

# ROSEBUD<sup>192</sup>

## — STEAKHOUSE —

# MEDIA KIT

## A RARE STEAKHOUSE, WELL DONE.

### CONTACT

#### PR / MEDIA INQUIRIES:

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#### KEY INDIVIDUALS:

**Angelo Eliades**  
Managing Partner / Owner

**Steve Coppolillo**  
Chef Partner / Owner

### ABOUT ROSEBUD STEAKHOUSE

Rosebud Steakhouse prides itself in providing its guests with a true Chicago Steakhouse experience. The superior quality of their locally sourced steak cuts, provided by Linz Heritage angus beef, along with a menu of fine wine and spirits and world-class service offers diners an upscale dining experience that is rooted in the tradition of the authentic Chicago Steakhouse dinner experience.

### LOCATIONS

Angelo Eliades and Steve Coppolillo opened the doors to their first Rosebud Steakhouse location in September of 2020. The flagship steakhouse is located at 192 E. Walton Street near the intersection of Michigan Avenue and Walton Street, off of the Magnificent Mile in the heart of Downtown Chicago. Following rave reviews, the Rosebud Steakhouse team opened their second location in Munster, IN in November, 2022. The next location will be in Wheeling, IL, planned for Q1 of 2024. Soon, diners across the states will have the opportunity to share in an authentic and traditional Chicago Steakhouse dining experience.



#### MEDIA ASSETS:

[RosebudSteak.com/media](https://RosebudSteak.com/media)





## CUISINE

Rosebud Steakhouse prides itself in creating a true Chicago steakhouse experience for all of its guests. We offer superior quality, dry and wet aged cuts that are locally sourced in the Midwest by Linz Heritage Angus Beef. We offer signature seafood specials like "Lobster Got" including butter poached, main lobster, smothered with white truffle butter, topped with Havarti cheese and baked until golden brown.

## MENU HIGHLIGHTS

### Original Chicago Cut Bone-In Ribeye (22oz)

35 day wet aged bone-in ribeye seasoned with house made RBS steak seasoning.

### Kansas City Strip (16 oz)

45 day dry aged strip seasoned with house made RBS steak seasoning.

### Lobster Got

Butter poached maine lobster smothered with white truffle butter, topped with Havarti cheese and baked until golden brown.

### Fork & Knife Bacon

Nueske bacon slow roasted for 3 hours finished with raspberry barbecue sauce and corn chutney.

## BEVERAGE PROGRAM

Rosebud Steakhouse features an impressive, rotating wine list that includes select, fine Italian wines along with some regional favorites. The Rosebud Steakhouse signature cocktail menu showcases fresh ingredients and a simple, elegant execution that includes all the classics you'd expect from a steakhouse, like martinis and cosmopolitans, along with a full bar.

## AMBIANCE

We are an authentic Chicago Steakhouse dining experience that satisfies the soul. When you walk into the dining space of a Rosebud Steakhouse you know you are somewhere special. The space is the perfect place for a true Chicago Steakhouse dining experience. Treat yourself and your guests to the finer things in life!



# FACT SHEET



RosebudSteak.com

## ROSEBUD STEAKHOUSE MAGNIFICENT MILE

192 E Walton St., Chicago, IL 60611  
(312) 397-1000  
Opened September, 2020

## ROSEBUD STEAKHOUSE - WHEELING

Planned for Q1 2024

## ROSEBUD STEAKHOUSE CENTENIAL VILLAGE

9601 Calumet Ave., Munster, IN 46321  
(219) 266-0050  
Opened November, 2022

## ROSEBUD STEAKHOUSE - DISTRICT 114

Planned for Q3 2024

