

Devour Indy

MONDAY, JANUARY 23 - SUNDAY, FEBRUARY 5

featured drinks

RUTH'S MANHATTAN

horse soldier bourbon, sweet vermouth,
angostura aromatic bitters 16

RASPBERRY ROSEMARY COSMO

absolut rasberri vodka, cointreau, fresh lime juice,
cranberry juice, muddled raspberries, fresh rosemary 14

**three
course
prix fixe**
49.95 - 59.95
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 49.95

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

ENTRÉES 59.95

8 oz. filet*
12 oz. ny strip*
ora king salmon

DESSERT

Upgrade to any dessert +6
double chocolate
mousse cup



GENERAL MANAGER

David Adelsperger

EXECUTIVE CHEF

Nathan White

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.