



A RARE STEAKHOUSE, WELL DONE.

CONTACT

PR / MEDIA INQUIRIES:

Tom ClaxtonDigital Minds Dojo

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KEY INDIVIDUALS:

Angelo Eliades

Managing Partner / Owner

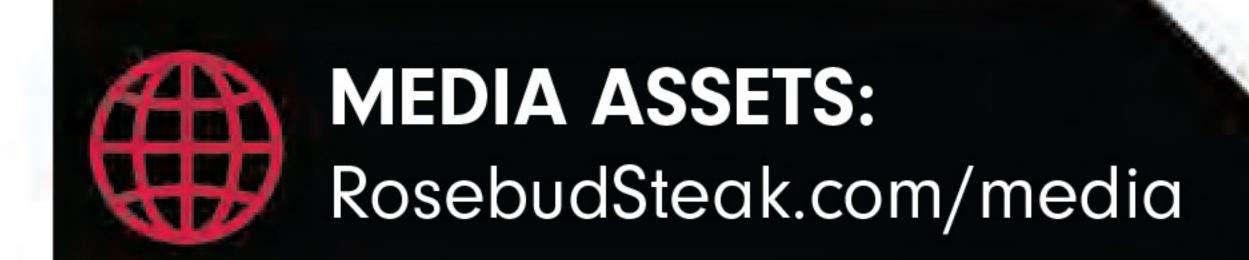
Steve CoppolilloChef Partner / Owner

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.





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 sources 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 cosmpolitans, 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 quests 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 CENTENIAL VILLAGE

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

ROSEBUD STEAKHOUSE - WHEELING

Planned for Q1 2024

ROSEBUD STEAKHOUSE - DISTRICT 114

Planned for Q3 2024



