

ELLIOTT'S

STEAKHOUSE

PRIVATE & GROUP
DINING GUIDE

Historic Downtown Chandler: 81 W Boston St | Chandler AZ | 85225 | 480.474.4155

ABOUT US

Our two-story dining room dates back to the early 1920s, when the Rowena Theatre was once a prominent community gathering place for Downtown Chandler as their first movie theatre. While the theatre's glory days have long passed, we pay homage to the establishment's roots and original structure through preservation of the original brick walls to movie-themed elements sprinkled throughout the menu.

Chef-Driven Kitchen

Executive Chefs Brent Tratten and Nick Gibbs bring years of experience and diverse background of flavors to the steak and seafood driven menu. From our world-class selection of meats to thoughtfully-sourced seafood and local ingredients when possible, every detail is considered for your experiential enhancement.



Award-Winning Bartenders

Our historic nod isn't exclusive to our building. Our cocktail program is based on timeless classics with inventive libations for you to pair with your dining option. Our event is elevated with a 100+ bottle wine list, a constant rotation of three barrel selections, to provide a unique and indulgent whiskey experience, a robust spirit selection and canned & tap beer options,

ELLIOTT'S BY THE NUMBERS

- Historic building from 1920s
- 2-Story dining experience
- 100+ bottle wine list
- 30 capacity private dining room
- 160 capacity full-buyout

OUR SPACE

Lower level dining

Our dining room is the initial entrance and includes intimate tables, booths and bar seats, with an engaging view of our 40-foot floor to ceiling bar, a baby grand piano and our open-window kitchen.

Max Occupancy: 56

Minimums:

Friday - Saturday - \$20,000

Sunday - Thursday - \$18,000



Mezzanine

Up the stairs you'll find custom-made booths for comfortable dining and a private dining room.

