

RED TRACTON'S

550 Via De La Valle
Solana Beach, CA 92075

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com



- ◆ Open Everyday
 - ◆ Mon-Thur 11:00am-10:00pm
 - ◆ Fri-Sat 11:00am -11:00pm
 - ◆ Sunday 4:00pm-10:00pm
- ◆ Private Dining for Parties from 20 to 100 guests
- ◆ Valet Parking Available or Street Parking
- ◆ Dress Code: Business Casual

Red Tracton's restaurants were made famous more than 50 years ago in Los Angeles when 'Red' opened his first venue. In 1988, he moved his restaurant to its present locale across from the world-class Del Mar Racetrack where it has been feeding hungry racing fans ever since. Current owners Tracy Tracton (Red's daughter) and John Smith continue the legacy of Red's. The ambiance and the menu, conjures up the spirit of the finest East Coast supper clubs during the '40s-'50s: all beef is aged 'prime' Eastern beef, direct from Chicago stockyards and the seafood is flown in fresh. Known locally for its generous portions, friendly service and lively entertainment, it has been named 'Best place to go after the races' by the Zagat Survey. Executive Chef Brett Nicholson, an icon on the local culinary scene for more than 25 years, offers signature dishes including savory lobster bisque, a succulent lobster sandwich, and tender, tangy baby back ribs.

Group Accommodations



Starlight Terrace

The Starlight Terrace is a climate-controlled enclosed patio dining room that offers a self-contained full bar and a view of the Del Mar Race Track.

Without AV:

Banquet Table: 40 Guests spaciousy
50 Guests maximum
Conference: 25 Guests spaciousy
30 Guests maximum

WITH AV:

U-Shape: 30 Guests spaciousy
40 Guests maximum
Conference: 25 Guests spaciousy
30 Guests maximum

*20 Guest Minimum,
plus Tax and 20% Service Charge*



Triple Crown Room

The Triple Crown Room is a secluded private dining room with a mixture of room booths and tables and a fireplace.

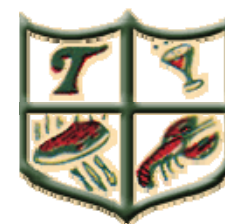
Without AV:

Banquet Table: 50 Guests spaciousy
(w/ Elevated Booths) 65 Guests maximum
U-Shape: 45 Guests spaciousy
(w/ Elevated Booths) 50 Guests maximum

WITH AV:

3 Banquet Tables: 45 Guests spaciousy
(w/ Elevated Booths) 50 Guests maximum
U-Shape: 40 Guests spaciousy
(w/ Elevated Booths) 45 Guests maximum
L-Shape: 45 Guests spaciousy
(w/ Elevated Booths) 50 Guests maximum

*25 Guest Minimum,
plus Tax and 20% Service Charge*



The Preakness

The Preakness is a private area comprised of the Triple Crown Room and Starlight Terrace. These rooms are adjacent to each other and can be utilized together for larger group events, as they are attached by a common doorway.

*30 Guest Minimum,
plus Tax and 20% Service Charge*



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Regular Dinner Menu*

SOUPS AND APPETIZERS

Soup of the Day *(Very, Very Special)* \$ 5.95

Popcorn Shrimp Cajun Style \$ 8.95

Fresh Chicken Soup *with Vegetables* \$ 5.95

Cajun Chicken Wings *(Buffalo Hots)* \$ 7.95

Chef Brett's Famous Lobster Bisque \$ 8.95

"Jumbo" Shrimp on Ice \$19.95
(Mustard and Cocktail Sauce)

Baked Potato Skins *(Bacon & Cheese)* \$ 7.95

Back Rib Appetizer *(Half Rack)* \$12.95

Eastern Style French Fried Onions \$ 7.95
(enough for entire table)

Garlic Cheese Bread \$ 3.95
(For Two or More)

Blackened Shrimp (4) \$ 16.95

SOUPS AND APPETIZERS

Our Famous Dressings:

*Green Goddess (house), Danish Blue Cheese
(crumbled or cream), Thousand Island, Vinaigrette*

"Exceptionale" Salad Served Without Entrees \$9.95

Tracton's Salad "Exceptionale" \$ 7.95
above Split and Served for Two \$8.95

Cobb or Chinese Chicken Salad \$15.95
*(Includes choice of Corn on the Cob or
Stuffed or Giant Baked Potato)*

Beefsteak Tomatoes, Imported Anchovies,
Pimientos, And Onion *(Chopped if desired)* \$ 8.95

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ENTRÉES

All Entrées Include Stuffed or Giant Baked Potato
*Baked Potato with Melted Cheddar Cheese, Sour Cream,
Green Onions, Crumbled Bacon, Creamy Butter –
your choice of any or all*

