



BIG ROCK

ITALIAN CHOPHOUSE

PRIVATE DINING

AND *Special Events*



Settle In



**WHERE OLD SCHOOL CHARM AND MODERN LUXURY MEET IN
BIRMINGHAM'S HISTORIC GRAND TRUNK RAILWAY STATION.**

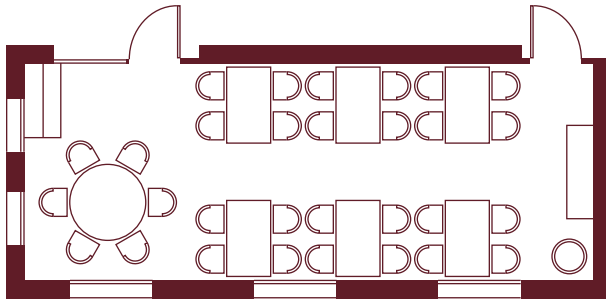
- ◆ BUSINESS MEETINGS
- ◆ SALES PRESENTATIONS
- ◆ HOLIDAY PARTIES
- ◆ ANNIVERSARY PARTIES
- ◆ BABY SHOWERS
- ◆ BAR AND BAT MITZVAHS
- ◆ BIRTHDAY CELEBRATIONS
- ◆ BRIDAL SHOWERS
- ◆ GRADUATION DINNERS
- ◆ LUNCHEON EVENTS
- ◆ REHEARSAL DINNERS
- ◆ RETIREMENT PARTIES

BIG ROCK ITALIAN CHOPHOUSE marries a premium steakhouse experience with upscale Italian culinary tradition. Big Rock Italian Chophouse is the perfect place for a memorable family gathering, a night out to celebrate, cocktails with friends and colleagues and more. Guests will be transported back in time to the historic Grand Trunk Western Railroad Depot with architecture reminiscent of the Tudor Revival-style with gabled roofs and red herringbone brick.

Big Rock Italian Chophouse features two stunning private dining spaces, perfect for your next event. Our signature private dining room, **Grand Trunk**, accommodates up to 36 guests featuring bay windows, and **Eton Station** accommodates up to 30 guests. *Pre-selected menus and room minimums apply.*



CAPACITIES



ETON STATION

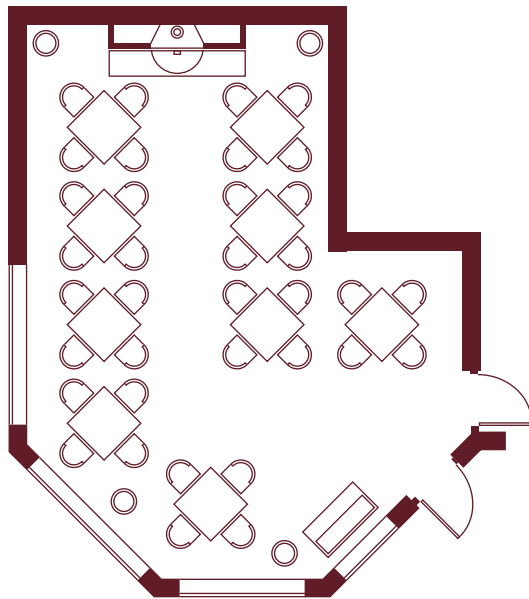


CAPACITY

30

SQ. FT.

404



GRAND TRUNK



CAPACITY

42

SQ. FT.

639



◆ WELCOME COCKTAILS ◆

18



CHOPHOUSE COSMO

*Ketel One
Grapefruit & Rose,
cranberry infusion,
citrus*



MARGARITA

*Código Rosa,
blood orange,
Cointreau,
roasted poblano*



OLD FASHIONED

*Russell's Reserve
10 Year, orange,
salt and smoke
bitters*



WHITE NEGRONI

*Malfy Limone,
Velvet Falernum,
hummingbird bitters*

◆ CHAMPAGNE & SPARKLING TOAST ◆

CAVA, BRUT, "CORDON NEGRO" 52
Penedes, Spain, NV

BILLECART-SALMON, BRUT RÉSERVE 155
Champagne, France, NV

BOLLINGER, BRUT, "SPECIAL CUVÉE" 212
Champagne, France, NV

Charged Based on Consumption

◆ WINE ◆

Enjoy the luxury of a personal sommelier. Our Sommelier will help select wines by the bottle or create custom wine pairings from our curated wine list to complement events of any size. Please contact your Private Dining Sales coordinator to view our full wine list and discuss your event.



DINNER MENU A

◆ 95 PER PERSON ◆

Loaded Focaccia

(served for the table)

