
The
Ruxton
PRIME STEAKHOUSE
PRIVATE DINING







The Ruxton

PRIME STEAKHOUSE

The Ruxton, a standout steakhouse in Baltimore's vibrant Harbor East neighborhood from Atlas Restaurant Group, delivers a classic American steakhouse experience with a focus on culinary excellence. Accommodating up to 200 guests for lunch and dinner, the restaurant features a menu centered on 11 carefully selected cuts of beef, sourced from Chicago's renowned meat purveyor, Meats by Linz. From tender filet mignon to richly marbled ribeye, The Ruxton offers premium steak selections prepared to satisfy discerning diners.

Renowned interior designer Patrick Sutton lends his expertise to The Ruxton's ambiance, fashioning an atmosphere that seamlessly blends sophistication with warmth. Ivory, onyx, and walnut woods converge to create a rich palette that envelops diners in an atmosphere of timeless elegance. The space is illuminated by custom handmade Murano-style chandeliers, casting a soft glow over gatherings.



PRIVATE DINING ROOM

Nestled within our elegant establishment, our intimate private space sets the stage for unforgettable gatherings. Whether it's a birthday celebration, a corporate meeting, or dinner with friends, our dedicated team ensures every detail is designed to elevate your experience and surpass your expectations.

MINIMUMS

Sunday – Thursday $3,000++
Friday/Saturday $7,500++
**Lunch $500++*

FEATURES

Guest Capacity: 36 Seated
A/V Capabilities with Television
Additional Cocktail Space available, ask for details



Dinner

PACKAGES

GALVESTON

PACKAGE

$115 PER PERSON

APPETIZERS & SALAD

CHOOSE 2 - *SERVED FAMILY STYLE*

RUXTON CEVICHE
olives, serrano, dill, chives, cherry tomato

CHAR-GRILLED OYSTERS
roasted garlic herb butter, parmesan, lemon

POTATO GNOCCHI
zucchini, yellow squash, white peaches, zucchini & goat cheese puree

LEMON BUTTER PRAWNS
confit cherry tomato, smoked trout roe, fine herbs

CHOOSE 1 - *SERVED FAMILY STYLE*

CAESAR SALAD
parmigiano reggiano, herbed crouton

WEDGE SALAD
warm candied bacon, demi sec tomato, burnt onion, roquefort, walnuts, herbs

ROASTED BEET SALAD
badger flame beets, butternut squash, cranberry compote, truffle vinaigrette, honey goat cheese, marcona almonds, frisee

ENTRÉE

CHOOSE 3 - CHOICE OF

6oz FILET
bearnaise

ROASTED CHICKEN BREAST
chicken jus

STEAMED JAIL ISLAND SALMON
lemon caper beurre blanc

10oz FILET
Ruxton steak sauce + $25

SEASONAL WHITE FISH *+ $10*

SIDES

CHOOSE 2 - *SERVED FAMILY STYLE*

CREAMY GOLD POTATOES

ROASTED BROCCOLI

MAC & CHEESE

ROASTED MUSHROOMS

CREAMED CORN

JALAPEÑO CHEDDAR GRITS

GRILLED ASPARAGUS

HERB GARLIC WAFFLE FRIES

CREAMED SPINACH

CHOOSE 2 - *SERVED FAMILY STYLE*

WARM BUTTERCAKE

DOUBLE CHOCOLATE BROWNIE

STRAWBERRY CHIFFON CAKE

PUMPKIN SPICE CHEESECAKE

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability

THE DUPONT

PACKAGE

$135 PER PERSON

APPETIZERS & SALAD

CHOOSE 2 - *SERVED FAMILY STYLE*

RUXTON CEVICHE
olives, serrano, dill, chives, cherry tomato

CHAR-GRILLED OYSTERS
roasted garlic herb butter, parmesan, lemon

POTATO GNOCCHI
zucchini, yellow squash, white peaches, zucchini & goat cheese puree

LEMON BUTTER PRAWNS
confit cherry tomato, smoked trout roe, fine herbs

TENDERLOIN STEAK TARTARE
cured egg yolk, yuzu kosho, gochujang, puffed rice, country toast

CHOOSE 1 - *SERVED FAMILY STYLE*

CAESAR SALAD
parmigiano reggiano, herbed crouton

WEDGE SALAD
warm candied bacon, demi sec tomato, burnt onion, roquefort, walnuts, herbs

ROASTED BEET SALAD
badger flame beets, butternut squash, cranberry compote, truffle vinaigrette, honey goat cheese, marcona almonds, frisee