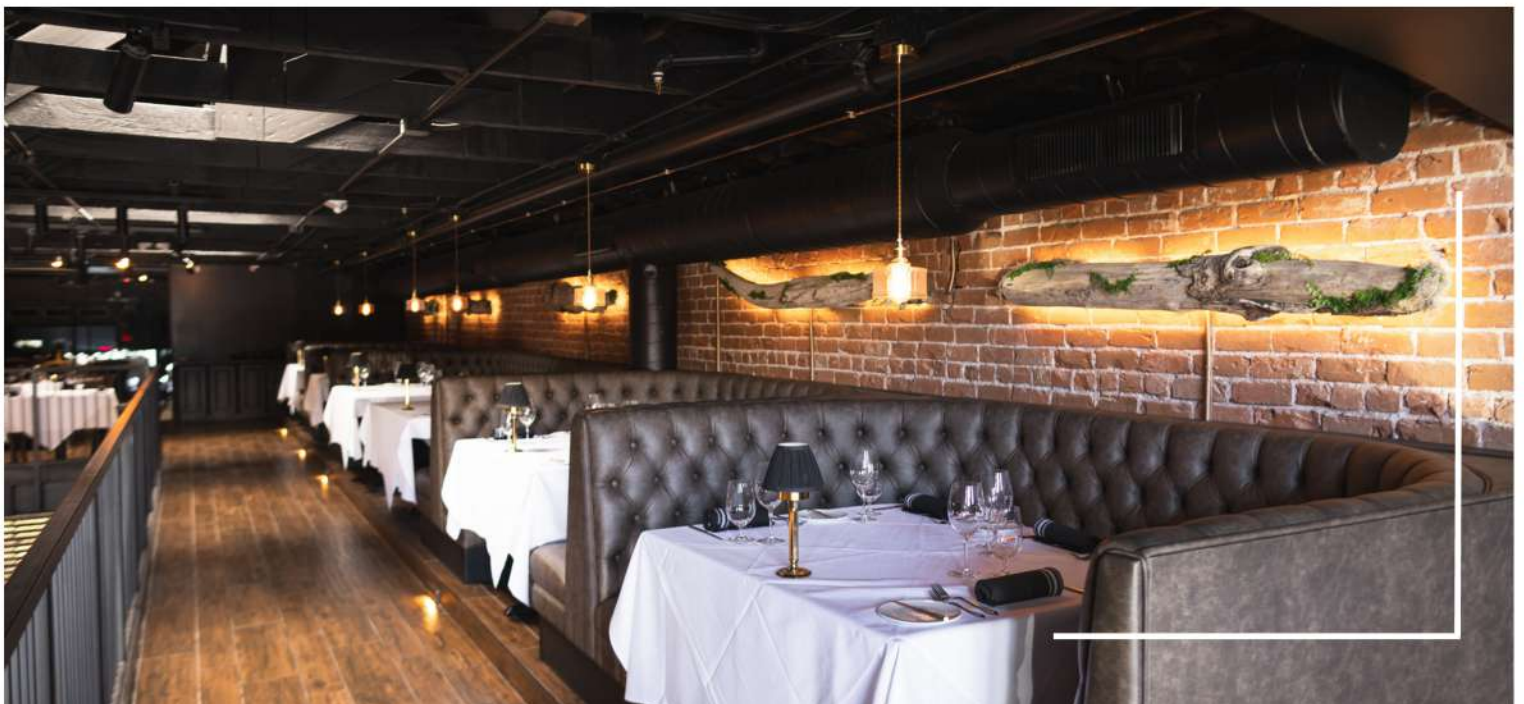
Max Occupancy: 75

Minimums:

Friday - Saturday (season) - \$16,000/\$20,000

Friday - Saturday (off-season) - \$14,000/\$18,000

Sunday - Thursday - \$11,000/\$15,000





Private Dining Room (PDR)

Includes:

- A 75 TV for visual display
- A built-in AV for microphone use (limited to PDR)
- Dividing doors for a completely private dining option.

Minimums:

Friday - Saturday - \$8,000

Sunday - Thursday - \$4,500

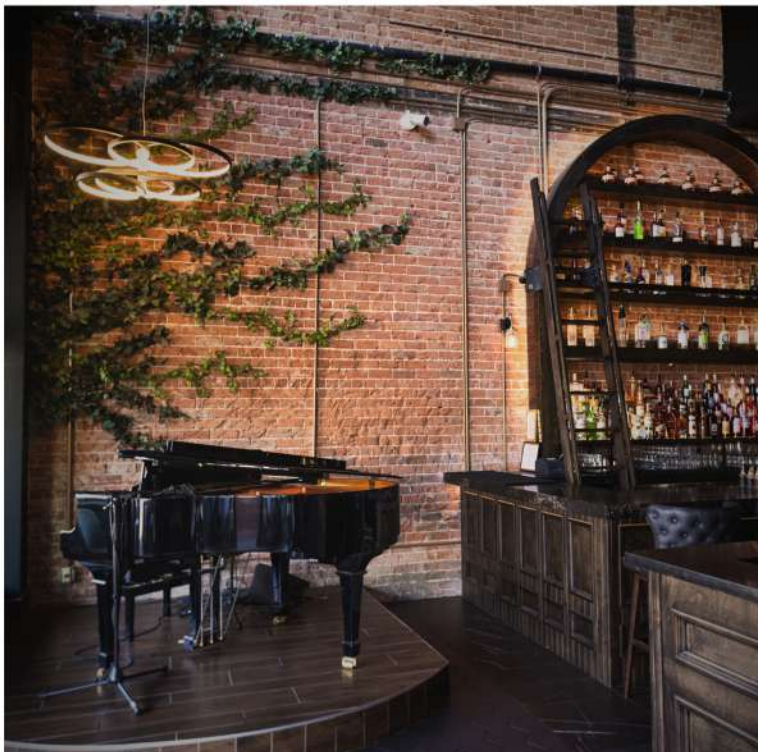
Max Occupancy: 30

PDR + Partial Mezzanine

Sunday - Thursday - \$9,000

Friday - Saturday - \$12,000

Max Occupancy: 50



Full Restaurant buyout

Minimums:

Friday - Saturday - \$40,000

Sunday - Thursday - \$25,000

Max Occupancy: 160

ELLIOTT'S

STEAKHOUSE

PLATED 3-COURSE

\$95 PER GUEST

SOUP OR SALAD

Choice of

WEDGE

Bacon | Heirloom Tomato | Pickled Red Onion
Egg | Grilled Country Loaf | Blue Cheese Dressing

FRENCH ONION

Gruyère | Country Bread | Veal Demi

HOUSE ^{vv, df, gf}

Spring Mix | Pickled Orange | Mint | Basil | Carrot
Heirloom Tomato | Cucumber | Watermelon Radish
Cashew | Miso-Mustard Vinaigrette

ENTRÉE

Choice of

PETITE FILET*

6oz | Mashed Potato | Asparagus
Rosemary Garlic Butter

NEW YORK STRIP*

12oz | Mashed Potato | Asparagus
Rosemary Garlic Butter

CHILEAN SEA BASS* ^{gf}

King Oyster Mushroom | Caramelized Leek Risotto
Shaved Asparagus | Beurre Blanc

CRISPY KING SALMON* ^{gf}

Romanesco | Pomegranate Seed
Umeboshi Beurre Blanc | Forbidden Rice | Coconut

DESSERT

Choice of

THE MOVIE TICKET ^{gf}

Flourless Brownie | Caramel Popcorn | Marshmallow
Salted Butter Powder | Dulce de Leche Gelato

