

Asheville Restaurant Week

TUESDAY, JANUARY 17 - MONDAY, JANUARY 23

featured drinks

MANHATTAN EASTSIDE

woodford reserve, domaine de canton
ginger liqueur, house made lemon sour,
amarena cherries 15

RASPBERRY ROSEMARY COSMO

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

three course prix fixe

45.95 - 55.95
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 45.95

6 oz. filet with garlic herb crust*
stuffed chicken breast
barbecued shrimp

ENTRÉES 55.95

8 oz. filet*
sizzling crab cakes
ora king salmon*

DESSERT

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



GENERAL MANAGER

Jill Zimmerman

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.