PRIME RIB

We Do Not Split Our Famous Prime Rib

Full Bone Cut \$30.95

Del Mar Cut \$25.95

CHICKEN \$18.95

Chicken Breasts are Prepared Your Way Over a Bed of Wild Rice

Garlic Herb

Marinated in Garlic, Herbs and Lemon

Teriyaki

Charbroiled, Served with Teriyaki Sauce and Grilled Pineapple

Piccata

Sautéed Lemon, Butter and Capers

Marsala

Sautéed Mushrooms, in a Glaze of Marsala Wine and Shallots

ASK ABOUT OUR CHEF'S NIGHTLY SPECIALS

Tuesday

Mustard Crusted Catfish

Thursdays

FRESH Roast Turkey With All The Trimmings

Sundays

Southern Fried Chicken With All The Fixin's

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*Baked Potato with Melted Cheddar Cheese, Sour Cream,
Green Onions, Crumbled Bacon, Creamy Butter –
your choice of any or all*

Sautéed Calves Liver \$16.95
Served with Onions and Bacon

Eastern Prime N.Y. Sirloin or Filet Mignon \$35.95
Seasoned if Desired

"Prime" Rib Eye Steak \$31.95
Seasoned if Desired

N.Y. Sirloin Pepper Steak \$28.95

N.Y. Sirloin Steak "Sinatra" \$28.95
Topped with Sautéed Onion, Green Pepper, Mushroom and Garlic

Petite Filet Mignon Béarnaise \$27.95

Eastern Pork Back Ribs
Full Rack \$24.95
Half Rack \$17.95

Center Cut Pork Chops (Allow 30 minutes) \$24.95

Filet Mignon Steak Sandwich \$23.95

Fresh Ground Sirloin Steak \$17.95
Topped with Sautéed Mushrooms, Green pepper, Onion and Garlic

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SEAFOOD ENTRÉES

All Entrées Include Stuffed or Giant Baked Potato
*Baked Potato with Melted Cheddar Cheese, Sour Cream,
Green Onions, Crumbled Bacon, Creamy Butter –
your choice of any or all*

Catch of the Day \$25.95
Cajun Blackened Available

Grilled, Poached or Sugar-Cured Salmon \$26.95

Charbroiled Swordfish \$26.95

Sautéed Walleye Pike Amandine \$22.95

Seafood Pasta \$26.95
Lobster, Shrimp & Scallops with Fettuccini & a Light Cream Sauce

Sautéed or Golden Fried Eastern Scallops \$27.95

Jumbo Fried Shrimp \$27.95

Shrimp Scampi \$27.95
Sautéed with White Wine, Lemon and Garlic
Served over a Bed of Pepper and Onions

Lobster Tail Market Price
Served with Garlic Butter, if Desired

Broiled Alaskan King Crab Legs Market Price
Full or Half Order

Gigantic Australian Lobster Tail Market Price
When Available

Lobster Tail or King Crab Combination Market Price
with "Prime" Rib or Broiled Filet Mignon

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Group Menus

MENU SELECTION ONE

HORS D'OEUVRES SAMPLER OPTION
(Add \$7.00)

Crab Stuffed Mushrooms, Onion Rings, Spanikopita

SALAD

Green Goddess Salad

ENTRÉES

All entrees are served with a Stuffed Potato and Vegetables (Family Style).

Choice of

Prime Rib
Del Mar Cut

Catch of the Day

Chicken Marsala

Sautéed Mushrooms, in a Glaze of Marsala Wine and Shallots

DESSERT

New York Style Cheesecake
with Fresh Berry Sauce

COFFEE AND TEA

\$38.95 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

**MENU ITEMS & PRICES SUBJECT TO CHANGE*
CONTACT EME FOR EVENT MENU CUSTOMIZATION

MENU SELECTION TWO

HORS D'OEUVRES SAMPLER

Crab Stuffed Mushrooms, Onion Rings, Spanikopita

SOUP OR SALAD

Choice of

Chef Brett's Famous Lobster Bisque

Green Goddess Salad

ENTRÉES

All entrees are served with a Stuffed Potato and Vegetables (Family Style).

Choice of

Prime Rib
Full Cut

Lamb Chops

with Garlic Butter, Herb Sauce and Spiced Apples

12 oz. Broiled Swordfish

Seafood Pasta

Lobster, Shrimp and Scallops with Fettuccini and a Light Cream Sauce

DESSERT

Swiss Black Forest Cake

COFFEE AND TEA

\$52.95 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

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Group Menus

MENU SELECTION THREE

HORS D'OEUVRES SAMPLER

Crab Stuffed Mushrooms, Onion Rings, Spanikopita

SOUP AND SALAD

Chef Brett's Famous Lobster Bisque

Caesar Salad

ENTRÉES

All entrees are served with a Stuffed Potato and Vegetables (Family Style).