ENTRÉE

CHOOSE 3 - CHOICE OF

10oz FILET
Ruxton steak sauce

ROASTED CHICKEN BREAST
chicken jus

SEASONAL WHITE FISH

MISO SEA BASS + $10
tomato dashi

14oz NEW YORK STRIP
au poivre sauce + $25

SIDES

CHOOSE 2 - *SERVED FAMILY STYLE*

CREAMY GOLD POTATOES

ROASTED BROCCOLI

MAC & CHEESE

ROASTED MUSHROOMS

CREAMED CORN

JALAPEÑO CHEDDAR GRITS

GRILLED ASPARAGUS

HERB GARLIC WAFFLE FRIES

CREAMED SPINACH

DESSERT

CHOOSE 2 - *SERVED FAMILY STYLE*

WARM BUTTERCAKE

DOUBLE CHOCOLATE BROWNIE

STRAWBERRY CHIFFON CAKE

PUMPKIN SPICE CHEESECAKE

Menu and dietary substitutions are available upon request and may incur an additional charge.
Selections subject to change based on seasonality and availability

TESTA ROSSA

PACKAGE

$165 PER PERSON

APPETIZERS & SALAD

CHOOSE 3 - *SERVED FAMILY STYLE*

RUXTON CEVICHE
olives, serrano, dill, chives, cherry tomato

CHAR-GRILLED OYSTERS
roasted garlic herb butter, parmesan, lemon

POTATO GNOCCHI
zucchini, yellow squash, white peaches, zuchini & goat cheese puree

TENDERLOIN STEAK TARTARE
cured egg yolk, yuzu kosho, gochujang, puffed rice, country toast

LEMON BUTTER PRAWNS
confit cherry tomato, smoked trout roe, fine herbs

CHOOSE 1 - *SERVED FAMILY STYLE*

CAESAR SALAD
parmigiano reggiano, herbed crouton

WEDGE SALAD
warm candied bacon, demi sec tomato, burnt onion, roquefort, walnuts, herbs

ROASTED BEET SALAD
badger flame beets, butternut squash, cranberry compote, truffle vinaigrette, honey goat cheese, marcona almonds, frisee

ENTRÉE

CHOOSE 3 - CHOICE OF

10oz FILET
Ruxton steak sauce

ROASTED CHICKEN BREAST
chicken jus

MISO SEA BASS
tomato dashi

16 OZ BONE-IN DELMONICO + $25
horseradish cream

MAINE LOBSTER TAILS + $20

SIDES

CHOOSE 3 - *SERVED FAMILY STYLE*

CREAMY GOLD POTATOES

ROASTED BROCCOLI

MAC & CHEESE

ROASTED MUSHROOMS

CREAMED CORN

JALAPEÑO CHEDDAR GRITS

GRILLED ASPARAGUS

HERB GARLIC WAFFLE FRIES

CREAMED SPINACH

DESSERT

CHOOSE 3 - *SERVED FAMILY STYLE*

WARM BUTTERCAKE

DOUBLE CHOCOLATE BROWNIE

STRAWBERRY CHIFFON CAKE

PUMPKIN SPICE CHEESECAKE

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability

THE RUXTON

PACKAGE

$200 PER PERSON

APPETIZERS & SALAD

CHOOSE 3 – *SERVED FAMILY STYLE*

BIG EYE TUNA TARTARE
crème fraîche, aged shoyu, kaluga caviar, gaufrette chips

RAW OYSTERS
mignonette, cocktail sauce, scotch bonnet

TOTS AND CAVIAR
kaluga caviar, chives, dill, gouda, crème fraîche

TENDERLOIN STEAK TARTARE
cured egg yolk, yuzu kosho, gochujang, puffed rice, country toast

WAGYU SILIDERS
garlic-truffle aioli, pickles, gouda

CHAR-GRILLED OYSTERS
roasted garlic herb butter, parmesan, lemon

CHOOSE 1 – *SERVED FAMILY STYLE*

CAESAR SALAD
parmigiano reggiano, herbed crouton

WEDGE SALAD
warm candied bacon, demi sec tomato, burnt onion, roquefort, walnuts, herbs

ROASTED BEET SALAD
badger flame beets, butternut squash, cranberry compote, truffle vinaigrette, honey goat cheese, marcona almonds, frisee

