



TOOTS SHOR ROOM

[TOOTS SHOR ROOM]

The Toots Shor Room will accommodate up to 50 guests. This 1940's Art Deco room is the ideal setting for entertaining friends, family and important business clients.

While there is no room rental fee, a minimum food and beverage purchase is required.

Monday - Thursday: \$1,500.00 food & beverage minimum

Friday: \$2,500.00 food & beverage minimum

Saturday: \$3,500.00 food & beverage minimum

Please ask about our December pricing.

6.5% sales tax and a 5% banquet service fee will be added to your final bill.

We leave the server's gratuity up to your discretion.

MENU SELECTION

Menu prices are subject to change

For your consideration, our menu offers a wide variety of culinary creations. If you have special requests, or special dietary needs, please ask. It is our pleasure to customize an event to meet your special needs.

GUARANTEE

Please notify our sales office with your final guest count 72 hours (Three business days), prior to your event. You will be charged for this number, or the number served, whichever is higher.

DEPOSITS / PAYMENTS

All deposits are non-refundable and non-transferable.

A **non-refundable** deposit of \$200.00 is required at the time you book your party.

A \$1,000.00 deposit is required on all parties booked the month of December.

The final balance is due at the conclusion of the event.

CANCELLATION POLICY

Canceling your party less than 14 business days prior to the scheduled event will result in the loss of your deposit and an additional charge of 30% of the original food and beverage minimum.

Your credit card number must accompany your signed agreement.

Visa, Master Card and American Express accepted

Party Name _____ Date of event _____

Credit Card Number _____ expiration date _____

X _____ X _____
Signature of Engager Date

I have read and understand the above cancellation policy. I agree to pay any and all penalties associated with canceling less than 14 business days prior to the scheduled event.

(A 60-day cancellation notice is required for all parties scheduled the month of December)

I further understand that all deposits are non-refundable and non-transferable.

PRIVATE PARTIES AT



[BANQUET MENU]

MINI RAW BAR

MARKET PRICE

Jumbo Black Tiger Shrimp
Fresh Oysters on the Half Shell
Alaskan King Crab Legs
Stone Crab Claws
(In Season)

Sliced Beef Tenderloin
Mini Buns & 3 Sauces
\$200 - serves 20

Fresh Fruit & Cheese Display
Large Mirror Display, serves 25 - \$125
Small Display, serves 15 - \$75

Brie en Croute
Baked Brie wrapped in Puff Pastry
Served with Crackers
Small 8oz – serves 6/8 - \$18
Large 36oz – serves 25/30 - \$50

Fresh Vegetable Crudités
Buttermilk Ranch Dressing
Large Mirror Display, serves 25 - \$75
Small Display, serves 15 - \$50

CANAPES

(A minimum order of 20 pieces)

Fresh Tomato Bruschette
\$1.75 per piece

ITALIAN SUSHI

Ahi Nigiri - \$3.00- per piece
Thinly sliced tuna atop risotto wrapped w/fresh basil
Parma Roll - \$3.00 per piece
Marinated Asparagus wrapped w/Risotto & Proscuitto



PRIVATE PARTIES AT



[BANQUET MENU]

CONTINUED

HOT HORS D'OEUVRES

(A minimum order of 20 pieces)

Mini Crab Cakes - \$3.50 per piece
White Truffle Mayo

Andouille & Cheese Stuffed Mushrooms - \$2.75 per piece

Four Cheese Stuffed Mushrooms - \$2.50 per piece

CROQUETTES

Lobster Croquettes - \$4.00 per piece
Lobster meat & fresh herbs
Served with Classic Garlic Aioli

Florentine - \$2.50 per piece
Spinach & Fontina
Served with Classic Garlic Aioli

Bacon & Cheddar - \$2.50 per piece
Served with Ranch

Fresh Vegetable Spring Rolls - \$2.00 per piece
Dipping Sauce

Chicken Quesadilla - \$2.25 per piece
Fresh Pico de Gallo

SATAY

Skewered Beef Tenderloin - \$3.00 per piece

Shrimp - \$3.50 – per piece

Chicken - \$2.50 per piece
Asian Dipping Sauce



PRIVATE PARTIES AT



[BANQUET MENU]