OLIVE OIL CAKE

Lemon Crème | White Chocolate Pistachio Bark
Macerated Berries | Honey

CARROT CAKE

Toasted Coconut | Carrot Caramel | Cream Cheese Frosting

^{gf} = gluten free ^{df} = dairy free ^v = vegetarian ^{vv} = vegan Please notify us of any dietary restrictions so we may best serve you.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

ELLIOTT'S

STEAKHOUSE

PLATED 4-COURSE I

\$130 PER GUEST

APPETIZER

Choice of

TRUFFLE MAC N' CHEESE

House-made Cornetti | Herb Bread Crumb

SHRIMP COCKTAIL ^{df, gf}

Cocktail Sauce | Wasabi Foam

HANOI SCALLOPS*

Cauliflower Purée | Glazed Pork Belly | Curried Cashew
Dill Pistou | Turmeric Tuile

PROSCIUTTO-WRAPPED LOBSTER MEDALLIONS

Miso Sabayon | Pickled Fresno | Snap Pea

SOUP OR SALAD

Choice of

WEDGE

Bacon | Heirloom Tomato | Pickled Red Onion
Egg | Grilled Country Loaf | Blue Cheese Dressing

FRENCH ONION

Gruyère | Country Bread | Veal Demi

HOUSE ^{vv, df, gf}

Spring Mix | Pickled Orange | Mint | Basil | Carrot
Heirloom Tomato | Cucumber | Watermelon Radish
Cashew | Miso-Mustard Vinaigrette

ENTRÉE

Choice of

FILET*

10oz | Mashed Potato | Asparagus
Rosemary Garlic Butter

NEW YORK STRIP*

12oz | Mashed Potato | Asparagus
Rosemary Garlic Butter

CHILEAN SEA BASS* ^{gf}

King Oyster Mushroom | Caramelized Leek Risotto
Shaved Asparagus | Beurre Blanc

RIBEYE*

16oz | Mashed Potato | Asparagus
Rosemary Garlic Butter

DESSERT

Choice of

THE MOVIE TICKET ^{gf}

Flourless Brownie | Caramel Popcorn | Marshmallow
Salted Butter Powder | Dulce de Leche Gelato

OLIVE OIL CAKE

Lemon Crème | White Chocolate Pistachio Bark
Macerated Berries | Honey

CARROT CAKE

Toasted Coconut | Carrot Caramel | Cream Cheese Frosting

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ELLIOTT'S

STEAKHOUSE

PLATED 4-COURSE II

\$170 PER GUEST

(Passed Hors D'oeuvres included)

APPETIZER

Choice of

TRUFFLE MAC N' CHEESE

House-made Cornetti | Herb Bread Crumb

SHRIMP COCKTAIL ^{df, gf}

Cocktail Sauce | Wasabi Foam

HANOI SCALLOPS*

Cauliflower Purée | Glazed Pork Belly | Curried Cashew
Dill Pistou | Turmeric Tuile

PROSCIUTTO-WRAPPED LOBSTER MEDALLIONS

Miso Sabayon | Pickled Fresno | Snap Pea | Garlic Flower

SOUP OR SALAD

Choice of

WEDGE

Bacon | Heirloom Tomato | Pickled Red Onion
Egg | Grilled Country Loaf | Blue Cheese Dressing

FRENCH ONION

Gruyère | Country Bread | Veal Demi

HOUSE ^{vv, df, gf}

Spring Mix | Pickled Orange | Mint | Basil | Carrot
Heirloom Tomato | Cucumber | Watermelon Radish
Cashew | Miso-Mustard Vinaigrette

ENTRÉE

Choice of

FILET*

10oz | Mashed Potato | Asparagus
Rosemary Garlic Butter

RACK OF LAMB*

Roast Garlic Rub | Fig Compote |
Carrot Puree
| Romanesco

CHILEAN SEA BASS* ^{gf}

King Oyster Mushroom | Caramelized Leek Risotto
Shaved Asparagus | Beurre Blanc

Venison Tenderloin*

Sage Rub | Pork Fat | Goat Cheese
| Demi Glaze

RIBEYE*

16oz | Mashed Potato | Asparagus
Rosemary Garlic Butter

DESSERT

Choice of

THE MOVIE TICKET ^{gf}

Flourless Brownie | Caramel Popcorn | Marshmallow
Salted Butter Powder | Dulce de Leche Gelato

