

the original
KILLEN'S
— S T E A K H O U S E —

PRIVATE DINING
MENUS

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We offer a variety of menus for private dining. Parties of less than 20 may order a la carte from our regular menu or create their own custom menu including any items from the menu. We also have several set menus available. Although not shown, vegetarian and vegan options are available upon request. These menus are guidelines and can be changed to include different items from the menu depending on guest preferences. Prices will vary for custom menus and include food only. Beverages and alcoholic beverages will be charged upon consumption.

KILLEN'S

— S T E A K H O U S E —

CLASSIC - \$95 *per person*

SHARED APPETIZERS

JUMBO LUMP CRAB CAKE | PORK BELLY

KOREAN BULGOGI SKEWERS

SALAD

WEDGE

baby iceberg lettuce wedge, roquefort, bacon, tomato, chive

CAESAR

charred romaine hearts, parmesan tuille, toasted panko, anchovies

ENTREE

CHICKEN FRANCESE

parmesan crusted chicken, mushroom artichoke cream, homemade tomato basil bucatini

LEMON BUTTER RED SNAPPER

gulf red snapper, jumbo lump crab, lemon butter beurre blanc

8 OZ FILET MIGNON

prepared medium rare to medium

SHARED SIDES

GREEN BEANS | CREAMED CORN | MASHED POTATOES

DESSERT

CARROT CAKE | CRÈME BRULEE BREAD PUDDING

KILLEN'S

— S T E A K H O U S E —

SIGNATURE - \$115 per person

SHARED APPETIZERS

JUMBO LUMP CRAB CAKE | PORK BELLY | SHRIMP COCKTAIL

SALAD

WEDGE *baby iceberg lettuce wedge, roquefort, bacon, tomato, chive*

CAESAR *charred romaine hearts, parmesan tuille, toasted panko, anchovies*

SPINACH *bacon vinaigrette, strawberry, peppered chevre, red onion, pecans*

ENTREE

CHICKEN FRANCESE *parmesan crusted chicken, mushroom artichoke cream, homemade tomato basil bucatini*

GULF RED SNAPPER *gulf red snapper, jumbo lump crab, lemon butter beurre blanc*

8 OZ FILET MIGNON | 14 OZ NEW YORK STRIP

18 OZ RIBEYE +\$10 | 12 OZ DRY AGED RIBEYE +\$20

16 OZ DRY AGED NEW YORK STRIP +\$20

steaks prepared medium rare to medium

SHARED SIDES

BRUSSEL SPROUTS | CREAMED CORN

BROCCOLI & CHEESE RISOTTO

DESSERT

CARROT CAKE | CRÈME BRULÉE BREAD PUDDING

FRENCH CRÈME BRULÉE

KILLEN'S

— S T E A K H O U S E —

IMPERIAL - \$145 per person

SHARED APPETIZERS

JUMBO LUMP CRAB CAKE | SCALLOPS | TUNA TARTARE

SOUP *or* SALAD

LOBSTER BISQUE *brown butter, brandy*

WEDGE *baby iceberg lettuce wedge, roquefort, bacon, tomato, chive*

CAESAR *charred romaine hearts, parmesan tuille, toasted panko, anchovies*

SPINACH *bacon vinaigrette, strawberry, peppered chevre, red onion, pecans*

ENTREE

CHICKEN FRANCESE *parmesan crusted chicken, mushroom artichoke cream, homemade tomato basil bucatini*

GULF RED SNAPPER *gulf red snapper, jumbo lump crab, lemon butter beurre blanc*

8 OZ FILET MIGNON | 14 OZ NEW YORK STRIP

18 OZ RIBEYE | 12 OZ DRY AGED RIBEYE

16 OZ DRY AGED NEW YORK STRIP

steaks prepared medium rare to medium

SHARED SIDES

LOBSTER MACARONI & CHEESE | CREAMED CORN

BONE MARROW MASHED POTATOES

DESSERT

CARROT CAKE | CRÈME BRULÉE BREAD PUDDING

CHOCOLATE MOUSSE CAKE