



Father's Day Brunch Starting at \$45

entrées

SHRIMP & GRITS 1110 cal

sautéed shrimp and creamy cheddar grits finished with a house-made Cajun butter sauce 45

LOBSTER FRITTATA 1100 cal

tender lobster with sautéed spinach and tomatoes layered over an egg and potato frittata, finished with hollandaise 54

6 OZ CENTER-CUT FILET* WITH A LOADED FRITTATA 1410 cal

a tender 6 oz center-cut filet finished with garlic butter, paired with an egg and potato frittata loaded with cheddar cheese and applewood smoked bacon, served over spinach 57

upgrade your filet: 8 oz filet +10 | 11 oz filet* +20*

Brunch Cocktails

MIMOSA 110 cal

hand-squeezed orange juice and Prosecco 14

GAMBLER'S OLD FASHIONED 210 cal

Knob Creek, demerara with Bitter Truth Aromatic Bitters 17

Hand-Crafted Cocktails

BROWN BUTTER OLD FASHIONED 280 cal

served smoked with Knob Creek, Fee Brothers Bitters, house-made brown butter syrup, and filthy cherries 18

POMEGRANATE MARTINI 180 cal

Tito's Handmade Vodka, Cointreau, pomegranate, made with fresh lemon juice and served with a sugared rim 17

ROCKS RITA 250 cal

Herradura Reposado and Cointreau made with fresh lime and orange juice 17

CLASSIC LEMON DROP 210 cal

Ketel One with fresh lemon juice and served with an orange-sugared rim 17

DIRTY GOOSE MARTINI 410 cal

Grey Goose and Dolin Vermouth served with house-made bleu cheese stuffed olives 18

RUTH'S MANHATTAN 160 cal

Woodford Reserve, Dolin Rouge Vermouth, and Angostura Bitters, served with filthy cherries 18

CITRUS HONEY MARTINI 200 cal

Patrón Silver paired with the flavor of honey, fresh orange and lemon juice 18

BLUEBERRY MOJITO 190 cal

Bacardi Superior, blueberries, mint and fresh lime juice 17

BLACKBERRY SIDECAR 280 cal

Remi Martin, VSOP, Cointreau, blackberries, plum bitters, 16

ESPRESSO MARTINI 340 cal

Tito's Handmade Vodka, Caffè Borghetti, fresh brewed espresso, sprinkled with cocoa powder 17

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.*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.