

STRIP HOUSE®

Livingston

The Westminster Hotel
973.548.0040

Houston

Downtown
713.659.6000

Naples

Naples Grande Beach Resort
239.598.9600

Key West

The Reach Resort
305.295.9669

Located in downtown Houston, Strip House is walking distance to George R. Brown Convention Center, Toyota Center and Minute Maid Park.

The striking, siren-red interior, designed by David Rockwell, is decorated with black & white images of women photographed by Studio Manasse in the early 1900's in Vienna.

With locations across the United States, the restaurant amps up a traditional steakhouse menu with luxurious sides and signature desserts. Prime cuts of meat—including filet mignon, porterhouse, rib chop and double-cut strip steak—are charred to perfection. An extensive wine list has a vast variety in flavor profiles and price points. Crisp goose-fat potatoes, thyme-roasted wild mushrooms and truffle creamed spinach all prove to be complimentary pairings, while pescatarians have their pick of seafood options like pan-seared red snapper atop artichokes, pancetta, and fingerling potatoes. And don't forget to indulge in Strip House's famous 24-layer chocolate cake, which was featured on the Food Network's *The Best Thing I Ever Ate*.

Come see why Strip House was given four stars by Forbes and named the best Houston Steakhouse by scores of CitySearch voters, while continuing to impress the imaginations and appetites of diners night after night.

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• RESTAURANT DESCRIPTION •

Patrons indulge in a savory dining experience in downtown Houston's famed sophisticated steakhouse, Strip House. Located downtown on McKinney Street at the Shops at Houston Center, the intimate eatery tempts the senses with its stylish crimson interior, dim lighting, and vintage black and white photos papering the walls. Red leather banquettes hug the restaurant's dramatic dining room while a cozy lounge enables patrons to recline and relax before being seated or while sampling specialties from Strip House's celebrated bar menu.



