

Ruth's Chris Steak House

Chef's Features

LOBSTER

Live Maine: \$25 per pound

8 oz. Caribbean Tail: \$29 each

RUTH'S SEASONAL CLASSICS

~Classic & Seasonal Selections~

A COMPLETE MEAL THAT INCLUDES

Your choice of one of the following starters:

Crab & Corn Chowder, Steak House Salad, Caesar Salad or Tomato & Goat Cheese Frisée Salad

Your choice of one of the following entrées:

\$39.95

6 oz. Filet & Shrimp
Stuffed Chicken Breast
Crab Cake Entrée
Barbecued Shrimp Entrée*

\$49.95

Filet
Lamb Chops*
Ribeye*
Spicy Asian Wild Salmon with Crispy Shrimp*

Your choice of one of the following personal side items:

*Creamed Spinach, Garlic Mashed Potatoes,
Sautéed Citrus and Herb Squash or Sautéed Mushrooms*

Symphony Dessert:

A Dessert Duo pairing of Crème Caramel & Seasonal Fruit

No substitutions, please.

Appetizer

Hot Crab Dip \$14

A Ruth's Favorite... Our signature crab dip served with toast points.

Dessert

Turtle \$8

Warm fudge brownie topped with vanilla bean ice cream, chopped pecans, whipped cream and finished with warm caramel sauce.

Featured Wines

CASTLE ROCK, MERLOT

This elegant wine has a deep ruby color and velvety textures. The complex flavors of blackberries, cocoa, spice, with wood notes of sweet French oak unite to form a smooth finish.

GLASS \$11 BOTTLE \$44

TRINCHERO FAMILY, SAUVIGNON BLANC

This wine combines both the grassy and melon-like flavors indigenous to the Sauvignon Blanc Variety. It is bright, aggressive and remarkably refreshing.

GLASS \$10 BOTTLE \$40

**Your Chef,
Curt Jenkins**

*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.