ENTRÉE

CHOICE OF

MISO SEA BASS
bok choy, wild mushroom, snap peas, dashi

RACK OF LAMB
pumpkin seed romesco

CHICKEN FRIED MAINE LOBSTER TAILS
nashville honey butter

16 OZ BONE IN DELMONICO
horseradish cream

SIDES

CHOOSE 3 – *SERVED FAMILY STYLE*

CREAMY GOLD POTATOES

ROASTED BROCCOLI

MAC & CHEESE

ROASTED MUSHROOMS

CREAMED CORN

JALAPEÑO CHEDDAR GRITS

GRILLED ASPARAGUS

HERB GARLIC WAFFLE FRIES

CREAMED SPINACH

DESSERT

CHOOSE 3 – *SERVED FAMILY STYLE*

WARM BUTTERCAKE

DOUBLE CHOCOLATE BROWNIE

STRAWBERRY CHIFFON CAKE

PUMPKIN SPICE CHEESECAKE

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability



Lunch

PACKAGES

TREVITA

PACKAGE

$65 PER PERSON

APPETIZERS & SALAD

CHOOSE 2 - *SERVED FAMILY STYLE*

CHAR-GRILLED OYSTERS
roasted garlic herb butter, parmesan, lemon

RUXTON CEVICHE
olives, serrano, dill, chives, cherry tomato

TOMATO BRUSCHETTA
fresh tomatoes on grilled sourdough with basil goat cheese

HOUSE MADE TATER TOTS
kaluga caviar, chives, dill, aged provolone, crème fraîche

CHOOSE 1- *SERVED FAMILY STYLE*

CAESAR SALAD
parmigiano reggiano, herbed crouton

WEDGE SALAD
warm candied bacon, demi sec tomato, burnt onion, roquefort, walnuts, herbs

ROASTED BEET SALAD
badger flame beets, butternut squash, cranberry compote, truffle vinaigrette, honey goat cheese, marcona almonds, frisee

ENTRÉE

CHOICE OF

SERVED WITH FAMILY STYLE: ROASTED BROCCOLI AND CREAMY GOLD POTATOES

FLAT IRON STEAK
au poivre sauce

ROASTED CHICKEN BREAST
chicken jus

STEAMED JAIL ISLAND SALMON
lemon caper beurre blanc

DESSERT

SERVED FAMILY STYLE

WARM BUTTERCAKE

Menu and dietary substitutions are available upon request and may incur an additional charge.
Selections subject to change based on seasonality and availability

GULLWING

PACKAGE

$85 PER PERSON

APPETIZERS
CHOOSE 2 - *SERVED FAMILY STYLE*

RUXTON CEVICHE
olives, serrano, dill, chives, cherry tomato

CHAR-GRILLED OYSTERS
roasted garlic herb butter, parmesan, lemon

POTATO GNOCCHI
zucchini, yellow squash, white peaches, zucchini & goat cheese puree

SALADS
CHOOSE 1 - *SERVED FAMILY STYLE*

CAESAR SALAD
parmigiano reggiano, herbed crouton

WEDGE SALAD
warm candied bacon, demi sec tomato, burnt onion, roquefort, walnuts, herbs

ROASTED BEET SALAD
badger flame beets, butternut squash, cranberry compote, truffle vinaigrette, honey goat cheese, marcona almonds, frisee

ENTRÉE
CHOICE OF

8OZ DRY AGED SIRLOIN
bearnaise

ROASTED CHICKEN BREAST
chicken jus

STEAMED JAIL ISLAND SALMON
lemon caper beurre blanc

SIDES
CHOOSE 2- *SERVED FAMILY STYLE*

CREAMY GOLD POTATOES

CREAMED SPINACH

ROASTED BROCCOLI

JALAPEÑO CHEDDAR GRITS

DESSERT
SERVED FAMILY STYLE

DOUBLE CHOCOLATE BROWNIE

WARM BUTTERCAKE

Menu and dietary substitutions are available upon request and may incur an additional charge.

Selections subject to change based on seasonality and availability



Passed

HORS D'OEUVRES

HORS D'OEUVRES

45 MINUTES OF PASSING

$65 PER PERSON

APPETIZERS

CHOICE OF FOUR

WAGYU SLIDERS

MINI CRABCAKES

SHRIMP COCKTAIL

TRUFFLE GRILLED CHEESE

STEAK TARTAR

TUNA TARTAR

RUXTON CEVICHE

CHAR-GRILLED OYSTER

COMPOSED OYSTER

COUNTRY FOIE GRAS PATE

FRESH GOAT CHEESE CROSTINI

SEASONAL ARANCINI

DEVILED EGGS & CAVIAR

NEW ZEALAND LAMB
with mustard horseradish crust

ASPARAGUS
wrapped in prosciutto

Menu and dietary substitutions are available upon request and may incur an additional charge.
Selections subject to change based on seasonality and availability

Restaurant Policies

PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge/gratuity, a 3% Facility Fee, 6% Maryland Sales Tax, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

- *A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval*
- *Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event. Cancellations due to inclement weather require 48 hours notice.*
- *All private dining packages include soft drinks,hot tea and coffee services. Beer, wine, and cocktails are billed by consumption*
- *The Restaurant is not responsible for any lost or stolen personal property.*
- *It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.*
- *The menus and pricing within this packet are subject to change based upon availability and seasonality.*

CONTACT

To book your event or inquire for more information, please contact:

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