



STEELBACH

GROUP DINING MENUS

## WEEK NIGHT DINNER

Monday - Thursday, based on availability.

# DINNER 1

## STARTERS (FOR THE TABLE)

CAST IRON FOCACCIA  
pimento cheese spread

## SALAD (SERVED FAMILY STYLE)

BLUE CAESAR SALAD  
crisp romaine, parmesan cheese, biscuit bread crumbles, shaved bottarga, blue cheese caesar dressing

## ENTREE

MAUDS FRIED CHICKEN  
gruyere gougères, pickle accoutrements, hot honey & red eye gravy

14oz DELMONICO RIBEYE

14oz PORK CHOP

PESTO RIGATONI  
arugula & hazelnut pesto, confit heirloom tomatoes

## SIDES (FOR THE TABLE)

MAC AND CHEESE  
campanelle pasta, fontina, lemon, thyme, panko

POTATO PAVE  
smoked cheddar mornay, cheddar dust, beef bacon crumble, chives

BRUSSELS SPROUTS  
sherry, maple, benne seed, cured egg yolk

## DESSERT (SERVED FAMILY STYLE)

OREO CHEESECAKE  
oreo crust, dulce de leche, peanut butter toffee, candied peanuts

# DINNER 2

## STARTERS (FOR THE TABLE)

### BUFFALO CAULIFLOWER

crispy florets, Johnny V's hot sauce, gorgonzola, shaved carrots + celery

### HAND CRANKED SAUSAGE BOARD

seasonal sausages, pickled vegetables, mustards, baguette

### ROLLED SHRIMP

Gulf Shrimp, kimchi purée, basil, navel ai chili

## SALAD (SERVED FAMILY STYLE)

### BLUE CAESAR SALAD

crisp romaine, parmesan cheese, biscuit bread crumbles, shaved bottarga, blue cheese caesar dressing

## ENTREE

### MAUDS FRIED CHICKEN

gruyere gougères, pickle accoutrements, hot honey & red eye gravy

### BLACK GROUPER

brioche, shrimp, andouille, Savannah red rice, tomato water, sweet basil

### 8 OUNCE BONELESS FILET

### 16 OUNCE COLORADO LAMB CHOPS

### CHEF'S SELECTION VEGETARIAN

## SIDES (FOR THE TABLE)

### MAC AND CHEESE

campanelle pasta, fontina, lemon, thyme, panko

### POTATO PAVE

smoked cheddar mornay, cheddar dust, beef bacon crumble, chives

### BRUSSELS SPROUTS

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## DESSERT (SERVED FAMILY STYLE)

### OREO CHEESECAKE

oreo crust, dulce de leche, peanut butter toffee, candied peanuts



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**BANQUET**

# BANQUET APPETIZERS

## NASHVILLE HOT OR NOT

buttermilk fried chicken, brioche, fried egg, sweet pickles

## STEELBACH GROUND BEEF BLEND

toasted Jamison B. sesame sliders, dijonnaise, onion jam, gruyere cheese, house-made pickles

## ‘EVERYTHING’ CROSTINI

thin-sliced prime rib, pickled red onion, horseradish cream, brulee gruyère, everything seasoning, Jamison B. pretzel baguette

## GRASS-FED BEEF TARTAR

bone marrow aioli, shallots, capers, sweet pickles, espelette oil, brioche bread, hollandaise, micro herbs

## SHRIMP & GRITS CROQUETTE

pimento grits, southern trinity, Andouille sausage, cajun shrimp, creole aioli

## SHRIMP ROLLS

kimchi puree, basil, chili sauce

## EAST COAST OYSTERS

pickled mango mignonette, chive, lemon

## SHRIMP COCKTAIL

citrus poached shrimp, spicy cocktail sauce, charred lemon

## HAMACHI CRUDO

hamachi, yuzu oil, citrus salad, korean chili salt, micro cilantro

## SMOKED SALMON FOCACCIA

lox, preserved lemon cream cheese, pickled onion & caper relish, cured egg yolk, chive

## AVOCADO TARTINE

heirloom tomato, cucumber, avocado raita, four herb blend, feta, espelette oil, crispy quinoa, pistachio, toasted Jamison B. sourdough

# STATIONED APPETIZERS

## PER PERSON

### BAKES & PAIRINGS

a selection of crafted pastries and locally sourced bread. paired with a variety of seasonal jams and in house prepared spreads. *featuring Jamison B. bread house, cast iron focaccia, cornbread, freshly baked pastries. paired with honey butter, cultured butter, pimento cheese, seasonal jams*

### ARTISAN CHEESE DISPLAY

A thoughtful selection of artisanal cheese, accompanied with complimentary accouterments. *crafted spreads, fruit, nuts*

### CURATED CHARCUTERIE DISPLAY

a combination of sourced cured meats & in house crafted charcuterie, highlighting our grass fed beef. *paired with complimentary fruits, nuts, seasonal spreads, stone ground mustard, pickled accouterments*

