

PRIVATE DINING

Jag's
Steak & Seafood





PERSONAL TOUCHES MAKE AN EVENT SPECIAL

No one understands this better
than our team of experienced private
dining professionals, who will work with you
to ensure that every detail is perfect.
Let us transform your next event into
a stylish, memorable and delicious
experience for any group size or occasion.

Jag's is always the most flexible, most accommodating place to book our events. I did call a few other locations just out of curiosity. We won't waste our time ever again. We will go directly to Jag's every time. Thanks so much!! - **Melissa S.**

Everything about it was great, from the planning to the execution. I was so impressed with the quick response time and everyone really went above and beyond to make sure that my event was a success. - **Chelsea M.**

Jag's has helped me and my customers for many years. They are a class act that give quality service to their customers. I do a lot of entertaining with several different restaurants and they are at the top of my list. - **Tom L.**

Your staff was on top of it and very attentive to our needs. Whether large or small groups, the service has always been excellent and the food gets rave reviews. Thanks for making me look good! - **Ann M.**

TIMELINE

To ensure the most efficient and pleasurable experience, Jag's Steak & Seafood requires the following:

- **Event Approval + Credit Card Authorization:** Completed electronically within 72 hours of booking
- **Menu Selection:** two weeks prior
- **Cancellation:** At least 72 hours prior to event with no penalty or charge; within 72 hours of event incurs a 30% food + beverage minimum charge
- **Final Guest Count:** 48 hours prior

PAYMENT

Credit Card Authorization on file acts as guarantee and will only be charged should the event cancel within 72 hours of scheduled event. At the conclusion of the event, you may offer another form of payment when the itemized bill is presented. MasterCard, Visa, American Express + Discover accepted.

REQUIRED MINIMUM SPEND

According to room size, each room has a minimum spend required. Once the food and beverage minimum has been attained, a 6.5% Ohio sales tax and automatic 20% service charge (17% tip, plus 3% admin fee) will be added. In the event you do not meet the minimum spend required, the remaining balance will be listed as an unmet room charge.

Hours of operation:

Monday-Thursday	5-9:30 p.m.
Friday-Saturday	5-10:30 p.m.

Additional hours in December:

Monday-Friday	11 a.m.-2 p.m.
Sunday	4-8 p.m.

APPETIZERS

Appetizers

	EACH	PER GUEST
Garden Pea & Ricotta Quiche baby arugula, cracked black pepper	\$4	
Cheese Puff Gougère compté cheese, fresh chives	\$4	
Lump Crab Cake chipotle aioli	\$4	
Beef Filet Wellington foie gras mousse, wild mushrooms	\$7	
Fried East Coast Oyster pickled onion, lemon aioli, chiles	\$5	
Spinach & Artichoke Dip garlic crostinis		\$4
Filet Bruschetta triple whipped brie, fried shallots, peppercorn demi-glace	\$6	
Artisan Cheese Board and charcuterie meats, accoutrements		\$5
Ahi Tuna Tacos peanut dressing, cabbage slaw, wasabi ginger aioli	\$5	
Camelot Chicken coconut honey mustard	\$4	
King Crab & Avocado Dip sea salt wonton chips		\$6
Bacon Wrapped Shrimp spicy barbecue sauce	\$6	

Raw Bar

Raw Bar Platter (serves 15) 15 jumbo shrimp, 8 oysters and 2 pounds of alaskan king crab	MARKET	
East Coast Oyster fresh horseradish, cocktail sauce, crackers	\$3	
Fire & Ice Shrimp Cocktail spicy cocktail sauce	\$5	
Colossal Shrimp Cocktail traditional cocktail sauce	\$7	
Alaskan King Crab Legs dijon cream, traditional cocktail sauce	MARKET	