OLIVE OIL CAKE

Lemon Crème | White Chocolate Pistachio Bark
Macerated Berries | Honey

CARROT CAKE

Toasted Coconut | Carrot Caramel | Cream Cheese Frosting

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SHARED 3-COURSE

\$145 PER GUEST

APPETIZERS

Choice of Three
(+\$15 for Salad Course)

OYSTERS* df, gf

Cocktail Sauce | Lemon | Mignonette | Wasabi Foam

SHRIMP COCKTAIL df, gf

Cocktail Sauce | Wasabi Foam

BEEF TARTARE* df

Bone Marrow | Cured Egg Yolk | Capers
Charred Chimichurri | Grilled Country Loaf

PROSCIUTTO-WRAPPED LOBSTER MEDALLIONS

Miso Sabayon | Pickled Fresno | Snap Pea | Garlic Flower

ENTRÉE

Choice of

FILET*

10oz

RIBEYE*

16oz

CHILEAN SEA BASS* gf

King Oyster Mushroom | Caramelized Leek Risotto
Shaved Asparagus | Beurre Blanc

Venison Tenderloin*

Sage Rub | Pork Fat | Goat Cheese
| Demi Glaze

RACK OF LAMB*

Roast Garlic Rub | Fig Compote |
Carrot Puree
| Romanesco

On the Table

HORSERADISH CREAM

PEPPERCORN BRANDY

BONE MARROW BUTTER

BEURRE BLANC

SIDES

Choice of Three

POTATO AU GRATIN

BUTTER-WHIPPED POTATOES

SAUTÉED MUSHROOMS

GRILLED ASPARAGUS

TRUFFLE MAC N' CHEESE

GOCHUJANG HARICOTS
VERTS

LOBSTER MAC N' CHEESE

DESSERT

Choice of

THE MOVIE TICKET gf

Flourless Brownie | Caramel Popcorn | Marshmallow
Salted Butter Powder | Dulce de Leche Gelato

OLIVE OIL CAKE

Lemon Crème | White Chocolate Pistachio Bark
Macerated Berries | Honey

CARROT CAKE

Toasted Coconut | Carrot Caramel | Cream Cheese Frosting

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THE PREMIERE

\$250 PER GUEST

SEAFOOD TOWER

THE ROYAL

King Crab | Lobster Tail | Oyster Rockefeller | Scallop | Shrimp
Lobster Cream | Mussel | Grilled Country Loaf | Clarified Garlic Butter

SOUP OR SALAD

Choice of

WEDGE

Bacon | Heirloom Tomato | Pickled Red Onion
Egg | Grilled Country Loaf | Blue Cheese Dressing

FRENCH ONION

Gruyère | Country Bread | Veal Demi

HOUSE vv, df, gf

Spring Mix | Pickled Orange | Mint | Basil | Carrot
Heirloom Tomato | Cucumber | Watermelon Radish
Cashew | Miso-Mustard Vinaigrette

STEAK FLIGHT

PRIME RIBEYE*

VENISON TENDERLOIN*

JAPANESE A5 WAGYU FILET*

DRY-AGED TOMAHAWK*

On the Table

HORSERADISH CREAM

PEPPERCORN BRANDY

BONE MARROW BUTTER

BEURRE BLANC

SIDES

Choice of Four

POTATO AU GRATIN

BUTTER-WHIPPED POTATOES

SAUTÉED MUSHROOMS

GRILLED ASPARAGUS

TRUFFLE MAC N' CHEESE

CREAMED CORN & ZUCCHINI

LOBSTER MAC N' CHEESE

DESSERT

Choice of

THE MOVIE TICKET gf

Flourless Brownie | Caramel Popcorn | Marshmallow
Salted Butter Powder | Dulce de Leche Gelato

OLIVE OIL CAKE

Lemon Crème | White Chocolate Pistachio Bark
Macerated Berries | Honey

CARROT CAKE

Toasted Coconut | Carrot Caramel | Cream Cheese Frosting

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PASSED HORS D'OEUVRES

\$6 EACH

VENISON TARTARE*

Bone Marrow Aioli | Cured Egg Yolk
Blini

SALMON BELLY POKE* gf

Calabrian Chili Aioli | Scallion
Cucumber

RAW OYSTERS "CHRISTMAS STYLE"* gf

Cocktail Sauce | Wasabi Foam

OYSTERS ROCKEFELLER*

Herb | Bread Crumb | Lemon

"FISH & CHIPS"