Choice of

18 oz. Prime New York Sirloin Steak

12 oz. Australian Lobster Tail

Veal Chop

in Oyster Mushroom Sauce

Seafood Pasta

Lobster, Shrimp and Scallops with Fettuccini and a Light Cream Sauce

DESSERT

Choice of

Swiss Black Forest Cake

New York Style Cheesecake

with Fresh Berry Sauce

COFFEE AND TEA

\$79.95 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

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BUSINESS ELEGANCE PACKAGE

For 25 Guests or More

Includes a Glass of Champagne upon Arrival

APPETIZER TABLE

Prawns on Ice

Crab Claws on Ice with Cocktail and Mustard Sauces

Fresh Vegetable Platter with Ranch Dip

Fresh Fruit and Cheese Platter with Assorted Crackers

SOUP AND SALAD

Chef Brett's Famous Lobster Bisque

Caesar Salad

ENTRÉES

All entrees are served with a Stuffed Potato and Vegetables (Family Style).

Choice of

17 oz. Prime New York Sirloin Steak

Half Rack of Lamb (Domestic)

12 oz. Australian Lobster Tail

12 oz. Broiled Swordfish

DESSERT

Choice of

Swiss Black Forest Cake

New York Style Cheesecake

with Fresh Berry Sauce

COFFEE AND TEA

\$125.00 PER PERSON,
PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

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Event Information

Booking Information

Red Tractor's is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Red Tractor's will fax/email their contract to the guest to be signed. When the guest agrees with the contract, a credit card puts the room on hold. A Final Guarantee Count is required 48 hours prior to event date.

Cancellations

In the event of a cancellation, Red Tractor's requires one (1) week notice without penalty. Cancellations within one week of the event date will be subject to payment in full of the menu chosen, plus tip and tax for the number of guests reserved.

EME Rewards

EME Appreciation Program – Red Tractor's offers you a \$50 Gift Certificate for every \$1,000 in Food & Beverage expenditure back for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Red Tractor's.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

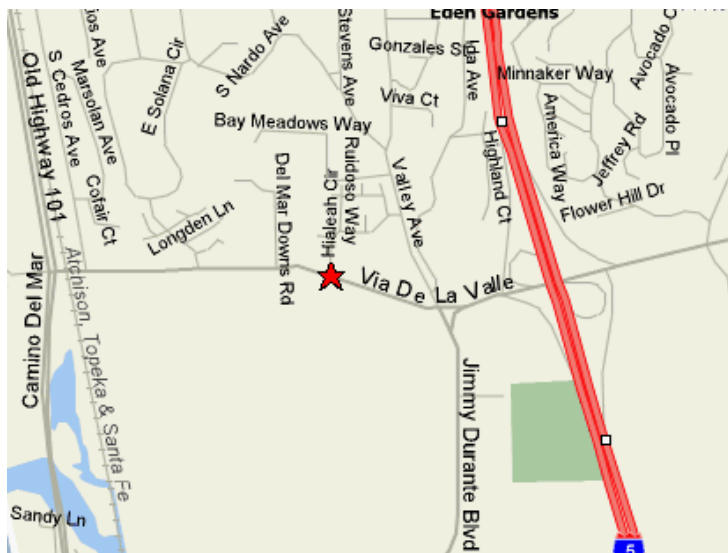
See the Rewards page on the EME website for more details.

** EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

Parking

Valet parking is offered for restaurant guests. Street parking is available as well.

Map & Directions



From the North heading Southbound I-5:

- ◆ Take I-5 southbound.
- ◆ Take the Via De La Valle exit toward Del Mar.
- ◆ Turn Right onto Via De La Valle /CR-S6.
- ◆ Red Tractor's will be on your Right-hand side.

From the South heading Northbound I-5:

- ◆ Take I-5 northbound.
- ◆ Take the Via De La Valle exit.
- ◆ Turn Left onto Via De La Valle /CR-S6.
- ◆ Red Tractor's will be on your Right-hand side.

From the East heading Westbound CA-94:

- ◆ Take CA-94 Westbound.
- ◆ Merge on to I-805 North.
- ◆ Take I-805 North through the I-5 Merge.
- ◆ Take the Via De La Valle exit.
- ◆ Turn Left onto Via De La Valle /CR-S6.
- ◆ Red Tractor's will be on your Right-hand side.