

# 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 – 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™ 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

\$60 – \$70 Per Guest  
(Not Inclusive of Beverage, Tax or Gratuity)

# Frankie Rowland's

s t e a k h o u s e

## *Limited Menu*

Option Two

### *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

\$80 - \$90 Per Guest  
(Not Inclusive of Beverage, Tax or Gratuity)

# Frankie Rowland's

s t e a k h o u s e

## *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.  
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

\$100 - 120 Per Guest  
(Not Inclusive of Beverage, Tax or Gratuity)

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## *Hors D'Oeuvres*

Oysters on the Half Shell • 24. Per 13 Oysters

Oysters Rockefeller • 18. Per 8 Oysters

Cheese Board (5 chef selected cheeses) • 25.

Whole Sliced Tenderloin • Market Price

Bacon Wrapped Scallops • 85. Per Doz

Scallops with Parmesan Cognac Cream Sauce • 85. Per Doz

Colossal Shrimp Cocktail • 45. Per Doz

Minature Crab Cakes • 50. Per Doz

Marinated Tomatoes with Mozzarella & Balsamic • 25. Per Doz

Mini Baked Brie en Croute • 50. Per Doz

Sliced Beef Tenderloin Crostini • 50. Per Doz

Prosciutto and Chevre Wrapped Apple • 30. Per Doz

Crab Dip • 40. Serves 12 people

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Seafood Tower • Serves 6-8 people

13 Oysters, 6 Shrimp Cocktail, Colossal Crab Cocktail

Raw Oyster Tower • \$69

Half Raw & Half Oysters Rockefeller Tower • \$79

Oysters Rockefeller Tower • \$89

(Not Inclusive of Beverage, Tax or Gratuity)

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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.*