events

STEAKHOUSE SWAGGER, ROCK N' ROLL SOUL



Large Groups | Private Dining | Full Buyouts



thedetroitcowboy.com

Group Dinner Menus

The Iconic Menu



AMUSE BOUCHE

House Baked Focaccia, Michigan White Bean Relish, Sea Salted Whipped Butter

APPETIZERS

Served Family Style

Colossal Shrimp Cocktail

Aromatic Courte Bouillon Poached,
Cocktail Sauce, Horseradish

Rhode Island Style Fried Calamari

Spicy Peppers, Piquillo Pepper Sauce

SOUP | SALAD

Limited: Select Two | Pre-Set: Selects One

House Salad

Mixed Greens, Grape Tomato, Carrot Strings,
Cucumber, Red Onion, Balsamic Vinaigrette

Classic Caesar

Chopped Romaine, Parmesan, White Anchovy,
Garlic Streusel, Caesar Dressing

Lobster Bisque

Rich Broth, Butter Poached Lobster,
Sherry Cream, Crème Fraîche

SIDES

Select Two, Served Family Style

Charred Asparagus

Creamed Spinach

Charred Broccolini

Mac & Cheese

Whipped Potatoes

ENTREE

Limited: Select Three | Pre-Set: Selects One

16 oz. Heritage Bone-In Pork Chop

Bourbon Poached Pears, Maple Sherry Jus,
Blood Orange Supreme

Faroe Island Salmon

Pan Seared, Cauliflower Rice, Arugula, Artichokes,
Tomato, Calabrian Chili, Quinoa, Old Bay

Springer Mountain Chicken Under a Brick

Semi Boneless Chicken, Brandy Pan Drippings,
Calabrian Chili, Capers, EVOO Asparagus

8 oz. Chairman's Reserve Black Angus Filet

Center Cut Tenderloin, Signature Zip Sauce

Mr. Aldo's Bolognese

Old World Preparation, Mafaldine Pasta, Parmesan

Wild Mushroom Risotto (always offered)

Brown Butter Maitake Mushrooms, Saba,
Fried Sage (vegan & vegetarian)

DESSERT

Limited: Select Two | Pre-Set: Selects One

Signature Coconut Cake

White Chiffon Cake Layers, Cream Cheese Icing,
Coconut Flake, Crème Anglaise, Fresh Raspberries

Double Chocolate Chip Cookie Tart

Warmed Double Chocolate Chip Cookie Tart,
Vanilla Bean Ice Cream, Fudge Sauce

Vanilla Bean Crème Brûlée

Vanilla Bean Crème Brûlée, Fresh Berries

Classic Vanilla Bean Cheesecake

Vanilla Bean Cheesecake, Blood Orange Cherry
Compote, Luxardo Cherries, Graham Cracker Crust

\$95 per guest

any higher priced menu can substitute items from lower priced menus

Group Dinner Menus

The High Note Menu



AMUSE BOUCHE

House Baked Focaccia, Michigan White Bean Relish, Sea Salted Whipped Butter

APPETIZERS

Select Two, Served Family Style

Colossal Shrimp Cocktail

Aromatic Courte Bouillon Poached,
Cocktail Sauce, Horseradish

Rhode Island Style Fried Calamari

Spicy Peppers, Piquillo Pepper Sauce

Oysters Rockefeller

Creamed Spinach, Bacon, Pernod,
Gruyère Gratin

Tenderloin Tips & Portabella Mushrooms

Prime Tenderloin, Fire Roasted Portabella
Mushroom Caps, Tobacco Onions,
Feta Cheese, Signature Zip Sauce

SOUP | SALAD

Limited: Select Two | Pre-Set: Selects One

Modern Chopped

Romaine, Bacon, Cucumbers, Olives, Tomato,
Onion, Banana Peppers, Corn, Chickpeas,
Soppressata, Garlic Streusel

