

# Taste the Gables Menu

JULY 1 – JULY 31, 2024

## Perfect Pairings

### ROCKS RITA

herradura reposado, cointreau, fresh juices 15

### BENTON-LANE, PINOT NOIR

red berry fruit, highlighted by aromas of cherries  
6 oz glass 16

**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 Key Lime Cheesecake

NOT AVAILABLE FOR PARTIES LARGER THAN 10

Gratuity and Tax not included. No Substitutions.



GENERAL MANAGER

*Julia Liebling*

EXECUTIVE CHEF

*Michael Elias*

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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