Battered Chilean Sea Bass
Crème Fraîche | Potato String

\$10 EACH

SEARED A5 TENDERLOIN* df, gf

Soy Mushroom Glaze | Chili Thread

OYSTERS & CAVIAR* df, gf

Siberian Amber Caviar
Champagne Foam

ADD-ONS

(Pricing per Guest)

MAPLE GLAZED LARDONS	\$6
TRUFFLE AGNOLOTTI	\$10
FOIE GRAS*	\$15
KING CRAB LEGS	\$32
ROYAL SEAFOOD TOWER*	\$52
SLICED A5 FILET*	\$28
DRY AGED TOMAHAWK*	\$28
CAVIAR - OSETRA ROYAL*	\$35
CAVIAR - OSETRA GOLD*	\$55
SAUCE SERVICE	\$6
Veal Demi	
Peppercorn Brandy	
Horseradish Cream	
Bone Marrow Butter	

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BANQUET WINE

SPARKLING

Grandial Blanc de Blanc Brut	Ugni Blanc, Colombard	Languedoc, FR	44
Taittinger Francaise Brut	Chardonnay, Pinot Noir, Pinot Meunier	Champagne, FR	101

WHITE

Ant Moore Estate	Sauvignon Blanc	2022	Marlborough, NZ	44
Domaine Serge Laporte Sancerre	Sauvignon Blanc	2022	Loire Valley, FR	72
Buehler	Chardonnay	2018	Russian River Valley, CA	60
Barnett	Chardonnay	2021	Napa Valley, CA	84

RED

Averaen	Pinot Noir	2022	Willamette Valley, OR	68
Hartford Court	Pinot Noir	2021	Russian River Valley, CA	84
Aviary	Cabernet Sauvignon	2020	California	56
Halter Ranch	Cabernet Sauvignon	2019	Paso Robles, CA	76
Clos Du Val	Cabernet Sauvignon	2021	Napa Valley, CA	96
Jordan	Cabernet Sauvignon	2019	Alexander Valley, CA	142
Groth Reserve	Cabernet Sauvignon	2019	Napa Valley, CA	240

A hand is pouring a golden liquid into a clear glass. On top of the glass sits a lit candle in a wooden holder. White smoke is rising from the candle and swirling inside the glass. The background is dark and out of focus, showing another person's hands.

FAQs

Can we bring an outside cake or desserts?

We do provide dessert options and we have plenty to accommodate you. If you are interested in bringing your own dessert, we can only allow a store-bought dessert. We have a service fee of \$2 per person.

Is there a re-corking fee?

We can re-cork our own, but due to our liquor license, we cannot allow outside liquor or spirits.

Is there a dress code?

To ensure an unparalleled dining experience, we kindly ask guests to adhere to a business casual or nicer dress code. Athletic wear, baseball caps, graphic tees, tank tops and open-toed footwear (for gentlemen) are not permitted. Management retains the discretion to modify this Dress Code policy as needed.

What are the fees associated with hosting a party at your location?

Tax & Gratuity are additional to listed prices. There is an event fee of \$100 + 3% of the total event sales.

How far in advance do we need to reserve our event?

We recommend booking as soon as possible, as our availability does book up quickly especially in the height of season. The onboarding process (paperwork signed, menu options chosen, miscellaneous requests) be completed at least 7-days in advance of the event date. This allows our culinary team and hospitality staff time to ensure your special event runs seamlessly!



You could not find a restaurant this elegant and luxurious in Chandler even a few years ago.

My wife and I went for our first anniversary and we were blown away. Every element of our evening was remarkable. Our server was knowledgeable and very nice. Our appetizer was delicious and filled with complex flavors. I have never before had a lobster bisque with so much lobster and the crostini was fantastic. Put steaks were perfection. I had the peppercorn bourbon sauce and I am not normally a sauce person on good steaks but I stand corrected. It was fantastic. Dessert was heavenly. The movie ticket had layers of decadent flavors. 10/10 will go back!

Jason Lassourreille, Google

“You have to go.”

Fabulous!! Perfect choice for a special night — atmosphere- charming - staff - exceptional- knowledgeable- helpful - Mare was so welcoming & lovely - told us the history of the building & explained EVERY item in menu! Outstanding from appetizers to dessert. Thank you for a wonderful/exceptional evening

Ann Sherman, Google

Let’s talk about the atmosphere... LOVE!

One of the best I’ve visited in at least a year... I love the candlelight, the white tablecloths, the lighting and the furnishings.

Christina Stephan, Google

ELLIOTT'S

STEAKHOUSE



DETAILS

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480.474.4155

Events@ElliottsSteakhouse.com

81 W Boston St Chandler 85225

Sun-Thus: 3p-10p

Sat-Sun: 3p-11p