

# Asheville Restaurant Week

TUESDAY, JANUARY 21 - MONDAY, JANUARY 27

## featured drinks

### RUTH'S RYE OLD FASHIONED

rittenhouse rye, simple syrup,  
angostura bitters 14

### RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau,  
fresh lime juice, cranberry juice,  
muddled raspberries, fresh rosemary 14

**three  
course  
prix fixe**  
**50.00 - 60.00**  
per person

SELECT STARTER, ENTRÉE, SIDE, & DESSERT.

#### STARTERS SELECT ONE

*upgrade to any salad +6*

steak house salad  
caesar salad\*  
soup of the day

#### SIDES SELECT ONE

*upgrade to any dinner menu side  
(excludes lobster mac & cheese) +6*

mashed potatoes  
creamed spinach  
steamed broccoli

Gratuity and Tax not included.  
No Substitutions.

#### ENTRÉES 50

6 oz filet with garlic herb crust\*  
stuffed chicken breast  
barbecued shrimp  
sizzling crab cakes

#### ENTRÉES 60

*add upgrade to 11 oz filet or  
16 oz NY strip for +6*

6 oz filet with spicy king crab\*  
ora king salmon\*  
16 oz ny strip\*

#### DESSERT

*upgrade to any dessert +6*  
mini cheesecake with  
fresh berries



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.