

Asheville Restaurant Week

January 20 - 26 & February 17 - 23

featured drinks

RUTH'S RYE OLD FASHIONED

rittenhouse rye, simple syrup,
angostura bitters 14

RASPBERRY ROSEMARY COSMO

effen raspberry vodka, cointreau,
fresh lime juice, cranberry juice, muddled
raspberries, fresh rosemary 14

three course prix fixe

55.00
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

6 oz filet with garlic herb crust*
stuffed chicken breast
barbecued shrimp
sizzling crab cakes
*upgrade to 8 oz filet +8
upgrade to 11 oz filet +18*

DESSERT

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



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.