

# ST. ANSELM

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GROUP DINING MENUS

## AMERICAN TAVERN

St. Anselm is devoted to the pleasures of grilled meats and great ingredients simply cooked. While steak is a specialty, Chef Marjorie Meek-Bradley's creativity doesn't stop there. Delicious food, eclectic wines, and classic cocktails set the tone for a great experience. Paired with friendly service in an unpretentious setting adorned with offbeat decor, dining at St. Anselm is the total package.

1250 5TH ST NE, WASHINGTON, DC | [STANSELMDC.COM](http://STANSELMDC.COM)



## FEATURES

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- Beefsteak Room can be reserved for up to 16 guests seated or 25 guests standing.
- The restaurant can be reserved exclusively for up to 120 guests seated or 200 guests standing.
- Group dinner available 7 days a week:  
Available for private Luncheons Monday - Friday

FOR MORE INFORMATION CONTACT [STANSELM.EVENTS@STARR-RESTAURANTS.COM](mailto:STANSELM.EVENTS@STARR-RESTAURANTS.COM) | 202-803-5898

\*menus subject to change

# DINNER ONE

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## FIRST

### SERVED FAMILY STYLE

BUTTERMILK BISCUITS  
BLUE CRAB DEVILED EGGS  
CUCUMBER SALAD

## SECOND

### CHOICE OF ENTRÉE

FLAT IRON STEAK  
PORT PORTERHOUSE  
AMISH CHICKEN  
SALMON COLLAR

## SIDES

### SERVED FAMILY STYLE

GRILLED CARROTS  
CREAMY SPINACH  
PAN-FRIED MASHED POTATOES

## DESSERT

### SERVED FAMILY STYLE

DEEP DISH APPLE PIE OR BREAD PUDDING  
served with ice creams and sherbet

**\$70.00 PER PERSON\***

\*Price does not include beverages, sales tax, gratuity, and events fees

# DINNER TWO

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## FIRST

### SERVED FAMILY STYLE

BUTTERMILK BISCUITS

GRILLED OYSTERS

CUCUMBER SALAD

BEEF TARTARE

## SECOND

### CHOICE OF ENTRÉE

BUTCHER'S STEAK

PRIME RIBEYE

AMISH CHICKEN

SALMON COLLAR

LAMB SIRLOIN

## SIDES

### SERVED FAMILY STYLE

CAULIFLOWER

PAN-FRIED MASHED POTATOES

CREAMY SPINACH

CRISPY BEEF FAT POTATOES

## DESSERT

### SERVED FAMILY STYLE

DEEP DISH APPLE PIE OR BREAD PUDDING

served with ice creams and sherbet

## **\$85.00 PER PERSON\***

\*Price does not include beverages, sales tax, gratuity, and events fees

## **DINNER THREE** served family style

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### **FIRST**

BUTTERMILK BISCUITS

GRILLED OYSTERS

SALMON COLLAR

WINTER GREENS

### **SECOND**

WHOLE ROASTED LAMB SHOULDER

SUCKLING PIG

AX HANDLE RIBEYE

BONE-IN RIB ROAST additional \$10 per person

FAMILY STYLE PLATTER

### **SIDES**

CAULIFLOWER

PAN-FRIED MASHED POTATOES

CREAMY SPINACH

CRISPY BEEF FAT POTATOES

### **DESSERT**

DEEP DISH APPLE PIE OR BREAD PUDDING

served with ice creams and sherbet

### **\$100.00 PER PERSON\***

\*Price does not include beverages, sales tax, gratuity, and events fees