Corner Booth



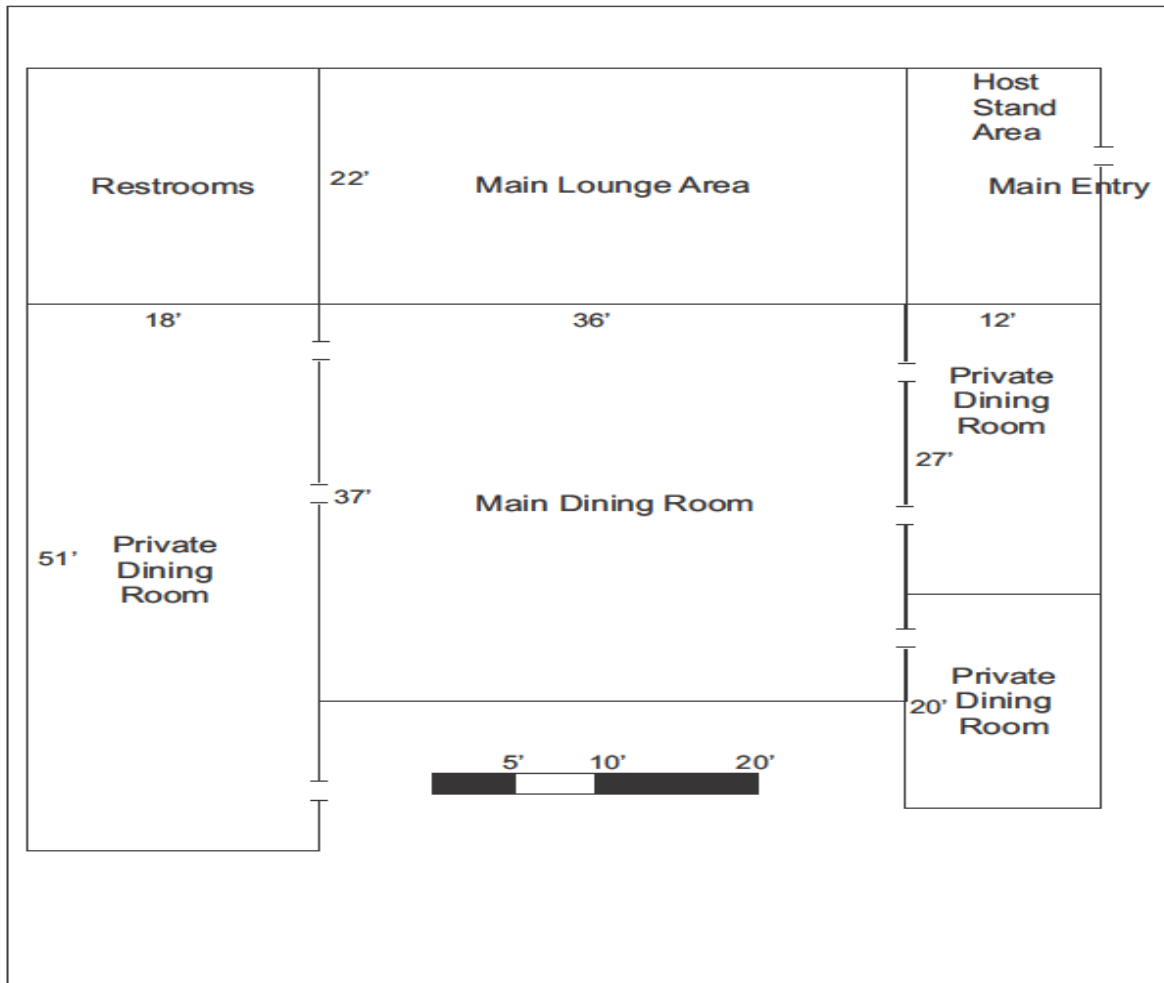
Main Dining Room



Lounge Area

• RESTAURANT LAYOUT •

Restaurant Capacity of up to 400 Guests. Available for Buy-Out.



• PRIVATE DINING •

The restaurant has four private dining options that reflect the ambiance of the main dining room, with crimson walls adorned with specialty lighting and framed mirrors. One private room can accommodate up to 20 guests, another can hold up to 30, and the largest private dining room seats up to 100 guests. The rooms are equipped with plasma screens, pc connections and wireless internet access and are available without a room rental fee.



Room 300
15-30 Guests



Room 400
10-20 Guests



Room 200/250
30-100 Guests

• BAR SERVICE •

Open Bar

Service includes Premium Brand Liquor, House Red and White Wine, Domestic and Imported Beer, Soda, Juice and Bottled Water

\$55.00 Per Person for 3 hour Service

Wine and Beer

Service includes House Red, White and Sparkling Wine, Domestic and Imported Beer

\$35.00 Per Person for 3 hour Service

Private Bartender Service

In-room private bar with bartender

\$125.00

Open bar based on consumption is also available.

Our Sommelier is available to assist you in selecting your wine prior to the event.

• PARKING •

We offer Complimentary Valet Parking 7 Days a Week, Beginning at 6pm

During lunch hours, self parking is available, subject to hourly rate.