CONTINUED

APPETIZERS

Jumbo Shrimp Cocktail - \$14.95

3 Black Tiger Shrimp, Cocktail Sauce

Smoked Chicken and Tasso Spring Rolls - \$9.95

Black-eyed Pea and Corn Relish with Roasted Red Pepper and Honey Coulis

Pan Fried Crab Cake - \$14.95

Avocado and Cucumber Salad with a Smoked Yellow Tomato Coulis

Blue Crab Bisque - \$8.50

RAW BAR

MARKET PRICE

Jumbo Black Tiger Shrimp

Alaskan King Crab Legs

Fresh Oysters on the Half Shell



PRIVATE PARTIES AT



[BANQUET MENU]

CONTINUED

SIGNATURE SALADS

Select One

Tiffany Salad - \$7.50

Mixed Greens, Roma Tomatoes,
Red Onion, Haricot Verts
with Basil Vinaigrette
Maytag Bleu Cheese add \$1.00

Classic Caesar Salad - \$8.95

Romaine, Grated Parmigiano, Reggiano,
Shaved Pecorina Romano and Housemade Croutons

Freddie - \$7.95

Romaine, Roma Tomato, Bacon,
Buttermilk Ranch Dressing

Aronoff Salad - \$10.50

Baby Arugula, Endive, Toasted Almonds
Hearts of Palm, Indiana Goat Cheese,
Pink Lady Apples, Apple Vinaigrette



PRIVATE PARTIES AT



[BANQUET MENU]

CONTINUED

CLASSIC POTATOES

Select One

Homemade Mashed Potatoes
Family Style - \$6.50 Plated - \$3.25

Baked Potato - \$5.50

Housemade Boardwalk Fries - \$5.50

Lobster Potato Soufflé
Lobster Meat, Roasted Fennel and Italian Fontina
in fluffy, House Made Potatoes
Served Family Style - \$10.95

Jimmy G's Mac Daddy & Cheese
Creamy Blend of 6 Cheeses & Cavatappi
Served Family Style - \$9.95

STEAKHOUSE VEGETABLES

Select One

Fresh Vegetable Medley
Chef's Choice/Seasonally Changed
Family Style - \$6.50 Plated - \$3.25

Fresh Steamed Asparagus
Served Family Style - \$7.95

Sauteed French Green Beans
Served Family Style - \$7.95

Skillet Steakhouse Mushroom Caps
In Sherry & Garlic Butter - \$7.95

Classic Creamed Spinach
Served Family Style - \$7.95

Steamed Broccoli
Bearnaise
Served Family Style - \$6.95



PRIVATE PARTIES AT



[BANQUET MENU]

CONTINUED

ENTRÉES

Please select up to 3 entrées — Entrée pre-counts are required on parties of 30 or more.

STEAK & LOBSTER

All steaks are prepared the same temperature

Classic Toppings

Select One

Bearnaise \$2.25, Garlic Butter \$2.25, Sautéed Mushrooms & Onions \$3.50,
Cognac Peppercorn Sauce \$2.95, White Truffle Butter \$2.50

12 oz. Filet Mignon - \$34.95

8 oz. Filet Mignon - \$29.95

14 oz. New York Sirloin - \$34.95

Steak Collinsworth - \$37.95

8 oz. Filet, King Crab, Asparagus,
Bearnaise & Bordelaise Sauce

Jeff Ruby's Jewel - \$45.95

24 oz. Dry-Aged Bone-in Rib Steak

Ruby's Gem - \$44.95

16 oz. Center Cut Filet

In-House Dry-Aged "Big Sir" - \$41.95

22 oz. Bone-In Sirloin

Lobster Tails

MARKET PRICE

Lobster Tail, 8-10 oz.



PRIVATE PARTIES AT



[BANQUET MENU]

CONTINUED

LIGHTER ENTRÉES

Seared Tuna - 30.95
Plum & Wasabi Flavored Sesame Seed
Seared Tuna with Red Miso Slaw, Sriracha & Soy

Grilled Salmon - 24.95
Confit Fingerling Potatoes, Caramelized Onion
and Apple-Smoked Bacon with a
Warm Creole Mustard Vinaigrette

Chilean Sea Bass - 35.95
Sautéed Spinach, Roma Tomatoes and King Crab
with a Lemon-Honey Beurre Blanc

Mixed Grill - \$36.95
"The Best of all Worlds"
6 oz. Filet Mignon & 5 oz. Salmon

Half Roasted Chicken - \$21.95
Green Onion Pan Sauce

12 oz. Brined Pork Chop - 26.95
Savory Mushroom Bread Pudding,
Sautéed Swiss Chard & Truffle Demi-Glacé

