

Asheville Restaurant Week

TUESDAY, FEBRUARY 18 - MONDAY, FEBRUARY 24

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

ENTRÉES 50

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

ENTRÉES 60

upgrade to 8 oz filet +10

6 oz filet with spicy king crab*
norwegian salmon*
12 oz ny strip*

DESSERT

upgrade to any dessert +6

mini cheesecake with
fresh berries

Gratuity and Tax not included.
No Substitutions.



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.