



### **THE LITTLE RHEIN STEAK HOUSE**

*The Little Rhein Steak House is located in La Villita on the Riverwalk on a site historically rich and diverse. The Coahuiltecan Indians founded a settlement here before 1500. In the early 18<sup>th</sup> century Spanish soldiers and Canary Islanders established a village on the site. The Mexican general Santa Anna encamped here during the Battle of the Alamo. During the late 19<sup>th</sup> century German immigrants settled the area designating their neighborhood as the Little Rhein District, and the steak house derives its name from that district.*

*The building was constructed around 1847 and is believed to be the first two-story structure in San Antonio. The lower level was hidden under silt until it was rediscovered in 1950. The structure was utilized as an early Texan home, a boarding house, a German saloon, a hangout for desperados and an historic museum and is protected by the San Antonio Conservation society because of its historical significance. Frank W. Phelps established the Little Rhein Steak House in 1967. Historic treasures and collectibles adorn the limestone walls of the Main Dining Room making it a friendly gathering place with rustic charm. World-renowned movie stars, musicians, athletes, political leaders and local celebrities have relished the experience of dining at the Little Rhein Steak House.*

### **PRIVATE DINING**

*The Crockett and Bowie Rooms are located on the lower level of the restaurant. Featuring beamed ceilings, Saltillo tile flooring, brick walls and alcoves filled with vintage wines, the rooms have a rustic Southwest character.*

<i>Room</i>	<i>Capacity for Lunch/Dinner</i>	<i>Minimum Guarantee Requirements for private dining</i>
<i>Crockett Room</i>	<i>30 guests</i>	<i>25 guests or \$1700.00 in food and beverage revenue before tax and gratuity</i>
<i>Bowie Room</i>	<i>35 guests</i>	<i>30 guests or \$2000.00 in food and beverage revenue before tax and gratuity</i>
<i>Main Dining Room</i>	<i>75 guests</i>	<i>65 guests or \$6000.00 in food and beverage revenue before tax and gratuity</i>
<i>Patio (weather permitting)</i>	<i>130 guests</i>	<i>120 guests or \$10,000.00 in food and beverage revenue before tax and gratuity</i>

**LITTLE RHEIN STEAK HOUSE GROUP DINNER MENUS  
FOR RESTAURANT AND PRIVATE DINING**

**CLASSIC MENU**

**Appetizers**

*(Select one for the entire group)*

**Shrimp Cocktail**

*Gulf Shrimp served on a Bed of Shredded Lettuce,  
Red Cocktail Sauce*

**Appetizer Trays**

*Bacon-wrapped Quail Legs, Shrimp, Crab Claws,  
Spinach and Feta Turnovers, Stuffed Jalapenos*

**Salads**

*(Select one for the entire group)*

**Field Greens**

*Red and Green Oak Leaf Lettuces, Red and Green Romaine,  
Radicchio, Cherry Tomato, Basil Vinaigrette*

**Caesar**

*Chopped Romaine Lettuce tossed in our own Caesar dressing,  
topped with Croutons and fresh Parmesan*

**Entrées**

*(All three entrees will be offered to parties of 50 or less;  
two entrees will be offered for parties of 51 or more)*

**8 oz Petit Filet Mignon**

**Herb Marinated Chicken Breast**

*Boneless Chicken Breast marinated in Lemon and Herbs*

**Scottish Salmon Fillet**

*grilled and served with Béarnaise*

**Family Style Accompaniments**

*Au Gratin Potatoes, Sautéed Mushrooms*

**Desserts**

**New York Cheesecake**

*with Strawberries and Strawberry Sauce*

**Little Rhein Mudball**

*Scoop of Vanilla Ice Cream rolled in Oreo Cookie Crumb,  
topped with Hershey's Syrup and Whipped Cream*

*Tea and Coffee*

**EXECUTIVE MENU**

**Appetizers**

*(Select one for the entire group)*

**Shrimp and Crab Claw Cocktail**

*Gulf Shrimp and Crab Claws served on a Bed of  
Shredded Lettuce, Red Cocktail Sauce*

**Appetizer Trays**

*Bacon-wrapped Quail Legs, Shrimp, Crab Claws,  
Spinach and Feta Turnover, Stuffed Jalapenos*

**Salads**

*(Select two from which the entire group can choose)*

**Field Greens**

*Red and Green Oak Leaf Lettuces, Red and Green Romaine,  
Radicchio, Cherry Tomato, Basil Vinaigrette*

**Caesar**

*Chopped Romaine Lettuce tossed in our own Caesar dressing,  
topped with Croutons and fresh Parmesan*

**Beefsteak Tomatoes**

*with Red Onion and Bleu Cheese Crumbles*

**Entrées**

*(All four entrees will be offered to parties of 50 or less;  
two entrees will be offered for parties of 51 or more)*

**8 oz Petit Filet Mignon**

**14 oz Rib Eye, USDA Prime**

**Herb Marinated Chicken Breast**

*Boneless Chicken Breast marinated in Lemon and Herbs*

**Scottish Salmon Fillet**

*grilled and served with Béarnaise*

**Family Style Accompaniments**

*Au Gratin Potatoes, Sautéed Mushroom,  
Steamed Asparagus Spears*

**Desserts**

**New York Cheesecake**

*with Strawberries and Strawberry Sauce*

**Little Rhein Mudball**

*Scoop of Vanilla Ice Cream rolled in Oreo Cookie Crumb,  
topped with Hershey's Syrup and Whipped Cream*

*Tea and Coffee*