Vegetarian Pasta - \$19.95
Cavatappi, Fresh Tomatoes,
Red Onion, Asparagus, Bell Peppers,
Olive Oil & Garlic



PRIVATE PARTIES AT



[BANQUET MENU]

CONTINUED

SIGNATURE DESSERTS

Select One

New York Style Cheesecake - \$7.95
Caramel Sauce or Pineapple Raspberry Sauce

Frozen Banana Ice Cream Pie- \$8.95
Homespun Banana Ice Cream,
Chocolate Mocha Mousse & Bananas Foster Sauce

Crème Brulee - \$7.95
Classic Bourbon Vanilla Bean Custard,
Carmelized Veil of Sugar

Warm Chocolate Cake - \$7.95
Molten Flourless Chocolate Cake
Citrus Strawberry Sauce
& Grand Marnier Chocolate Sauce

Key Lime Pie - \$7.95
Graham Cracker Crust
Carmelized Veil of Sugar

Haagen Dazs Raspberry Sorbet
\$6.95

Cincinnati Favorite!
Graeter's Black Raspberry Chocolate Chip
Ice Cream \$6.95

Fresh Berries
(Seasonal)

An Assortment of Mini
Pastries & Tortes
\$46.95 per dozen
(3 dozen minimum order)



[DIRECTIONS]

FROM THE GREATER CINCINNATI AIRPORT: Take 275 East to 75 North. Cross the bridge into Ohio and take the 5th Street downtown exit (5th Street is a one-way street). Follow 5th Street to Vine Street and turn left onto Vine Street and then right onto 7th Street. We are on the left hand corner of 7th and Walnut Streets, across the street from the Aronoff Center.

TRAVELING 75 SOUTH FROM NORTH OF CINCINNATI: Take the 7th Street exit (7th Street is a one-way street). Follow 7th Street to the corner of 7th and Walnut. We are on the left hand side of the street across the street from the Aronoff Center.

TRAVELING 75 NORTH FROM KENTUCKY: Take 75 North across the bridge into Ohio. Take the 5th Street downtown exit (5th Street is a one-way street). Follow 5th Street to Vine Street and turn left onto Vine and then right onto 7th Street. We are on the left hand corner of 7th and Walnut Streets across from the Aronoff Center.

TRAVELING 71 SOUTH FROM NORTH OF CINCINNATI: Take the Gilbert Avenue exit. Follow Gilbert Avenue into downtown Cincinnati. Gilbert Avenue will eventually become 8th Street. Take 8th Street to Walnut Street and turn left onto Walnut Street. Then turn left onto 7th Street. We are on the left hand corner of 7th and Walnut Streets.

FROM BATAVIA, TAKE 275 SOUTH INTO KENTUCKY: Take 471 North across the bridge into Ohio and take the 6th Street exit into downtown Cincinnati. Follow 6th Street to Main Street and turn right onto Main Street. Then turn left onto 8th Street, left onto Walnut Street, and left onto 7th Street. We are on the left hand corner of 7th and Walnut Streets.

TRAVELING 50 WEST (COLUMBIA PARKWAY) FROM THE EAST SIDE OF CINCINNATI: Take the 6th Street exit into downtown Cincinnati. Follow 6th Street to Main Street. Turn right onto Main Street, left onto 8th Street, left onto Walnut Street and left onto 7th Street. We are on the left hand corner of 7th and Walnut Streets.

TRAVELING 471 NORTH FROM KENTUCKY: Take the 6th Street exit into downtown Cincinnati. Turn right onto Main Street, left onto 8th Street, left onto Walnut Street and left onto 7th Street. We are on the left hand corner of 7th and Walnut Streets.

VALET PARKING: Valet parking is available beginning at 6:00pm. Monday through Friday, and 5:00pm on Saturday. If you arrive prior to 6:00pm, you can park at either the System Parking Lot located on the corner of 8th and Walnut Streets (the entrance is on the Walnut Street side).

OR

The Olympic Parking Garage which is located just past our restaurant on 7th Street.

Valet parking is on the 7th Street side of the restaurant and is \$7.00 per car. If you would like to host valet parking for your guests, the cost is \$9.00 per car which includes the gratuity for the valet.