
RAILS
STEAKHOUSE
Holiday
PRIVATE DINING



RAFTERS LOUNGE

Rails Steakhouse was built on doing things properly, not quickly. Our beef is aged in-house. Our kitchen bakes from scratch. Our wine program has earned ten consecutive years of Wine Spectator recognition. Every plate, every pour, and every detail reflects a standard that doesn't change — whether you're joining us for dinner or hosting your most important event.

Private dining at Rails is designed to feel effortless. Thoughtful planning, calm coordination, and a team that knows how to read a room to ensure that every gathering runs smoothly. Our spaces feel polished but welcoming, our service is refined without feeling formal, and our food speaks for itself. It's why hosts trust us, guests remember the experience, and families, companies, and friends return year after year to celebrate what matters most.

RESERVE A ROOM, RESERVE A FLOOR

RESERVE THE ENTIRE RESTAURANT



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MOSAIC ROOM

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STEAKHOUSE VIRTUAL TOUR
Best with GOOGLE Chrome

ROOM PHOTOS >
Double tap any photo to see each room.

EVENT VIDEO >
Reckitt Holiday Cocktail Party

EVENT VIDEO >
Toyota Corporate Cocktail Party in the Rafters Lounge

MINGLE & SIT- DOWN BRUNCH

$82 per person including the menu below

30 minutes to mingle while guests arrive. It's time to meet and greet, have a drink and start conversations before sitting to eat. It's relaxed and social without the pressure of sitting right away.

-Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS
Caramelized Onions, Fontina Cheese, Truffle Aioli

BUTTERNUT SQUASH & FONTINA ARANCINI Honey
Lemon Drizzle

COCONUT GULF SHRIMP
Sweet Thai Chili Sauce

WARM APPLE DANISH

SIT- DOWN BRUNCH

$68 per person

Includes coffee, hot tea, iced tea, lemonade and soda

Appetizers for sharing at the table

RAILS WAFFLE PLATTER
Sliced Bananas & Strawberries, Nutella, Candied Pecans, Maple Syrup, Whipped Cream

CARAMELIZED ONION & APPLE FLATBREAD
Creme Fraiche

DOUBLE CUT PEPPER & MAPLE GLAZED NUESKE BACON

HARVEST SALAD
Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider-Honey Vinaigrette

Entrée choices

SPINACH & FONTINA QUICHE
Grilled Asparagus

RICOTTA STUFFED ALMOND CROISSANT FRENCH TOAST
Mixed Berry Compote

10 OZ. FLAT IRON STEAK
Roasted Garlic Mashed Potatoes, Sauteed Zucchini, Squash & Peppers

MARYLAND STYLE CRAB CAKE SANDWICH
Butter Lettuce, Tomato, Red Onion, Jalapeno Cilantro Aioli, Old Bay
Fries

Dessert
(Please select one dessert to be served to all guests)

RAILS SIGNATURE BUTTER CAKE
Berry Compote, Toasted Almonds, Whipped Mascarpone

APPLE CIDER DOUGHNUT BREAD PUDDING
Apple Cider Doughnuts, Brioche Bread, Brown Sugar-Cinnamon Custard, Caramel Sauce, Whipped Cream

FRESH SLICED FRUIT, MELON & BERRY PLATTERS
Mint Syrup

MINGLE & BRUNCH BUFFET

$84 per person including the menu below

-Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS
Caramelized Onions, Fontina Cheese, Truffle Aioli