APPETIZER PACKAGES

Package 1

Spinach & Artichoke Dip garlic crostinis

Filet Bruschetta triple whipped brie, fried shallots, peppercorn demi-glace

Camelot Chicken coconut honey mustard

Artisan Cheese Board charcuterie meats , accoutrements

Fire & Ice Shrimp Cocktail spicy cocktail sauce

Lump Crab Cake chipotle aioli

\$35
PER GUEST

Package 2

Ahi Tuna Tacos peanut dressing, cabbage slaw, wasabi ginger aioli

Garden Pea & Ricotta Quiche baby arugula, cracked black pepper

Artisan Cheese Board charcuterie meats, accoutrements

Camelot Chicken coconut honey mustard

Bacon Wrapped Shrimp spicy barbecue sauce

Beef Filet Wellingtons foie gras mousse, wild mushrooms

Boursin Bruschetta garlic crostinis, boursin cheese, tomato cucumber salsa

\$45
PER GUEST

Additions (serves 6 guests)

Chateaubriand fresh rolls, fried onions, horseradish cream, peppercorn demi-glace **\$95**

Fire & Ice Shrimp Bowl spicy cocktail sauce **\$60**

Sushi Platter 5980 sushi roll, bangkok sushi roll, sunshine roll **\$35**

Beef Carpaccio shaved parmesan, capers, red onion, arugula, olive oil, sea salt, crostinis **\$45**

Dessert Platter chocolate strawberries, petite fours, gourmet cookies **\$35**



ELEGANT

Salad

Jaguar gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

Julius Caesar crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

Entrée *All entrees are accompanied by garlic mashed potatoes and asparagus*

12oz New York Strip topped with fried onion straws & veal demi-glace

6oz Filet Mignon topped with fried onion straws & veal demi-glace

Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Ora King Salmon bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

Vegetarian options available upon request

Dessert

New York Cheesecake

Crème Brûlée

\$55
PER GUEST



DESIGN

Appetizers

Camelot Chicken
Lump Crab Cakes
Spinach & Artichoke Dip

Soup/Salad

Jaguar gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

Julius Caesar crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

Crab Bisque intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

Entrée *All entrees are accompanied by garlic mashed potatoes and asparagus*

6oz Filet Mignon topped with fried onion straws & veal demi-glace

12oz New York Strip topped with fried onion straws & veal demi-glace

Ora King Salmon bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

Black Truffle Scallop Linguini caramelized scallops with garlic butter over linguine pasta with garlic, white wine, heavy cream, parmesan cheese & black truffles

Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian options available upon request

Dessert

Crème Brûlée
Triple Chocolate Mousse Cake
Raspberry Sorbet

\$65
PER GUEST



SIGNATURE

Appetizers

Camelot Chicken
Spinach & Artichoke Dip
Fire & Ice Shrimp Cocktail

Soup/Salad

Jaguar gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

Julius Caesar crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

West Chester Chop romaine & iceberg blend, onions, bacon, egg, croutons, tomato, cucumber, aged cheddar, ranch dressing & garlic croutons

Crab Bisque intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

Entrée *All entrees are accompanied by garlic mashed potatoes and asparagus*

8oz Filet Mignon topped with fried onion straws & veal demi-glace

Chilean Seabass seared chilean seabass filet topped with thai-chili beurre blanc

Ora King Salmon bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

Pork Chop Au Poivre peppercorn encrusted bone-in chop sautéed with brandy, mushrooms, veal demi-glace & reduced cream

Black Truffle Scallop Linguini caramelized scallops with garlic butter over linguine pasta with garlic, white wine, heavy cream, parmesan cheese & black truffles

Big Oscar Filet 6oz filet topped with king crab, lobster, tiger shrimp & hollandaise

Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian options available upon request

Dessert

Crème Brûlée
Triple Chocolate Mousse Cake
Peanut Butter Fudge Gelato

\$75
PER GUEST



CREATE YOUR EXPERIENCE

Appetizers *(select 4)*

Camelot Chicken

Lump Crab Cakes

Fried East Coast Oysters

Spinach & Artichoke Dip

Beef Filet Wellingtons

Bacon Wrapped Shrimp

Cheese Puff Gougeres

Garden Pea and Ricotta Quiche

Fire & Ice Shrimp Cocktail

Soup/Salad *(select 3)*

Jaguar gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

Julius Caesar crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

Boursinberry gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, raisins, tomatoes, red wine vinaigrette