◆ SOUP & SALAD ◆

CHOOSE ONE

ITALIAN WEDDING SOUP *escarole, ditalini pasta, meatballs*

CAESAR *Parmigiano Reggiano, anchovy dressing, croutons*

ITALIAN *salami, pepperoni, giardiniera, Pecorino Romano, red wine vinaigrette*

◆ ENTRÉES ◆

CHICKEN PARMESAN *house-made rigatoni, alfredo, marinara*

8 OZ FILET MIGNON *potato gnocchi, gorgonzola cream*

SWORDFISH *lemon caper gremolata, arugula, roasted potatoes, artichokes*

◆ DESSERT ◆

CHOOSE ONE

STRACCIATELLA CHEESECAKE *chocolate ribbons, sour cherry*

CHOCOLATE TORTE *dark chocolate ganache, Disaronno soak, gold curls*



DINNER MENU B

◆ 110 PER PERSON ◆

◆ STARTERS ◆

SERVED FOR THE TABLE

LOADED FOCACCIA ◆ **ARANCINI** *taleggio risotto, black truffle aioli*



◆ SOUP & SALAD ◆

CHOOSE ONE

ITALIAN WEDDING SOUP *escarole, ditalini pasta, meatballs*

CAESAR *Parmigiano Reggiano, anchovy dressing, croutons*

ITALIAN *salami, pepperoni, giardiniera, Pecorino Romano, red wine vinaigrette*

◆ ENTRÉES ◆

CHOOSE THREE

8 OZ FILET MIGNON *potato gnocchi, gorgonzola cream*

SWORDFISH *lemon caper gremolata, arugula, roasted potatoes, artichokes*

CHICKEN PARMESAN *house-made rigatoni, alfredo, marinara*

14 OZ NEW YORK STRIP *asparagus, parmesan potatoes*

◆ DESSERT ◆

CHOOSE TWO

STRACCIATELLA CHEESECAKE *chocolate ribbons, sour cherry*

CHOCOLATE TORTE *dark chocolate ganache, Disaronno soak, gold curls*

CREME BRÛLÉE *vanilla bean custard, blood orange sorbet, fresh berries*

LEMON CAKE *lemon curd, cream cheese frosting*



DINNER MENU C

◆ 125 PER PERSON ◆

STARTERS SERVED FOR THE TABLE



LOADED FOCACCIA

ARANCINI

taleggio risotto, black truffle aioli

JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon



SOUP & SALAD CHOOSE TWO

ITALIAN WEDDING SOUP

escarole, ditalini pasta, meatballs

CAESAR

Parmigiano Reggiano, anchovy dressing, croutons

ITALIAN

salami, pepperoni, giardiniera, Pecorino Romano, red wine vinaigrette

ENTRÉES CHOOSE THREE

8 OZ FILET MIGNON *potato gnocchi, gorgonzola cream*

BRANZINO *golden potatoes, champagne lemon vinaigrette*

DUROC PORK CHOP *asparagus, parmesan potatoes*

CHICKEN PARMESAN *house-made rigatoni, alfredo, marinara*

14 OZ NEW YORK STRIP *asparagus, parmesan potatoes*

SIDES CHOOSE TWO FOR THE TABLE

ASPARAGUS *milled egg, truffled vinaigrette*

ROASTED POTATOES *rosemary, garlic*

SPICY BROCCOLINI *escarole, Calabrian chili*

FETTUCCINE ALFREDO *Parmigiano reggiano*

WILD MUSHROOMS *porcini, cipollini onions*

SPAGHETTI SQUASH *tomato, evoo*



DESSERT CHOOSE TWO

STRACCIATELLA CHEESECAKE *chocolate ribbons, sour cherry*

CHOCOLATE TORTE *dark chocolate ganache, Disaronno soak, gold curls*

CREME BRÛLÉE *vanilla bean custard, blood orange sorbet, fresh berries*

LEMON CAKE *lemon curd, cream cheese frosting*



DINNER MENU D

155 PER PERSON ♦ WELCOME COCKTAIL INCLUDED

STARTERS SERVED FOR THE TABLE

LOADED FOCACCIA

ARANCINI

taleggio risotto, black truffle aioli

JUMBO SHRIMP COCKTAIL

cocktail sauce, lemon

BEEF CARPACCIO*

truffle emulsion, shaved cremini, toasted walnuts, evoo

SOUP & SALAD CHOOSE TWO

ITALIAN WEDDING SOUP

escarole, ditalini pasta, meatballs

CAESAR

Parmigiano Reggiano, anchovy dressing, croutons

ITALIAN

salami, pepperoni, giardiniera, Pecorino Romano, red wine vinaigrette

ENTRÉES CHOOSE THREE

8 OZ PIEDMONTESE FILET MIGNON

14 OZ NEW YORK STRIP

16 OZ DELMONICO RIBEYE

12 OZ GRASS-FED NY STRIP

CHICKEN SALTIMBOCCA *porcini, prosciutto, marsala reduction*

DUROC PORK CHOP *asparagus, parmesan potatoes*

BRANZINO *golden potatoes, champagne vinaigrette*

♦ **ADD 6 OZ COLD WATER LOBSTER TAIL FOR 34** ♦

SIDES CHOOSE TWO FOR THE TABLE

ASPARAGUS *milled egg, truffled vinaigrette*

ROASTED POTATOES *rosemary, garlic*

SPICY BROCCOLINI *escarole, Calabrian chili*

FETTUCCINE ALFREDO *Parmigiano Reggiano*

WILD MUSHROOMS *porcini, cipollini onions*

SPAGHETTI SQUASH *tomato, evoo*



DESSERT CHOOSE TWO

STRACCIATELLA CHEESECAKE
chocolate ribbons, sour cherry

CHOCOLATE TORTE
dark chocolate ganache, Disaronno soak, gold curls

CREME BRÛLÉE
vanilla bean custard, blood orange sorbet, fresh berries

LEMON CAKE
lemon curd, cream cheese frosting



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BigRockItalianChophouse.com