



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 18th 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 19th 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 \$2000.00 in food and beverage revenue before tax and gratuity</i>
<i>Bowie Room</i>	<i>35 guests</i>	<i>30 guests or \$2500.00 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>Entire 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

Appetizer Selections

(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, Stuffed Mushroom Caps,
Crab Claw, Stuffed Jalapenos*

Salad Selections

(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

*Three entrée selections for parties of 50 or less;
two entrée selections for parties of 51 to 65;
one entrée for parties of 66 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

Roasted New Potatoes, Sautéed Mushrooms

Desserts

*(Two desserts will be offered to parties of 50 or less;
one dessert will be offered to parties of 51 or more)*

New York Cheesecake

with Strawberries and Strawberry Sauce

Little Rhein Mudball

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

Tea and Coffee

\$60.00 per person

**plus contracted gratuity, 3% administrative fee and
8.25% sales tax on food, beverages and administrative fee**

EXECUTIVE 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, Stuffed Mushroom Caps,
Crab Claw, 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*

Beefsteak Tomatoes

with Red Onion and Bleu Cheese Crumbles

Entrées

*Three entrée selections for parties of 50 or less;
two entrée selections for parties of 51 to 65;
one entrée for parties of 66 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

*Roasted New Potatoes, Sautéed Mushroom,
Steamed Asparagus Spears*

Desserts

*(Two desserts will be offered to parties of 50 or less;
one dessert will be offered to parties of 51 or more)*

New York Cheesecake

with Strawberries and Strawberry Sauce

Little Rhein Mudball

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

Tea and Coffee

\$70.00 per person

**plus contracted gratuity, 3% administrative fee and
8.25% sales tax on food, beverages and administrative fee**

All prices are subject to change.