Crab Bisque intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

Entrée *(select 5)*

All entrees are accompanied by garlic mashed potatoes and asparagus

16oz Cowboy Ribeye topped with fried onion straws & veal demi-glace

8oz Filet Mignon topped with fried onion straws & veal demi-glace

Chilean Seabass seared chilean seabass filet topped with thai-chili beurre blanc

Ora King Salmon bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

Pork Chop Au Poivre peppercorn encrusted bone-in chop sautéed with brandy, mushrooms, veal demi-glace & reduced cream

Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Black Truffle Scallop Linguini caramelized scallops with garlic butter over linguine pasta with garlic, white wine, heavy cream, parmesan cheese & black truffles

Big Oscar Filet 6oz filet topped with king crab, lobster, tiger shrimp & hollandaise

Filet + Seabass 6oz filet mignon paired with seared chilean seabass filet topped with thai-chili beurre blanc

Tristan Lobster tails two succulent cold-water lobster tails served with drawn butter

Vegetarian options available upon request

Dessert *(select 3)*

New York Cheese Cake

Crème Brulee

Triple Chocolate Mousse Cake

Raspberry Sorbet

Colossal Carrot Cake

\$85
PER GUEST

LUNCH PACKAGES

The Classic

Entrée

Salmon Boursinberry Salad bourbon salmon, gourmet greens, haricot verts, tomato, fresh berries, raisins, candied walnut, red wine vinaigrette

All American Burger american cheese, pickle, lettuce, tomato, onion, brioche bun

Gourmet Grilled Cheese cheddar, provolone, boursin, gruyere, tomato confit, mushrooms, chives, sourdough bread

Filet Stroganoff sliced 5oz filet mignon over pappardelle pasta, shiitake mushrooms, caramelized onions, mascarpone, sherry cream, veal demi-glace, thyme crème fraîche

Dessert

Raspberry Sorbetto

Crème Brûlée

\$35
PER GUEST

Sophistication

Soup/Salad

Jaguar gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

Boursinberry gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, raisins, tomatoes, red wine vinaigrette

Crab Bisque intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

Entrée *All entrees are accompanied by garlic mashed potatoes and asparagus*

5oz Filet Mignon topped with fried onion straws & veal demi-glace

Ora King Salmon bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

Black Truffle Scallop Linguini caramelized scallops with garlic butter over linguine pasta with garlic, white wine, heavy cream, parmesan cheese & black truffles

Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Dessert

Crème Brûlée

New York Cheesecake

Triple Chocolate Mousse Cake

\$45
PER GUEST

ROOM OPTIONS

Room	Max Capacity	Max Capacity with A/V
Parlor	14	14
Florida	20	18
Sonoma	20	18
Library	28	28
Napa	30	25
Mahogany	48	42
California	55	50
Cellar (dinner)	35	35
Cellar (appetizers + drinks)	50	

Each event or meeting is important. Jag's recognizes this need and our staff customizes the look of dining rooms based on the event.

PREFERRED LOCAL VENDORS

Access Computer + AV Rentals (513)755-9716

Oberer's Flowers (513)333-7435

All Occasions Event Rentals (513)563-0600

COMPLIMENTARY AUDIO/VISUAL

- Plasma TV compatible with HDMI and VGA input available in Florida, Parlor and Cellar rooms.
- Projection screen available in Sonoma, Napa, Library, Mahogany and California rooms.
- LCD projector, speaker, microphone, etc. outsourced at additional cost.
- WiFi in all rooms.

AMENITIES

- For groups of 50+, multiple connecting rooms available.
- Fireplace in most rooms.
- Customizable menu with greeting, logo and/or photographs.
- Outdoor patio available at additional charge adjacent to Mahogany, Florida and Library rooms.