BASK STEAKHOUSE

GΑ

ROSWELL,

Three-Course Dinner for 2

\$150 PLUS TAX AND GRATUITY INCLUDES A GLASS OF SPARKLING WINE

typetizer

Shareable for the table; Selection of One

Rock Shrimp flash-fried, sriracha aioli, tamari honey, chile crisp *GF*

Elk Carpaccio* horseradish aioli, cured egg, balsamic pearls, grana padano, truffle vinaigrette, ciabatta

ntrée

Selection of One per Guest

6oz Certified Angus Filet* garlic mashed potatoes, broiled asparagus

Pan Roasted Duck Breast* summer succotash with fresno chiles, poblano, corn, zucchini, garlic sauce, chive oil *GF*

> Striped Bass sunchoke purée, baby zucchini, roasted shallot, basil oil *GF*

Deggert

Shareable for the table; Selection of One

Lavender Crème Brûlée sugared raspberries

Flourless Chocolate Torte whipped dark chocolate ganache, blackberry sauce GF

GF Gluten-Free | *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.