featured drinks

ELDER STATESMAN

old elk bourbon, simple syrup, plum & chocolate bitters 13

RUTH'S MULE

wheatley vodka, chambord, lime juice, ginger beer 13

signature steak

PORTERHOUSE FOR TWO*

40 oz USDA prime, richness of a strip, tenderness of a filet 119

perfect wine pairing

	GL	BT
movendo, MOSCATO, italy	11	40
château montaud, ROSÉ , côtes de provence	11	40
pali "riviera", PINOT NOIR, sonoma coast	16	60
justin, CABERNET SAUVIGNON, paso robles	18	68



SWEETHEART SPECIAL | 160 FOR TWO

(includes salad, entrée, sides & dessert)

♥ salad CAESAR SALAD*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & black pepper



MASHED POTATOES CREAMED SPINACH



8 oz filet with two large shrimp upgrade with 7 oz lobster tail for +20



CHOCOLATE SIN CAKE

a rich flourless chocolate espresso cake topped with chocolate ganache & served on a raspberry sauce



GENERAL MANAGER

Paul Nelson

xecutive chef John Hamilti

*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.