BUTTERNUT SQUASH & FONTINA ARANCINI
Honey Lemon Drizzle

COCONUT GULF SHRIMP
Sweet Thai Chili Sauce

WARM APPLE DANISH

BUFFET BRUNCH

$68 per person

Includes coffee, hot tea, iced tea, lemonade and soda

FARMHOUSE SCRAMBLED EGGS
Cheddar Cheese, Peppers & Onions

OVERNIGHT PAN FRENCH TOAST
Butterscotch Caramel Sauce

APPLEWOOD SMOKED BACON

HOME-STYLE POTATOES
Yukon Gold Potatoes, Sea Salt, Fresh Herbs

FRESH SLICED FRUIT, MELON & BERRIES
Mint Syrup

CHICKEN MARSALA
Wild Mushrooms, Marsala Sauce

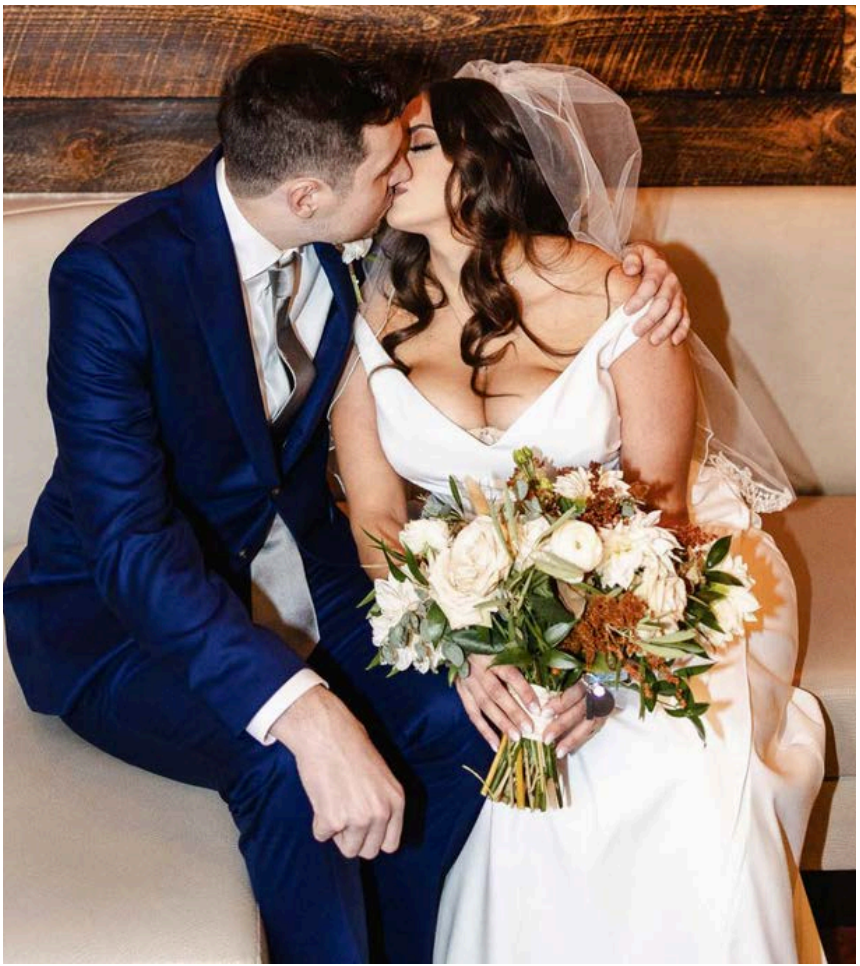
PENNE ALLA VODKA SAUCE
Tomato Cream Sauce with a touch of Vodka, Sweet Peas

SHORT RIB MAC-N-CHEESE
Caramelized Onion, Braised Short Rib of Beef

BEET & GOAT CHEESE SALAD
Roasted Beets, Arugula, Endive, Spiced Candied Walnuts, Goat Cheese, Apples, Blood Orange-Sherry Vinaigrette

RAILS SIMPLE SALAD
Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

CHEF'S WAFFLE -or- OMELETTE STATION





MINGLE & LUNCH ONE

$79 per person including the menu below

30 minutes to mingle while guests arrive. It's time to meet and greet, have a drink and start conversations before sitting to eat. It's relaxed and social without the pressureof sitting right away.

