



Chef's Spring Selections

CHEF SELECTED ITEMS SHOWCASING THE FLAVORS OF SPRING

cocktails

PASSION FRUIT MARTINI 170 cal
the taste of spring in a glass – a blend of Bacardi Superior,
passion fruit and vanilla 15

SPICY STRAWBERRY MARGARITA 220 cal
a blend of Don Julio Blanco, lime, strawberry purée
and hot honey 17

entrées

8 OZ CENTER-CUT FILET* WITH BLACKENED SCALLOPS 710 cal
a tender 8 oz center-cut filet paired with three blackened scallops served atop a medley of corn & spinach 76
upgrade your steak to an 11 oz filet +8*

LAMB CHOPS* 860 cal
three extra thick chops, marinated overnight, topped with fresh mint 63

entrée complement

BLACKENED SCALLOPS 420 cal
three scallops, lightly blackened, served atop a medley of corn & spinach 22

dessert

CHOCOLATE EXPLOSION 1230 cal
devil's food cake with warm chocolate center, with vanilla ice cream and caramel sauce 16

Hand-Crafted Cocktails

BROWN BUTTER OLD FASHIONED 280 cal
served smoked with knob creek, fee brothers bitters,
house-made brown butter syrup, and filthy cherries 17

GAMBLER'S OLD FASHIONED 210 cal
knob creek, demerara, bitter truth aromatic bitters 16

POMEGRANATE MARTINI 260 cal
tito's handmade vodka, cointreau, pomegranate,
cranberry 16

ROCKS RITA 250 cal
herradura reposado, cointreau, fresh lime, orange
juice 16

CLASSIC LEMON DROP 210 cal
ketel one, ketel one citroen, fresh lemon, sugar rim 16

DIRTY GOOSE MARTINI 200 cal
grey goose, dolin vermouth, bleu cheese olives 17

RUTH'S MANHATTAN 170 cal
woodford reserve, southern comfort, black cherry 17

CITRUS HONEY MARTINI 200 cal
patrón tequila and citrus meet the sweetness of honey 17

BLUEBERRY MOJITO 180 cal
bacardi superior, blueberries, fresh mint, lime 16

BLACKBERRY SIDECAR 180 cal
rémy martin vsop, cointreau, blackberries, plum
bitters 16

ESPRESSO MARTINI 210 cal
tito's handmade vodka, kahlúa coffee liqueur, fresh
brewed espresso 16

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.*Items are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.