

Group and event dining at Connors Steak & Seafood is designed to make planning fun and easy for you.

Host your luncheon or dinner event in our private dining room. Choose from four different fixed-price group dining menus, or customize to suit your party's needs.

Customize your wine and alcohol selections for your private event. We're happy to provide recommendations.

Signed contract required for all private parties.

Prices do not include tax or gratuity.



The Franklin Room at Connors Steak & Seafood in Franklin, TN can accommodate parties up to 40. Perfect for business events, family celebrations and graduation parties.





Lunch Sample Menu

APPETIZERS

*Available upon request
for an additional charge*

SALADS

House Salad

ENTRÉES

Classic Burger • Grilled Chicken • Fish 'n' Chips
Rainbow Trout • Angus Chopped Steak • Basil Cream Pasta w/Chicken
Jumbo Lump Crabcake • 7oz Sirloin • Chicken Tenders
Mediterranean Pasta w/Shrimp

SIDES

(please select one)

Loaded Baked Potato • Creamed Corn • Garlic Herb Mashed Potatoes
Cheese Grits • Coleslaw • French Fries
Asiago Creamed Spinach • Collard Greens • Broccoli

DESSERT

*Available upon request
for an additional charge*

**not inclusive of alcohol, tax and gratuity*

Price per person
\$15



Gold Sample Menu

APPETIZERS

(one each per table)

Crispy Calamari
Baked Sea Scallops
Fire-Grilled Pork Belly

SALADS

House Salad • Caesar Salad

ENTRÉES

6oz Filet

Chicken Piccata with Garlic Herb Mashed Potatoes
Cilantro Lime Grilled Shrimp over Rice
Mesquite Grilled Salmon over Rice with Peperonata
12oz Prime Rib

SIDES

(please select one)

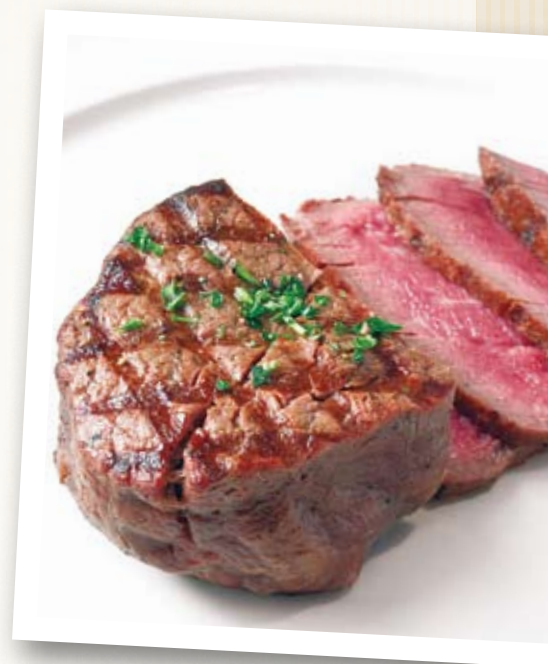
Loaded Baked Potato • Creamed Corn
Garlic Herb Mashed Potatoes • Cheese Grits • Coleslaw • French Fries
Asiago Creamed Spinach • Collard Greens • Broccoli

DESSERT

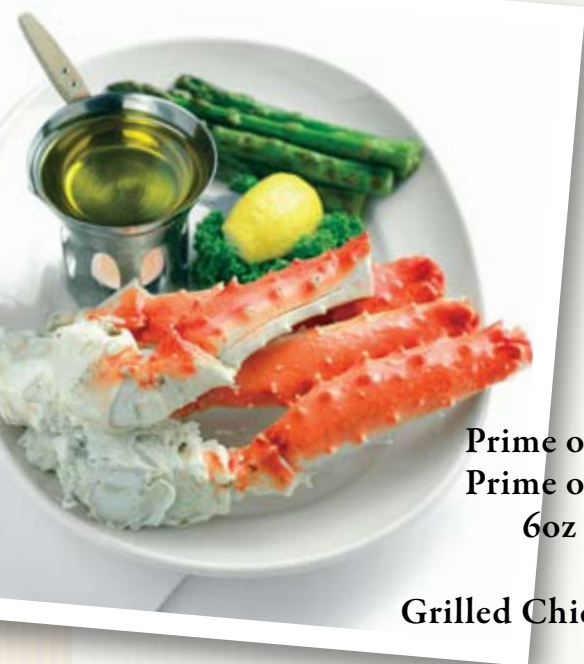
New York Cheesecake
Chocolate Mousse Cake

**not inclusive of alcohol, tax and gratuity*

Price per person
\$50



Platinum Sample Menu



APPETIZER

(one each per table)
Fire-Grilled Pork Belly
Crispy Calamari
Baked Sea Scallops

SALADS

House Salad • Caesar Salad

ENTRÉES

Prime or Dry-Aged Chef's Steak Selection #1
Prime or Dry-Aged Chef's Steak Selection #2
6oz Filet and Cold Water Lobster Tail
Alaskan King Crab Legs
Grilled Chicken w/Goat Cheese & Fennel Peperonata

SIDES

(please select one)
Loaded Baked Potato • Creamed Corn
Garlic Herb Mashed Potatoes • Cheese Grits • Coleslaw • French Fries
Asiago Creamed Spinach • Collard Greens • Broccoli

DESSERT

(please select one)
New York Cheesecake
Chocolate Mousse Cake

**not inclusive of alcohol, tax and gratuity*

Price per person
\$75



Diamond Sample Menu



APPETIZER

Isle of Shellfish
one per table

SOUP & SALAD

Baby Spinach & Strawberry Salad • House Salad
Caesar Salad • Lobster & Crab Bisque

ENTRÉES

Prime or Dry-Aged Chef's Steak Selection #1
Prime or Dry-Aged Chef's Steak Selection #2
*steaks topped with guest's choice of Epicurean Black Truffle Butter
or Blue Cheese Butter and Red Wine Reduction*
Oscar Style Baked Alaskan Halibut
Twin Cold Water Lobster Tails



SIDES

Grilled Asparagus • Loaded Baked Potato • Creamed Corn
Garlic Herb Mashed Potatoes • Cheese Grits • Coleslaw • French Fries
Asiago Creamed Spinach • Collard Greens • Broccoli

DESSERT

New York Cheesecake
Chocolate Mousse Cake

**not inclusive of alcohol, tax and gratuity*

Price per person
\$100