-Passed Hors d'oeuvres for 30 minutes

WAGYU BEEF SLIDERS
Caramelized Onions, Fontina Cheese, Truffle Aioli

COCONUT GULF SHRIMP
Sweet Thai Chili Sauce

BUTTERNUT SQUASH & FONTINA ARANCINI
Honey Lemon Drizzle

LUNCHEON MENU ONE

$ 69 per person

Includes coffee, hot tea, iced tea, lemonade and soda

Appetizers for sharing at the table

BURRATA
Pear Compote, Cracked Sicilian Pistachio, Pomegranate Molasses, House Made Focaccia

POTATOES & SAUSAGE
Warm Yukon Gold Potatoes, Red Onion, Sweet Italian Sausage, Sherry Vinaigrette

Salad

HARVEST SALAD
Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider-Honey Vinaigrette

Entrée options

FILET MIGNON SANDWICH
Sliced Filet Mignon, Toasted Baguette, Mushrooms, Onions, Bordelaise and Truffle Fries

WAGYU BEEF BURGER
American Wagyu Beef, Cheddar Cheese, Lettuce, Tomato, Onion and Homemade Onion Rings

LANCASTER CHICKEN BREAST
Brown Butter-Sweet Potato Puree, French Beans, Natural Jus

FARRO ISLAND SALMON
Braised Savoy Cabbage, Nueske Bacon, Red Wine Sauce

Dessert choices
(Please select one for your guests)

RAILS SIGNATURE BUTTER CAKE
Berry Compote, Toasted Almonds, Whipped Mascarpone

APPLE CIDER DOUGHNUT BREAD PUDDING
Apple Cider Doughnuts, Brioche Bread, Brown Sugar-Cinnamon Custard, Caramel Sauce, Whipped Cream

MINGLE & LUNCH TWO

$89 per person including the menu below

-Passed Hors d'oeuvres for 30 minutes

WAGU BEEF SLIDERS
Caramelized Onions, Fontina Cheese, Truffle Aioli

BUTTERNUT SQUASH & FONTINA ARANCINI
Honey Lemon Drizzle

COCONUT GULF SHRIMP
Sweet Thai Chili Sauce

MINI CHICKEN EMPANADAS
Pico de Gallo

LUNCHEON MENU TWO

$78 per person

Includes coffee, hot tea, iced tea, lemonade and soda

Appetizers for sharing at the table

FIG & BLUE FLATBREAD
Figs, Gorgonzola Cheese, Caramelized Onions, Arugula, Balsamic Reduction

DOUBLE CUT PEPPER & MAPLE GLAZED NUESKE BACON

SHORT RIB MAC & CHEESE
Sauteed Mushrooms, Onions, Braised Short Rib

Salad

(Please select one for all guests)

BEET & GOAT CHEESE SALAD
Roasted Beets, Arugula, Endive, Spiced Candied Walnuts, Goat Cheese, Apples, Blood Orange-Sherry Vinaigrette

HARVEST SALAD
Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider-Honey Vinaigrette

Entree Choices

10 oz FLAT IRON STEAK or optional 8 oz. FILET MIGNON (+ $15 when the filet mignon entree is ordered)
Roasted Garlic Mashed Potatoes, Sauteed Zucchini, Squash & Peppers, Bordelaise Sauce

TWIN MARYLAND-STYLE CRAB CAKE
Mango Slaw, Cilantro Aioli, Old Bay Fries

WAGYU BEEF BURGER
American Wagyu Beef, Cheddar Cheese, Lettuce, Tomato, Red Onion and Handmade Onion Rings

LANCASTER CHICKEN BREAST
Brown Butter-Sweet Potato Puree, Black Cherry-Hazelnut Compote, French Beans, Natural Jus

FARRO ISLAND SALMON
Braised Savoy Cabbage, Nueske Bacon, Red Wine Sauce

Dessert

(Please select one dessert to be served to all guests)

NY STYLE CHEESECAKE
Classic Cheesecake Filling, Graham Cracker Crust, Strawberries, Whipped Cream

APPLE CIDER DOUGHNUT BREAD PUDDING
Apple Cider Doughnuts, Brioche Bread, Brown Sugar-Cinnamon Custard, Caramel Sauce Whipped Cream

