

Charlotte Restaurant Week

Queen's Feast · Friday, January 23 – Sunday, February 1

featured drinks

RUTH'S RYE OLD FASHIONED

rittenhouse rye, simple syrup,
angostura bitters 14

RASPBERRY ROSEMARY COSMO

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

**three
course
prix fixe**

**55.00
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

6 oz filet with garlic herb crust*
stuffed chicken breast
barbecued shrimp
sizzling crab cakes
*upgrade to 8 oz filet +8
upgrade to 11 oz filet +18*

DESSERT

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



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.