• PREFIXED MENU OPTIONS •

• THREE COURSE MENU •

\$75 per person

Choice of Soup or Salad

Lobster Bisque

Mixed Greens Salad in Parmesan Cup

Choice of Entrée

Filet Mignon

Rib Eye Steak

Roasted Atlantic Salmon

Table Share Side Dishes

Steamed Green Beans

Whipped Potato Puree

Choice of Dessert

Strip House Chocolate Cake

Fruits and Berries

• FOUR COURSE MENU •

\$85 per person

Appetizer

Jumbo Shrimp Cocktail

Salad

Iceberg Salad

Choice of Entrée

Filet Mignon

. New York Strip

Roasted Farm Raised Chicken Breast

Pan Seared Red Snapper

Table Share Side Dishes

Steamed Asparagus

Potatoes Romanoff

Dessert

Cheesecake

• THREE COURSE MENU FEATURING HORS D'OEUVRES RECEPTION •

\$95 per person

Half Hour Reception with Butler Passed Hors d'Oeuvres

Shrimp Cocktail with House Made Cocktail Sauce

Filet Mignon Skewers with Portobello Mushrooms and Signature Steak Sauce

Tuna Tartar on Cucumber with Sesame Seeds and Soy-Lime Sauce

Crisp Vegetable Spring Rolls with Sweet Chili Sauce

Choice of Appetizer or Salad

Jumbo Lump Crab Cake

Mixed Greens Salad in Parmesan Cup

Choice of Entrée

Filet Mignon

New York Strip Steak

Rib Eye Steak

Table Share Side Dishes

Black Truffle Creamed Spinach

Crisp Goose Fat Potatoes

Choice of Dessert

House Made Ice Cream

House Made Sorbet

• CUSTOMIZED MENU OPTIONS •

Create your own menu from the below options and guidelines

Appetizers

- please choose up to two -

Lobster Bisque

Maine Lobster, Crisp Red Pepper Ravioli

Jumbo Sea Scallops

Edamame Succotash and Lemon-Thyme Vinaigrette

Jumbo Lump Crab Cake

Minced Vegetable Tartar Sauce

Jumbo Shrimp Cocktail

House Made Cocktail Sauce and Cucumber Salad

Salads

- please choose up to two -

Iceberg Salad

Marinated Vegetables, Smoked Bacon and Stilton Cheese Dressing

Mixed Baby Greens in a Parmesan Cup

Sliced Tomatoes and Sherry Vinaigrette

Caesar Salad

Shaved Parmesan and Paprika Croutons

Vine Ripened Tomato Salad

Tomato Water Vinaigrette, Marinated Onions and Basil

Entrees

- please choose three -

10 oz. Filet

16 oz. Rib Eye

16 oz. New York Strip

Roasted Farm Raised Chicken Breast

Chef's Fish Selection

Side Dishes for the Table

- please choose two -

Black Truffle Creamed Spinach

Steamed Green Beans

Steamed Broccoli

Potatoes Romanoff

Crisp Goose Fat Potatoes

Whipped Potato Purée

Desserts

- please choose up to two -

Strip House Chocolate Cake

Cheesecake

Seasonal Fruit & Berries

Ice Creams & Sorbets

THREE COURSE \$65-\$75 PER PERSON / FOUR COURSE \$75-\$85 PER PERSON

• AVAILABLE ADDITIONS •

Table Share Appetizers

Seafood Plateau

Lobster, Shrimp Cocktail, Raw Clams
& Oysters, King Crab Legs, Seared Sea

Scallops, Tuna Tartar, Bay Scallop

Ceviche, Cucumber Mignette and

House Made Cocktail Sauce

SERVES 4-6 GUESTS MARKET PRICE

Warm Gorgonzola Bread with Fondue

SERVES 4-6 GUESTS \$18

Fried Rock Shrimp

Sauces to Complement

SERVES 2-4 GUESTS \$18

Foie Gras Torchon

Served with Toasted Baguette

SERVES 2-4 GUESTS \$19

**Butler Passed Hors d'Oeuvres
Half Hour Reception Preceding Dinner**

Cold

Chopped Tomato and Goat Cheese Crostini
Tuna Tartar on Crisp Wonton with Sesame Seeds and Soy-Lime Sauce
Spicy Lobster Toasts with Cilantro and Red Pepper
Shrimp Cocktail with House Made Cocktail Sauce

Hot

Crab Cake Toasts with Tartar Sauce
Crisp Vegetable Spring Rolls with Sweet Chili Sauce
Tempura Zucchini with Saffron-Garlic Aioli
Goat Cheese Stuffed Fingerling Potatoes with Bacon, White Truffle Oil and Chives
Filet Mignon Skewers with Portobello Mushrooms, Roasted Garlic and Steak Sauce
Mini Cheese Burgers with Cheddar Cheese, Dill Relish, Ketchup, Dijon Mustard
Stilton Cheese and Bacon Popovers
Clams Casino with Herb Butter and Smoked Bacon
Pancetta, Parmesan Cheese and Roasted Tomato Pizzettes

3-4 SELECTIONS \$20 PER PERSON

Whole 24-Layer Chocolate Cake

\$150 INCLUDES SLICING/SERVING FOR UP TO 30 GUESTS

Champagne Toast

\$8 PER PERSON

• COCKTAIL PARTY •

2-3 Hour Service

Strip House Signature Carving Station

New York Strip

Black Truffle Creamed Spinach and Potatoes Romanoff

Strip House Signature Hors d'Oeuvres

6 hot or cold Selections Butler Passed

\$75 PER PERSON

• DINNER MENU •

Available for parties of 25 guests or less

APPETIZERS

Lobster Bisque 14
*Maine Lobster, Crisp Red
Pepper Ravioli*

Jumbo Shrimp 18
*Homemade Cocktail Sauce and
Cucumber Salad*

Iceberg Lettuce Salad 14
*Marinated Vegetables, Smoked
Bacon,
Tomatoes, Stilton Cheese
Vinaigrette*