MINGLE & DINNER ONE

$129 per person including the dinner menu below

DISPLAY APPETIZERS
upon arrival

RUSTIC ANTIPASTI BOARD
Selections of Prosciutto, Imported Salami,
Mortadella, Manchego, Fontina,
Parmigiano, Gruyer, Dried Figs and Seasonal Berries,
Rustic Parmesan Cheese Crostini

GRILLED VEGETABLE BOARD
Charred Asparagus, Red Pepper, Sweet Onion, Eggplant,
Zucchini, Balsamic Glaze,, and Marinated Olives

-Passed Hors d'oeuvres for 30 minutes

PAN SEARED LAMB LOLLIPOPS
Rosemary, Dijon

WAGU BEEF SLIDERS
Fontina, Truffle Aioli

LOBSTER FRITTER
Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS
Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

BUTTERNUT SQUASH & FONTINA ARANCINI

DINNER MENU ONE

$99 PER PERSON

Appetizers for sharing at the table

POINT JUDITHCALAMARI FRITTI
Zucchini, Calabrian Chili Aioli

BURATTA
Pear Compote, Cracked Sicilian Pistachio, Pomegranate
Molasses, House Made Focaccia

POTATOES & SAUSAGE
Warm Yukon Gold Potatoes, Red Onion, Sweet
Italian Sausage, Sherry Vinaigrette

Salad
(Please select one to be served to all guests)

THE WEDGE SALAD
Iceberg, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu

HARVEST SALAD Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider-Honey Vinaigrette

SIMPLE SALAD
Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

Entrée choices

20 oz. 28 DAY DRY AGED BONE-IN NY STRIP STEAK

8 oz. FILET MIGNON

PORCINI RISOTTO
Porcini Mushrooms, Parmesan-Sage Oil

LANCASTER CHICKEN BREAST
Brown Butter-Sweet Potato Puree, French Beans, Natural Jus

FARRO ISLAND SALMON
Braised Savoy Cabbage, Nueske Bacon, Red Wine Sauce

BRAISED SHORT RIBS OF BEEF
Parmesan Risotto Cake, Onion Marmalade, Red Wine Sauce

Sides shared at the table

SAUTEED SPINACH & MASHED POTATOES

Dessert
(Please select one dessert to be served to all guests)

RAILS SIGNATURE BUTTER CAKE
Berry Compote, Toasted Almonds, Whipped Mascarpone

APPLE CIDER DOUGHNUT BREAD PUDDING
Apple Cider Doughnuts, Brioche Bread, Brown Sugar-Cinnamon Custard, Caramel Sauce, Whipped Cream

NY STYLE CHEESECAKE
Classic Cheesecake Filling, Graham Cracker Crust, Strawberries, Whipped Cream

MINGLE & DINNER TWO

$149 per person including the dinner menu below

DISPLAYED APPETIZERS
upon arrival

RUSTIC ANTIPASTI BOARD
Selections of Prosciutto, Imported Salami, Mortadella, Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries. Parmesan Cheese Crostini

GRILLED VEGETABLE BOARD
Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

PASSED HORS D'OEUVRES FOR 30 MINUTES

PAN SEARED LAMB LOLLIPOPS
Rosemary, Dijon

WAGYU BEEF SLIDERS
Fontina, Truffle Aioli

LOBSTER FRITTER
Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS
Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

BUTTERNUT SQUASH & FONTINA ARANCINI

DINNER MENU TWO

$119 per person

Appetizers for sharing at the table

POINT JUDITH CALAMARI FRITTI
Zucchini, Calabrian Chili Aioli

BURRATA
Pear Compote, Cracked Sicilian Pistachio, Pomegranate Molasses, House Made Focaccia

TUNA TARTARE Hand cut Ahi Tuna, Avocado Mousse, Ponzu, Wonton

Salad
(Please select one to be served to all guests)

THE WEDGE SALAD
Iceberg Lettuce, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu

HARVEST SALAD
Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider-Honey Vinaigrette

SIMPLE SALAD
Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

Entrée choices

16 oz. 28 DAY DRY AGED NY STRIP STEAK

20 oz. 28 DAY DRY AGED COWBOY RIBEYE STEAK

12 oz FILET MIGNON

LANCASTER CHICKEN BREAST
Brown Butter-Sweet Potato Puree, French Beans, Natural Jus

