
The Weekly Routine

HAPPY HOUR

Monday - Friday | 4- 6:30pm

FILET & WINE MONDAY

\$50 filet paired with
Quilt Threadcount Red Blend

WINE WEDNESDAY

50% off bottles \$100 & under
\$50 off bottles over \$100

BURGER THURSDAY

\$16 RBar Burger

Ask your server for details

Featured Cocktails

GUAVA GIMLET 270 cal

Botanist Gin, St. Germaine Elderflower,
guava, and fresh lime juice 17

DOUBLE BARREL OLD FASHIONED 220 cal

a blend of barrel aged Woodford Reserve
Bourbon and Herradura Reposado Tequila,
agave, and hopped grapefruit bitters 16

Chef's Fall Selections

salad

ROASTED APPLE & SQUASH SALAD 470 cal

arugula & spinach, roasted apple, harissa squash,
maple walnuts, bleu cheese, watermelon radish,
and apple-cider maple vinaigrette 18

entrées

FILET WITH WARM BOURBON GLAZE 950 cal

6-oz filet with steak butter &
Jim Beam bourbon over garlic mashed potatoes,
topped with crispy onion straws 50

TOMATO BASIL GROUPEL 470 cal

Oven-roasted grouper served over warm
ratatouille vegetables and tomato-basil
sauce and fresh basil 54

SALMON WITH BAY SCALLOPS 1300 cal

8-oz Norwegian salmon, roasted and topped
with crispy bay scallops, served with a Thai sauce
over a medley of seasonal vegetables 46

TWO 4-OZ CENTER-CUT FILETS* & CRAB STUFFED SHRIMP 1170 cal

two of our 4-oz center-cut filets paired
with crab-stuffed shrimp, served over a
medley of seasonal vegetables 75