Vine Ripened Tomatoes and
Red Onion 13
*Sliced Cucumber, Sweet Basil,
Tomato Water Vinaigrette*

Lump Crab Cake 17
*Potato Salad, Haricots Vert,
Corn Salsa, Remoulade*

Roasted Golden Beets and
Grilled Asparagus 13
*Stilton Cheese, Fresh Red Beet,
Sherry Vinaigrette*

Strip House Roasted Bacon 15
Baby Arugula, Russian Dressing

New England Sea Scallops 14
*Edamame Succotash, Black
Truffle Butter, Corn Broth*

Caesar Salad 13
*Hearts of Romaine, Paprika
Croutons and Shaved Parmesan*

Mixed Baby Greens 10
*Parmesan Crisp, Sliced Tomato
and Sherry Vinaigrette*

TABLE SHARE APPETIZERS

Warm Garlic Bread with Gorgonzola
Fondue 8

Foie Gras Torchon 19
Served with Toasted Baguette

Seafood Plateau M/P

ENTREES

Sesame Crusted Yellow Fin
Tuna 31
*Green Peppercorn Sauce and
Steamed Vegetable Roll*

Pan Seared Red Snapper 29
*Artichokes, Pancetta,
Fingerling Potatoes and Basil
Sauce*

Maine Lobster Linguine 28
*Lemon-Cream and Lobster
Bordelaise*

BROILER

New York Strip

16 oz. 42
20 oz. Bone-In 47

Filet Mignon

8 oz. 36
14 oz. 42
22oz. Bone-in Rib Eye 44

Veal Chop 37
*Roasted Pepper and Parsley
Salad*

Colorado Lamb Rack 38
*Dijon Bread Crumb Crusted and
White Bean Stew*

Maine Lobster M/P
Broiled or Steamed

Cut of the Night 29

26 oz. Center Cut Chateaubriand 40pp

SIDES

Crisp Goose Fat Potatoes 9

Black Truffle Creamed
Spinach 10

Whipped Potato Purée 7

Garlic – Herb French Fries 8

Fried Onions 8

Ripped potato 8

Sautéed Wild Mushrooms 10

Potatoes Romanoff 9

Steamed Broccoli 8

Creamed Corn with Pancetta 9

Sautéed Green Beans with
Garlic 8

Salt Crusted Baked Potato 19
*American Sturgeon Caviar,
Smoked Bacon, Chives and Sour
Cream*

“Best Steak House Houston ” 2006 & 2010 

“★★...Strip House’s strip is on its way to becoming an iconic New York City meal...”

The New York Times

“The menu is dedicated to carnivorous gluttony, with massive, impeccably grilled steaks accompanied by a wide selection of decadent sides. We loved: three-inch thick rib eye; crisp goose-fat potatoes, 24-layer chocolate cake.” **FOOD&WINE**

The only steakhouse to receive “★★★★...Strip House’s sumptuous steaks arouse the palate even more than its risqué pics excite the eye.” **Forbes** All-Star Eateries

“John Schenk, one of New York’s great chefs” **The New York Times**

“What gourmands can count on is Strip House’s perfect formula for preparing steak.” **VEGAS**

“Top Ten New Restaurants” Best of Las Vegas **ZAGAT SURVEY**

“★★★★” **Sun-Sentinel**

“[Strip House] is a carnivore’s delight — impressive steaks, decadent foie gras and delicate seafood.” **Naples Daily News**

“The oversized cuts of meat and decadent desserts are not the only alluring thing about this seductive atmosphere.” **NJSAVVY** Readers’ Choice Restaurant Awards (Best Steakhouse)

“... [Strip House] is the most interesting chop house in town. It’s a steakhouse for the thinking diner...” **HOUSTON CHRONICLE**

“Best Steak House Las Vegas” 

“[Strip House] is a steak house par excellence.” **The Star-Ledger**

“Four A’s...And we loved Strip House, and may make it our new special-occasion Strip restaurant...A large part of it was because of the restaurant’s décor which is Vintage Bordello, but in a tasteful way...” **LAS VEGAS REVIEW JOURNAL**

“Our favorite new-ish Restaurants with a few classics peppered in... Steak...Strip House.” **VANITY FAIR**