FARRO ISLAND SALMON
Braised Savoy Cabbage, Nueske Bacon, Red Wine Sauce

Optional Steak add-ons:
Two Crab Stuffed Gulf Shrimp $20
Crab Stuffed Maine Lobster Tail $42
Maine Lobster Tail $26

Sides shared at the table

GRILLED ASPARAGUS
Shaved Grana Padano

MASHED POTATOES

FOREST MUSHROOMS
Shallots & Thyme

SMOKED GOUDA & BACON MAC & CHEESE

Dessert
(Please select one dessert to be served to all guests)

RAILS SIGNATURE BUTTER CAKE
Blueberry Compote, Toasted Almonds, Whipped Mascarpone

APPLE CIDER DOUGHNUT BREAD PUDDING
Apple Cider Doughnuts, Brioche Bread, Brown Sugar-Cinnamon Custard, Caramel Sauce, Whipped Cream

NY STYLE CHEESECAKE
Classic Cheesecake Filling, Graham Cracker Crust, Strawberries, Whipped Cream

MINGLE & DINNER THREE

$ 179 per person including the dinner menu below

DISPLAY APPETIZERS
upon arrival

RUSTIC ANTIPASTI BOARD
Selections of Prosciutto, Imported Salami, Mortadella, Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries. Parmesan Cheese Crostini

GRILLED VEGETABLE BOARD
Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

-Passed Hors d'oeuvres for 30 minutes

PAN SEARED LAMB LOLLIPOPS
Rosemary, Dijon

WAGYU BEEF SLIDERS
Fontina, Truffle Aioli

LOBSTER FRITTER Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS
Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs.

DINNER MENU THREE

$ 139 per person

Appetizers for sharing at the table

BURRATA
Pear Compote, Cracked Sicilian Pistachio, Pomegranate Molasses, House Made Focaccia

NUESKE APPLEWOOD SMOKED BACON
Peanut Butter & Jalapeno Jelly

PORCINI STUFFED GNOCCHI
Pork Belly, Delicata Squash, Brown Butter Cream Sauce, Sage Oil

Salad

(Please select one to be served to all guests)

THE WEDGE SALAD
Iceberg lettuce, Bacon, Tomatoes, Pickled Red Onions, Crumbled Bleu

HARVEST SALAD
Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider- Honey Vinaigrette

SIMPLE SALAD
Mixed Greens, Carrot & Fennel Ribbons, Baby Tomatoes, Champagne Vinaigrette

Entrée choices

14 oz BONE-IN FILET MIGNON OSCAR STYLE Crab Meat, Asparagus, Bearnaise Sauce

BRAISED SHORT RIBS OF BEEF Parmesan Risotto Cake, Onion Marmalade, Red Wine Sauce

CHILEAN SEA BASS Lemongrass-Coconut Cream, Water Spinach, Spicy Peanuts, Thai Basil Oil

LANCASTER CHICKEN BREAST Brown Butter-Sweet Potato Puree, French Beans, Natural Jus

Sides for sharing at the table

ROASTED BRUSSELS SPROUTS
Honey-Gochujang Sweet Chili Sauce, Roasted Pork Belly

FOREST MUSHROOMS
Shallots and Thyme

GRILLED ASPARAGUS
Shaved Grana Padano Mashed Potatoes

MASHED POTATOES

Dessert

(Please select one dessert to be served to all guests)

RAILS SIGNATURE BUTTER CAKE
Blueberry Sauce, Toasted Almonds, Whipped Mascarpone

APPLE CIDER DOUGHNUT BREAD PUDDING
Apple Cider Doughnuts, Brioche Bread, Brown Sugar-Cinnamon Custard, Caramel Sauce, Whipped Cream

NY STYLE CHEESECAKE
Classic Cheesecake Filling, Graham Cracker Crust, Strawberries, Whipped Cream





THE 2-HOUR MINGLE

$118 per person

The 2-hour Mingle — the perfect blend of energy and ease, ideal for connecting with a small group of friends, colleagues or family over drinks, appetizers, and conversation.