Classic Caesar

Chopped Romaine, Parmesan, White Anchovy,
Garlic Streusel, Caesar Dressing

Lobster Bisque

Rich Broth, Butter Poached Lobster,
Sherry Cream, Crème Fraîche

SIDES

Select Two, Served Family Style

Charred Asparagus

Creamed Spinach

Charred Broccolini

Wild Mushroom Blend

Mac & Cheese

Whipped Potatoes

ENTREE

Limited: Select Three | Pre-Set: Selects One

16 oz. Heritage Bone-In Pork Chop

Bourbon Poached Pears, Maple Sherry Jus,
Blood Orange Supreme

Southern Shrimp & Grits

Stone Ground Grits, Andouille Sausage, Bell
Peppers, Sauce Americaine, Parmesan, Chipotle

Georges Banks Seared Scallops

Butternut Squash Puree, Roasted Butternut Squash,
Pear, Candied Walnuts, Pickled Fresno

Springer Mountain Chicken Under a Brick

Semi Boneless Chicken, Brandy Pan Drippings,
Calabrian Chili, Capers, EVOO Asparagus

8 oz. Chairman's Reserve Black Angus Filet

Center Cut Tenderloin, Signature Zip Sauce

Wild Mushroom Risotto (always offered)

Brown Butter Maitake Mushrooms, Saba,
Fried Sage (vegan & vegetarian)

DESSERT

Limited: Select Two | Pre-Set: Selects One

Signature Coconut Cake

White Chiffon Cake Layers, Cream Cheese Icing,
Coconut Flake, Crème Anglaise, Fresh Raspberries

Signature Kit Kat

Milk Chocolate Mousse, Dark Chocolate Ganache,
Feuilletine, Maldon Salt

Vanilla Bean Crème Brûlée

Vanilla Bean Crème Brûlée, Fresh Berries

Classic Vanilla Bean Cheesecake

Vanilla Bean Cheesecake, Blood Orange Cherry
Compote, Luxardo Cherries, Graham Cracker Crust

\$110 per guest

any higher priced menu can substitute items from lower priced menus

Group Dinner Menus

The Amplified Menu



AMUSE BOUCHE

House Baked Focaccia, Michigan White Bean Relish, Sea Salted Whipped Butter

APPETIZERS

Select Two, Served Family Style

Burrata & Calabrese Hot Honey

Toasted Pine Nuts, Fresh Parsley, Honeycomb, Little Tomatoes, EVOO, Balsamic Pearls

Deviled Crab Cakes

Pan Seared Jumbo Lump Crab, Heirloom Tomatoes, Arugula, Stoneground Mustard Aioli

Oysters Rockefeller

Creamed Spinach, Bacon, Pernod, Gruyère Gratin

Prime Steak Tartare

Prime Tenderloin, Tarragon Aioli, Shallots, Capers, Boquerón Anchovy, Egg Yolk, Crostini

SOUP | SALAD

Limited: Select Two | Pre-Set: Selects One

Modern Chopped

Romaine, Bacon, Cucumbers, Olives, Tomato, Onion, Banana Peppers, Corn, Chickpeas, Soppressata, Garlic Streusel

Gem Wedge

Bacon Lardons, Heirloom Tomatoes, Chives, Crispy Onions, Smoked Bleu Cheese

Lobster Bisque

Rich Broth, Butter Poached Lobster, Sherry Cream, Crème Fraîche

SIDES

Select Two, Served Family Style

Charred Asparagus

Crispy Brussels Sprouts

Charred Broccolini

Creamed Spinach

Wild Mushroom Blend

Smashed Potatoes

Whipped Potatoes

ENTREE

Limited: Select Three | Pre-Set: Selects One

16 oz. Heritage Bone-In Pork Chop

Bourbon Poached Pears, Maple Sherry Jus, Blood Orange Supreme

Butter Roasted Seabass

Sauce Vierge, Calabrian Chili, Basil, Sherry, Micros

Georges Banks Seared Scallops

Butternut Squash Puree, Roasted Butternut Squash, Pear, Candied Walnuts, Pickled Fresno

Springer Mountain Chicken Under a Brick

Semi Boneless Chicken, Brandy Pan Drippings, Calabrian Chili, Capers, EVOO Asparagus

10 oz. Chairman's Reserve Black Angus Filet

Center Cut Tenderloin, Signature Zip Sauce

18 oz. Allen Brothers Dry Aged NY Strip

Prime Bone-In, Signature Zip Sauce

Wild Mushroom Risotto (always offered)