### VEGETABLE CRUDITE

a variety of seasonal offerings prepared on the hearth or naturally, highlighting the season. *paired with complimentary accouterments*

### SEAFOOD DISPLAY

a curated selection of chilled raw & in house prepared seafood, accompanied with complimentary pairings. *featuring east coast oysters, shrimp cocktail, fish spread, & seasonal selections*

### THE BUTCHER'S BOARD

oakwood grilled butcher selected steaks, paired with caramelized shallots, crafted salts, stone mustard bordelaise. *curated offerings highlighting the variety of our grass fed cattle*



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BRUNCH

# BRUNCH

## STARTERS (EACH STARTER SERVES 4 PEOPLE)

### MONKEY BREAD

pull-apart bread, salted caramel, toasted pecans, browned butter

### BISCUITS

smoked honey butter, apple butter

### SEASONAL FRUIT

## ENTREE (CHOICE OF)

### AVOCADO TOAST

Jamison B sourdough, avocado raita, heirloom tomato & cucumber salad, eight minute egg, feta, turmeric toasted quinoa & pistachio crumble, micro radish

### STEELBACH BURGER

8 oz of Steelbach Ground Beef Blend, toasted Jamison B. sesame bun, dijonaise, onion jam, gruyere cheese, house-made pickles, beef bacon strips  
*add bacon*

### STEAK AND EGGS

coffee chili rub grass-fed steak, smoked cheddar potato pave, asparagus, egg

### SOUTHERN BREAKFAST

scrambled eggs, fried green tomatoes, bacon, buttermilk biscuit

### BRÛLÉE NUTELLA FRENCH TOAST

Layers of Jamison B. Brioche and Nutella, whipped yogurt, honey, flower petals, toasted crushed hazelnuts, orange creme anglaise

### CAST IRON SALMON & GRAIN

Faroe Island Salmon, pastrami season, farro, roasted brown butter mushrooms, butternut squash, cajun green beans, roasted roma tomatoes, tahini and yogurt green goddess dressing

## SIDES (EACH SIDES SERVES 4 PEOPLE)

### PIMENTO CHEESE GRITS

### BEEF BACON STRIPS





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**DINNER**

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## DESSERT (SERVED FAMILY STYLE)

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## STARTERS (FOR THE TABLE)

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**LUNCH**

# LUNCH 1

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crispy florets, Johnny V's hot sauce, gorgonzola, carrots, celery

### BLUE CAESAR SALAD

crisp romaine, parmesan cheese, biscuit bread crumbles, shaved bottarga, blue cheese caesar dressing

## ENTREE (CHOICE OF)

### SHRIMP AND GRITS

blackened shrimp, cheesy grits, andouille sausage gravy

### GROUPEL PO BOY

locally caught grouper, bibb lettuce, tomato, hearty remoulade sauce, served with fries

### FIRE ROASTED CHICKEN & CHARRED VEGETABLES

roasted chicken, fire roasted pepper coulis, grain duo, charred vegetables

### STEELBACH BURGER

8 oz of Steelbach Ground Beef Blend, toasted Jamison B. sesame bun, dijonnaise, onion jam, gruyere cheese, house-made pickles  
*add bacon \$3*

### SB WEDGE SALAD

gem salad, beef bacon, heirloom tomato, avocado, pickled onions, grated egg, blue cheese buttermilk dressing

## DESSERT (SERVED FAMILY STYLE)

### OREO CHEESECAKE

oreo crust, dulce de leche, peanut butter toffee, candied peanuts

## LUNCH 2

### STARTERS (EACH STARTER SERVES 4 PEOPLE)

#### BUFFALO CAULIFLOWER

crispy florets, Johnny V's hot sauce, gorgonzola, carrots, celery

#### HAND-CRANKED SAUSAGE

seasonal sausage, pickled vegetables, mustards, baguette

#### BLUE CAESAR SALAD

crisp romaine, parmesan cheese, biscuit bread crumbles, shaved bottarga, blue cheese caesar dressing

### ENTREE (CHOICE OF)

#### CAST IRON SALMON & GRAIN

Faroe Island Salmon, pastrami season, farro, roasted brown butter mushrooms, butternut squash, cajun green beans, roasted roma tomatoes, tahini, yogurt green goddess dressing

#### SHRIMP AND GRITS

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#### FIRE ROASTED CHICKEN & CHARRED VEGETABLES

roasted chicken, fire roasted pepper coulis, grain duo, charred vegetables

#### 6OZ. TENDERLOIN

#### SB WEDGE SALAD

gem salad, beef bacon, heirloom tomato, avocado, pickled onions, grated egg, blue cheese buttermilk dressing

### DESSERT (SERVED FAMILY STYLE)

#### OREO CHEESECAKE

oreo crust, dulce de leche, peanut butter toffee, candied peanuts