

## featured drinks

### ELDER STATESMAN

russell's reserve 10 year bourbon, simple syrup,  
fee bros plum bitters, fee bros aztec chocolate bitters 12

### LOVE POTION NUMBER 9

effen black cherry vodka, cranberry, lime, simple syrup,  
gummy heart on the rim 12

## for the table

### CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs,  
jumbo shrimp, colossal lump blue crab  
small 59  
large 118

## featured appetizers

### SIZZLING CRAB CAKES

two jumbo lump cakes, lemon butter 23

### SEARED AHI TUNA\*

complemented by a spirited sauce with hints  
of mustard & beer 19.5

### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine,  
butter, garlic & spices 20.5

### SHRIMP COCKTAIL

chilled jumbo shrimp, choice of new orleans  
cocktail or creole remoulade sauce 20.5

# Valentine's Week

## SWEETHEART SPECIAL | 140 FOR TWO

(includes entrée, salad, sides, & dessert)

### ♥ entrée

#### SURF & TURF\*

8 oz filet and 6 oz cold water lobster tail,  
served with signature garlic butter

### ♥ salad

#### STEAK HOUSE SALAD

mixed mesclun greens, grape tomatoes, red onion,  
garlic croutons and choice of dressing

### ♥ sides

mashed potatoes and creamed spinach

### ♥ dessert

raspberry chocolate cheesecake for two

### perfect wine pairing

	6 oz	9oz	bottle
<i>Movendo Moscato</i>	10	14	36
<i>Primarius Pinot Noir</i>	13	18	48
<i>Browne Family Cabernet</i>	14	20	52

GENERAL MANAGER

*Colin Shive*



EXECUTIVE CHEF

*AJ Graf*

\*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.

\*RUTH'S FAVORITES IN RED