Brown Butter Maitake Mushrooms, Saba, Fried Sage (vegan & vegetarian)

DESSERT

Limited: Select Two | Pre-Set: Selects One

Signature Coconut Cake

White Chiffon Cake Layers, Cream Cheese Icing, Coconut Flake, Crème Anglaise, Fresh Raspberries

Signature Kit Kat

Milk Chocolate Mousse, Dark Chocolate Ganache, Feuilletine, Maldon Salt

White Chocolate Mousse Cake

Chocolate Ganache Cake, White Chocolate Mousse, Toffee Pieces, Toffee Sauce

Vanilla Bean Crème Brûlée

Vanilla Bean Crème Brûlée, Fresh Berries

\$125 per guest

any higher priced menu can substitute items from lower priced menus

Group Dinner Menus

The Legendary Menu



AMUSE BOUCHE

House Baked Focaccia, Michigan White Bean Relish, Sea Salted Whipped Butter

APPETIZERS

Select Two, Served Family Style

Burrata & Calabrese Hot Honey

Toasted Pine Nuts, Fresh Parsley, Honeycomb, Little Tomatoes, EVOO, Balsamic Pearls

Deviled Crab Cakes

Pan Seared Jumbo Lump Crab, Heirloom Tomatoes, Arugula, Stoneground Mustard Aioli

Prime Steak Tartare

Prime Tenderloin, Tarragon Aioli, Shallots, Capers, Boquerón Anchovy, Egg Yolk, Crostini

#1 Bigeye Tuna Tartare

Kimchi Aioli, Seaweed Salad, Avocado, Chow-Chow, Sesame Seed Oil, Crispy Wontons

SOUP | SALAD

Limited: Select Two | Pre-Set: Selects One

Modern Chopped

Romaine, Bacon, Cucumbers, Olives, Tomato, Onion, Banana Peppers, Corn, Chickpeas, Soppressata, Garlic Streusel

Gem Wedge

Bacon Lardons, Heirloom Tomatoes, Chives, Crispy Onions, Smoked Bleu Cheese

Lobster Bisque

Rich Broth, Butter Poached Lobster, Sherry Cream, Crème Fraîche

SIDES

Select Two, Served Family Style

Charred Asparagus

Crispy Brussels Sprouts

Charred Broccolini

Creamed Spinach

Wild Mushroom Blend

Smashed Potatoes

Whipped Potatoes

Lobster Mac & Cheese

ENTREE

Limited: Select Three | Pre-Set: Selects One

8 oz. Coffee Crusted Elk Backstrap Loin

Blueberry Balsamic Gastrique, Brown Butter Maitake Mushrooms

Butter Roasted Seabass

Sauce Vierge, Calabrian Chili, Basil, Sherry, Micros

Georges Banks Seared Scallops

Butternut Squash Puree, Roasted Butternut Squash, Pear, Candied Walnuts, Pickled Fresno

Springer Mountain Chicken Under a Brick

Semi Boneless Chicken, Brandy Pan Drippings, Calabrian Chili, Capers, EVOO Asparagus

10 oz. Chairman's Reserve Black Angus Filet

Center Cut Tenderloin, Signature Zip Sauce

22 oz. Allen Brothers Dry Aged NY Strip

Prime Bone-In, Signature Zip Sauce

Wild Mushroom Risotto (always offered)

Brown Butter Maitake Mushrooms, Saba, Fried Sage (vegan & vegetarian)

DESSERT

Limited: Select Two | Pre-Set: Selects One

Signature Coconut Cake

White Chiffon Cake Layers, Cream Cheese Icing, Coconut Flake, Crème Anglaise, Fresh Raspberries

Double Chocolate Chip Cookie Tart

Warmed Double Chocolate Chip Cookie Tart, Vanilla Bean Ice Cream, Fudge Sauce

Vanilla Bean Crème Brûlée

Vanilla Bean Crème Brûlée, Fresh Berries

Mama Rocks' All-American Apple Pie

Spiced Jonathan Apples, Vanilla Bean Ice Cream, Individual Milk

\$150 per guest

any higher priced menu can substitute items from lower priced menus