

# Asheville Restaurant Week

TUESDAY, JANUARY 16 – MONDAY, JANUARY 22

## 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 - 60  
per person

SELECT STARTER, ENTRÉE, SIDE, & DESSERT.

### STARTERS SELECT ONE

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

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

### DESSERT

*upgrade to any dessert +6*  
white chocolate bread pudding  
with whiskey sauce



GENERAL MANAGER

*Kenneth Pace*

EXECUTIVE CHEF

*Michael Farrington*

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.