DISPLAY APPETIZERS

upon arrival

RUSTIC ANTIPASTI BOARD
Selections of Prosciutto, Imported Salami, Mortadella, Manchego, Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries. Parmesan Cheese Crostini

GRILLED VEGETABLE BOARD
Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

HEIRLOOM TOMATO CAPRESE
Sliced Mozzarella, Tomatoes, Olive Oil, Sea Salt, Cracked Pepper

JUMBO POACHED GULF SHRIMP
Cocktai l Sauce, Lemon Wedges

PASSED APPETIZERS

Passed for 30 minutes

WAGYU BEEF SLIDERS
Fontina, Truffle Aioli

COCONUT SHRIMP
Thai Chili Sauce

SAUSAGE STUFFED MUSHROOMS
Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

WILD MUSHROOM & LEEK CROQUETTES
Roasted Garlic Aioli

CRAB CAKE BLT SLIDERS
Remoulade

CARVING STATION

Carved for 1 Hour

28 DAY DRY AGED PRIME NY STRIP
-or-
WHOLE ROASTED TENDERLOIN of BEEF

Served With

PARKER HOUSE ROLLS

HORSERADISH CREAM, BORDELAISE SAUCE & CHIMICHURI SAUCE

SAUTÉED ONIONS AND MUSHROOMS

ASSORTED FLATBREADS

Select Two

FUNGHI
Wild Mushrooms, Caramelized Onions, Fontina, Goat Cheese

FIG & BLUE
Figs, Gorgonzola Cheese, Caramelized Onions, Balsamic Reduction

MARGHERITA
San Marzano Tomatoes, Fresh Mozzarella, Garden Basil

PROSCIUTTO
Prosciutto de Parma, Mozzarella, Baby Arugula, Balsamic Glaze

SMOKED GOUDA & BACON MAC-N-CHEESE

SAUTEED GARLIC GREEEN BEANS

HARVEST SALAD
Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider-Honey Vinaigrette

LIITLE GEM CAESAR SALAD
Parmesan Crouton Crumble, Applewood Bacon, Cracked Pepper

DESSERT

Chef's Selection of Mini Pastries

RAILS SIGNATURE COCKTAIL PARTY

$149 per person

We love a cocktail party for its lively mix of conversation, music, and style — a perfect blend of elegance and ease.
Its where great drinks meet great company, and every moment feels effortlessly social.

DISPLAY APPETIZERS

Upon Arrival

JUMBO POACHED GULF SHRIMP
Cocktail Sauce, Lemon Wedges

RUSTIC ANTIPASTI BOARD
Selections of Prosciutto, Imported Salami, Mortadella, Manchego , Fontina, Parmigiano, Gruyere, Dried Figs and Seasonal Berries. Rustic Parmesan Cheese Crostini

HEIRLOOM TOMATO CAPRESE
Sliced Mozzarella, Tomatoes, Olive Oil, Sea Salt, Cracked Pepper

GRILLED VEGETABLE BOARD
Charred Asparagus, Red Pepper, Sweet Onion, Eggplant, Balsamic Glaze, and Marinated Olives

PASSED APPETIZERS

Passed for 45 Minutes

PAN SEARED LAMB LOLLIPOPS
Rosemary, Dijon

WAGYU BEEF SLIDERS
Fontina, Truffle Aioli

LOBSTER FRITTER
Maine Lobster, Corn, Zucchini, Peppers, Lemon Aioli

SAUSAGE STUFFED MUSHROOMS
Cremini, Sweet Italian Sausage, Fontina, Fresh Herbs

BRAISED BEEF SHORT RIB SLIDERS
Onion Marmalade, Bordelaise Sauce

SERVING DISHES

Served for 2 Hours

ROASTED BUTTERNUT SQAUSH RAVIOL I
Brown Butter Cream Sauce, Toasted Hazelnuts

CHICKEN FRANCAISE
Chicken Breast, Artichoke Hearts, Capers, Lemon & White Wine Butter Sauce

