

Devour Indy

MONDAY AUGUST 22 - SUNDAY SEPTEMBER 4

featured drinks

RUTH'S MANHATTAN

horse soldier bourbon, sweet vermouth,
angostura aromatic bitters 16

RASPBERRY ROSEMARY COSMO

absolut raspberri 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

Jonathan Faust

EXECUTIVE CHEF

Janet Young

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.