featured drinks

ELDER STATESMAN
maker’s mark bourbon, simple syrup, plum & chocolate bitters 12

RUTH’S MULE
wheatley vodka, chambord, lime juice, ginger beer 12

signature steak

PORTERHOUSE FOR TWO*
40 oz USDA prime, richness of a strip, tenderness of a filet 110

featured appetizers

SIZZLING CRAB CAKES
two jumbo lump cakes, lemon butter 26

BARBECUED SHRIMP
large shrimp sautéed in reduced white wine, butter, garlic & spices 24

SEARED AHI TUNA*
complemented by a spirited sauce with hints of mustard & beer 22

SHRIMP COCKTAIL
chilled jumbo shrimp, choice of new orleans cocktail or creole remoulade sauce 22

Valentine’s Week

SWEETHEART SPECIAL | 160 FOR TWO
(includes entree, salad, sides, & dessert)

❤️ entree
SURF & TURF*
8 oz filet with two large shrimp
upgrade with 7 oz lobster tail for +20

❤️ salad
CAESAR SALAD
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & black pepper

❤️ sides
mashed potatoes and creamed spinach

❤️ dessert
raspberry chocolate cheesecake for two

perfect wine pairing

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<thead>
<tr>
<th></th>
<th>6 oz</th>
<th>9 oz</th>
<th>bottle</th>
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<tbody>
<tr>
<td>Movendo Moscato</td>
<td>11</td>
<td>15</td>
<td>40</td>
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<tr>
<td>La Vieille Ferme Rose</td>
<td>9</td>
<td>12</td>
<td>32</td>
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<tr>
<td>Primarius Pinot Noir</td>
<td>12</td>
<td>17</td>
<td>44</td>
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<tr>
<td>Canoe Ridge Cabernet Sauvignon</td>
<td>15</td>
<td>21</td>
<td>56</td>
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*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.