

Taste the Gables

TUESDAY, JULY 1 – THURSDAY, JULY 31, 2025

Perfect Pairings

ROCKS RITA

herradura reposado, cointreau, fresh juices 16

J LOHR, PROPRIETARY RED

cocoa powder, caramel, and anise works in
harmony with the black cherry fruits
6 oz glass 18

three course prix fixe

60
per person

SELECT STARTER, ENTRÉE, SIDE, & DESSERT.

STARTERS SELECT ONE

Roasted Tomato Crab Soup
Caesar Salad
Steakhouse Salad

SIDES SELECT ONE

SIDES WILL BE A \$5 UPCHARGE
Fire Roasted Corn
Garlic Mashed Potatoes
Creamed Spinach

ENTRÉES SELECT ONE

8oz Filet with Chimichurri
16oz New York Strip
Stuffed Chicken Breast
Sizzling Crab Cakes

ENHANCEMENTS

Grilled Shrimp +17
Lobster Tail +20
Oscar Style +18
Bleu Cheese Crust +6

DESSERT

Mini Bread Pudding with Chocolate Bark

Gratuity and Tax not included. No Substitutions.



GENERAL MANAGER

Julia Liebling

EXECUTIVE CHEF

Erich Garcia

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *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.