SHORT RIB MAC-N-CHEESE
Caramelized Onions & Wild Mushrooms

FARRO ISLAND SALMON
Braised Savoy Cabbage, Nueske Bacon, Red Wine Sauce

-or-

CHILEAN SEA BASS + $10 per person
Lemongrass-Coconut Cream, Water Spinach, Spicy Peanuts, Thai Basil Oil

HARVEST SALAD
Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider-Honey Vinaigrette

LITTLE GEM CESAR SALAD
Parmesan, Applewood Bacon, Cracked Pepper

CARVING STATION

Carved for 1 Hour

28 DAY DRY AGED PRIME NY STRIP
-or-
WHOLE ROASTED TENDERLOIN of BEEF

Served with

PARKER HOUSE ROLLS

HORSERADISH CREAM, BORDELAISE SAUCE & CHIMICHURI SAUCE

SAUTÉED ONIONS AND MUSHROOMS

SMOKED GOUDA & BACON MAC-N-CHEESE

SAUTEED GARLIC GREEEN BEANS

HARVEST SALAD
Baby Kale, Roasted Acorn Squash, Pumpkin Seed Granola, Pickled Pears, Manchego Cheese, Apple Cider-Honey Vinaigrette

LIITLE GEM CAESAR SALAD
Parmesan Crouton Crumble, Applewood Bacon, Cracked Pepper

DESSERT

Chef's selection of house made mini pastries
-or -
Assorted Cookies
+$12 per person

RAILS DESSERTS

From cookies and cupcakes to cakes and parfaits, our Pastry Chef offers a wide variety of home-made desserts that will have your guests wanting more!



BROWNIES
$39 per dozen, 2" x 2"

3 dozen minimum per flavor:

- Nutella
- Salted Caramel
- Chocolate Peanut Butter
- Chocolate Marshmallow
- Bourbon Pecan



CUP CAKES
$36 per dozen

- Carrot
- Lemon
- Chocolate
- Vanilla



CHOCOLATE CHIP COOKIES &
MILK SHOOTERS
$36 per dozen

Served with Whole Milk



NAKED CAKE

A classic rustic cake
with no or lightly frosted &
decorated with fresh flowers
and a topper (provided by the
party host).

$7.00 per serving



TABLESCAPE CAKE

On trend for 2026 is
Pastry Chef Lyndsey's
five-layer statement cake
decorated with fresh
flowers (provided by the
party host).

$10.00 per serving

WINE & SPIRITS

A. FULL CONSUMPTION BAR

The full assortment of liquor, wine and spirits on our bar are offered.
Each drink ordered is entered into a running tab that will be added to your final event bill

B. LIMITED CONSUMPTION BAR

A limited selection of drinks based on brand and individual drink cost.
Each drink ordered is entered into a running tab that will be added to your final event bill.

BEER & WINE includes all beer, and wines by the glass capped at $16

STANDARD includes all drinks capped at $16

Titos Vodka	Elijah Craig Bourbon	Red and White Sangria
Tanqueray Gin	Don Julio Silver Tequila	LaMarca Prosecco
Johnny Walker Black Scotch	Captain Morgan Rum	Imported and Domestic Beers
	House Reds & Whites	Soft Drinks & Specialty Coffees

PREMIUM includes all drinks capped at $18

Kettle One Vodka	Whistle Pig Rye	House Reds & White Wines, La Marca Prosecco
Bombay Sapphire Gin	Casamigos Tequila	Red and White Sangria
Macallan 12 yr. Scotch	Papa Pilar Rum	Imported and Domestic Beers
	Rails Specialty Cocktails	Soft Drinks & Specialty Coffees

SUPER includes all drinks capped at $22

Grey Goose Vodka	Bookers Bourbon	House Reds & White Wines, La Marca Prosecco
Hendricks Gin	Clase Azul Plata Tequila	Red and White Sangria
Oban 14 yr. Scotch	Papa Pilar Rum	Imported and Domestic Beers
	Rails Specialty Cocktails	Soft Drinks & Specialty Coffees

SIGNATURE COCKTAILS
With clever names and seasonal flavors, a Signature Cocktail can be added to any bar and might just be the personal touch you're lookingfor. Select from our seasonal cocktail list.

