

Asheville Restaurant Week

Menu

starter selections (please choose one)

SAVORY MUSHROOM SOUP

puree of button mushrooms, onions, butter and vegetable stock finished with chopped parsley

STEAK HOUSE SALAD

iceberg lettuce, arugula and baby lettuces served with grape tomatoes, garlic croutons, red onions, and choice of dressing

LETTUCE WEDGE SALAD

a crisp wedge of iceberg lettuce on a bed of field greens with bacon, bleu cheese crumbles, and choice of dressing

blue ridge entrée selections \$35

STUFFED CHICKEN BREAST

oven roasted double chicken breast stuffed with garlic herb cheese and served sizzling with lemon butter

SALMON

8 ounces of salmon broiled in lemon broth, served sizzling on a bed of sautéed spinach

FILET MEDALLIONS AU POIVRE

two 4 ounce tenderloin medallions topped with a brandy peppercorn sauce

PETITE FILET

our signature 8 ounce center-cut filet served sizzling on a 500 degree plate

vanderbilt entrée selections \$48

CRAB CAKES

three jumbo lump blue crab cakes served sizzling with lemon butter and topped with diced peppers

NY STRIP

14 ounce usda prime hand-cut in house by the chef

FILET MIGNON

11 ounces of the most tender cut, broiled to perfection and served sizzling on a 500 degree plate

entrée complements

BLEU CHEESE CRUST 5

3 BLACKENED SHRIMP 6

5 OUNCE LOBSTER TAIL 16

OSCAR STYLE 12

CREOLE CRAB 12

AU POIVRE SAUCE 5

side selections (please choose one)

GARLIC MASHED POTATOES

SAUTEED MUSHROOMS

CREAMED SPINACH

GREEN BEANS

dessert

A DUO OF MINI CHEESECAKE AND CHOCOLATE SINCAKE TARTLETS

featured wine pairings

FIRESTONE CHARDONNAY 7/27 FIRESTONE PINOT NOIR 8/30
FIRESTONE CABERNET 8/30 SWITCHBACK MERLOT 75

ruth's favorites in red

*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.