



Do Downtown Cincinnati Restaurant Week 2018 | 35

Enjoy a complete meal that includes a starter, entrée, personal side dish and dessert

Starters: Caesar Salad | Steak House Salad with Balsamic Vinaigrette

Your choice of one of the following entrées:

Petite Filet

The most tender cut of corn-fed Midwestern beef broiled expertly to melt-in-your-mouth.

Upgrade to 11oz Filet | 14

Salmon

Fresh salmon broiled and served with sizzling lemon butter.

Stuffed Chicken Breast

Oven roasted free-range chicken breast stuffed with garlic herb cheese and served with lemon butter.

Entrée additions (supplemental charge):

Bleu Cheese Crust 5 | Ruth's Dipping Trio 6 | Six Large Shrimp 15 | 5oz Lobster Tail 17 |
Oscar Style (crab cake, asparagus and béarnaise sauce) 15

Sides: Creamed Spinach | Garlic Mashed Potatoes

Upgrade your Side: Sweet Potato Casserole or Grilled Asparagus with Hollandaise Sauce 5

Dessert: Mini Cheesecake with Macadamia Chocolate Bark

Restaurant Week Special Wine Features

Offered by the bottle | 40

Sterling Vineyards, Malvasia Bianca, Central Coast, CA

Terrazas de los Andes, Malbec, Argentina

Santa Rita, *Reserva Especial*, Cabernet Sauvignon, Central Valley, Chile

No Substitutions Please | Tax & Gratuity Not Included

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.*