LUNCH & BRUNCH SPECIALTY COCKTAILS $13 per drink

PASSION FRUIT MOJITO
Muddled Mint & Lime, Passionfruit Puree, Bacardi Rum

ITALIAN MARGARITA
Lu nazul Tequila, Amaretto, Lime Juice, Orange Juice

APEROL SPRITZ
Aperol, Champagne, Club Soda

AMALFI SUNRISE MIMOSA
Titos Vodka, Cointreau, Prosecco, Orange Juice

ESPRESSO MARTINI
Absolut Vanilla, Kahlua, Espresso

CHOCOLATE MARTINI
Absolut Vanilla Vodka, crème de Cacao, Mozart Liqueur, Cream

LEMON DROP
Absolut Vodka, Triple Sec, Lemon Juice

MOCKTAILS
A full selection of non-alcoholic 'mocktails' mixed by your bartender and changes seasonally.

Standard single pours are served for all private events. Shots and double pours are not avaiable

FREQUENTLY ASKED QUESTIONS

MAKING A PRIVATE RESERVATION

Reservations are tentative until a deposit is paid, and the agreement is signed and returned.
Rails Steakhouse reserves the right to cancel any tentative reservation before completing this process.

MINIMUM SPEND

We are pleased to offer our private dining spaces with no room rental fee. Instead, each space has a food and beverage minimum, which simply means that your group's selections (such as cocktails, wine, entrees etc.) must total at least that minimum amount.
As long as your food and beverage total meets the minimum, there is no additional charge for the room. Should the total fall short, the difference is applied to meet the minimum.
This allows the room to be reserved exclusively for your group while providing complete flexibility in menu choices.

FOOD & BEVERAGE PRICING

Current prices are indicated on the enclosed menus.
Food prices are per guest, should a child order an adult meal, they are charged the same as an adult. Toddlers 8 and under are offered selections from the kids' menu.
Bar prices are per drink on consumption. A $125 bartender fee per bartender will be applied to all events serving beverages from the bar.
We offer a full bar and an expanded wine list. No outside beverage or wine may be brought into the restaurant to be served at an event.

MENU SELECTION

Due to our dry aging schedule, menus must be finalized and signed (8 weeks) prior to the event date.
All events that are booked less than four weeks before the event date will require menu selections and set-up arrangements at the time of booking.
Please inform us of any dietary requirements or preferences you or your guests may have so we can ensure everyone enjoys their meal.

PAYMENT

Payment of the entire check is due upon completion of your event with cash or credit card, checks and electronic payments are not accepted.

GUEST GUARANTEE

A final guest count is due ten (10) days before the event. This number will serve as your guaranteed attendance and will be used for planning and billing.
If fewer guests attend, the guaranteed number will still apply. If a final count is not provided, the originally estimated guest count will be used. The final bill will reflect either the guaranteed number or the actual attendance - whichever is higher.

DECORATIONS

Rails Steakhouse wants to make every event here a special experience. Therefore, every effort will be made to allow you to prepare and install decorations reflecting your creative requirements.

BALLOONS / BALLOON ARCHES

It is the hosts responsibility to remove them within 30 minutes after the event concludes. Balloons cannot be left in the room, popped or released into the air. Failure to remove them will result in a $250 deduction from your deposit.

SPARKLERS

Sparklers are not permitted inside the building or on the premises.

TABLE DECOR

Glitter, confetti, sparklers, and open flame candles are prohibited.

WALL DECOR

Only Command Strips may be used on our walls.

LADDERS

Ladders may be used for decorating; however, you may not stand on tables or chairs.

VENDORS

Vendors should supply their tables and equipment; hand carts or wagons are recommended for transport. Electrical outlets are available; vendors must provide UL-listed extension cords and power strips.

ACCESSIBILITY

The restaurant is wheelchair accessible with an elevator connecting all floors.


CALIFORNIA