

21 MAIN

PRIME STEAKHOUSE



PRIVATE DINING

EXPERIENCES TO EXCEED YOUR EVERY EXPECTATION

At 21 Main we offer a host of amenities and menu ideas for special events such as weddings, bridal or baby showers, rehearsal dinners and business or social meetings. Choose from either of our 2 spacious private rooms, one looking over the courtyard and both with balconies.

PRIX FIX

\$75 PER PERSON

Plus Tax & 20% Gratuity (15 Guest Minimum)

FIRST COURSE *(Choose One)*

21 MAIN STEAKHOUSE SALAD

*Fresh Spring Mix, Cucumber, Cherry Tomatoes, Apricots, Bleu Cheese, Pecans,
Cracked Black Pepper, & Cabernet Vinaigrette*

CAESER SALAD

Hearts of Romaine, House Prepared Croutons, Parmesan Crisp & White Anchovy

ENTRÉE *(Choose Three)*

FRENCH BREAST OF CHICKEN *Fresh Herbs, Bordealse Sauce*

DELMONICO *14 oz. Cabernet Demi-Glace*

FILET MIGNON *8 oz. Cabernet Demi-Glace*

BONE IN BUTCHER BLOCK PRIME PORK CHOP

18 oz. Served With Fig Jam

CATCH OF THE DAY *Chef's Daily Fresh Fish Selection*

All Served With Whipped Potatoes & Braised Asparagus

BEVERAGES

*Soft Drinks, Sweet and Unsweet Teas, Water,
Regular and Decaffeinated Coffee*

21 MAIN
PRIME STEAKHOUSE

PRIX FIX

\$100 PER PERSON

Plus Tax & 20% Gratuity (15 Guest Minimum)

APPETIZERS *Family Style*

SHRIMP COCKTAIL

Served With Cocktail Sauce & Remoulade

FIRST COURSE *Choose One*

21 MAIN STEAKHOUSE SALAD

Fresh Spring Mix, Cucumber, Cherry Tomatoes, Apricots, Bleu Cheese, Pecans, Cracked Black Pepper, & Cabernet Vinaigrette

CAESER SALAD

Hearts of Romaine, House Prepared Croutons, Parmesan Crisp & White Anchovy

ENTRÉE *Family Style*

FRENCH BREAST OF CHICKEN *Fresh Herbs, Bordealise Sauce*

FILET MIGNON *8 oz. Cabernet Demi-Glace*

USDA PRIME NY STRIP *16 oz. Cabernet Demi-Glace*

CATCH OF THE DAY, *Chef's Daily Fresh Fish Selection*

BONE IN BUTCHER BLOCK PRIME PORK CHOP *18 oz. Served With Fig Jam*

With Whipped Potatoes & Braised Asparagus

BEVERAGES

*Soft Drinks, Sweet and Unsweet Teas, Water,
Regular and Decaffeinated Coffee*

21 MAIN
PRIME STEAKHOUSE

PRIX FIX

\$115 PER PERSON

Plus Tax & 20% Gratuity (15 Guest Minimum)

APPETIZERS *Family Style*

CAROLINA CRAB CAKES *Broiled Lump Crab Cake Served with Chipotle Remoulade*

SHRIMP COCKTAIL *Served With Cocktail Sauce & Remoulade*

CASHEW CARAMEL BRIE *House Caramel, Candied Cashews, Red Wine Poached Cranberries & Crostini's*

FIRST COURSE *Choose One*

21 MAIN STEAKHOUSE SALAD

Fresh Spring Mix, Cucumber, Cherry Tomatoes, Apricots, Bleu Cheese, Pecans, Cracked Black Pepper, & Cabernet Vinaigrette

CAESER SALAD

Hearts of Romaine, House Prepared Croutons, Parmesan Crisp & White Anchovy

ENTRÉE *Family Style*

FRENCH BREAST OF CHICKEN *Fresh Herbs, Bordealse Sauce*

FILET MIGNON *8 oz. Cabernet Demi-Glace*

USDA PRIME NY STRIP *16 oz. Cabernet Demi-Glace*

CATCH OF THE DAY *Chef's Daily Fresh Fish Selection*

BONE IN BUTCHER BLOCK PRIME PORK CHOP *18 oz. Served With Fig Jam*

With Whipped Potatoes & Braised Asparagus

BEVERAGES

Soft Drinks, Sweet and Unsweet Teas, Water, Regular and Decaffeinated Coffee

21 MAIN
PRIME STEAKHOUSE

THE STEAK HOUSE EXPERIENCE

*Join us in one of our two private dining rooms for the
Ultimate Steak House Experience.*

STARTERS

RAW SEAFOOD *Displayed upon your arrival*

OYSTERS ON THE HALF SHELL

JUMBO SHRIMP COCKTAIL

MARINATED MUSSELS

CRAB CAKE

FILET BEEF TIPS

SECOND COURSE

CAESER SALAD *Prepared Tableside*

THIRD COURSE

CHEF'S SELECTION OF PRIME BEEF *Sliced Tableside*

45 DAY PRIME DRY AGED RIBEYE

USDA PRIME PORTERHOUSE

USDA PRIME NY STRIP

FILET MIGNON

STEAK HOUSE SIDES

Creamed Spinach. Creamed Corn. Whipped Potatoes. Mac & Cheese

DESSERT BANANAS FOSTERS *Flambéed Tableside*

BEVERAGES *Soft Drinks, Sweet and Unsweet Teas, Regular and Decaffeinated Coffee*

\$150 PER PERSON

Plus Tax & 20% Gratuity (10 Guest Minimum)

21 MAIN
PRIME STEAKHOUSE