

TASTE OF THE GABLES

PERFECT PAIRINGS

SPICY STRAWBERRY MARGARITA

bright and bold, with a touch
of sweet heat **16**

FELINO, MALBEC

flavors of blackberry, plum, and subtle
spice, finishing with soft tannins.
6 oz glass **16**

three
course
prix fixe
60
per person

SELECT STARTER, ENTRÉE, SIDE, & DESSERT.

STARTERS **SELECT ONE**

French Onion Soup
Caesar Salad
Steakhouse Salad

SIDES **SELECT ONE**

SIDES WILL BE A \$5
UPCHARGE

Roasted Asparagus
Garlic Mashed Potatoes
Creamed Spinach

ENTRÉES **SELECT ONE**

8oz Filet with Au Poivre Sauce
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 Cheesecake with Fresh Berries

Gratuity and Tax not included. No Substitutions.



GENERAL MANAGER **FRANCISCO ESTRADA** 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.

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