

# RUTH'S CHRIS STEAK HOUSE

## CHEF'S FEATURES

LIVE MAINE LOBSTER  
\$25 PER POUND

8 OZ. CARRIBEAN LOBSTER TAIL  
\$29

## RUTH'S FALL/WINTER CLASSICS

*A complete meal that includes*

*Your Choice of:*

**STEAK HOUSE SALAD** *Mixed greens with grape tomatoes, garlic croutons and red onions and your choice of dressing.*

**CAESAR SALAD** *Crisp romaine hearts tossed with Romano cheese and our creamy Caesar dressing.*

**HARVEST SALAD** *Mixed greens with roasted corn, dried cherries, crispy bacon, and tomatoes in a white balsamic vinaigrette, topped with goat cheese and Cajun pecans.*

**LOUISIANA SEAFOOD GUMBO** *Classic gumbo with Andouille sausage, shrimp, and crab meat.*

*Your choice of a \$39.95 entrée:*

**FILET & SHRIMP** *6 oz. tender filet topped with three grilled shrimp.*

**STUFFED CHICKEN BREAST** *Oven roasted double chicken breast stuffed with garlic herb cheese.*

**BRAISED SHORT RIBS** *Short Ribs slow-cooked and topped with a New Orleans-style BBQ sauce.*

**CHEF'S FRESH WILD SALMON SELECTION** *Chef's daily preparation of fresh salmon.*

*Your choice of a \$49.95 entrée:*

**FILET** *11 oz. of tender, corn-fed Midwestern beef, broiled to your liking.*

**RIBEYE** *16 oz. USDA prime steak, well marbled for peak flavor.*

**LAMB CHOPS** *Three marinated extra-thick chops, served with fresh mint.*

**SEARED CHILEAN SEA BASS** *Seared to perfection and served atop sautéed spinach in a light pasta fagioli-style sauce.*

*Your choice of one personal side item from the following:*

*Mashed Potatoes, Creamed Spinach, Sautéed Mushrooms, Baked Corn*

*Pudding or Green Beans with Roasted Garlic*

*And a Fall Dessert Symphony:*

*A Dessert Duo pairing of Carrot Cake & a Chocolate Cup with Chocolate Mousse.*

*Available for a limited time. No substitutions, please. Not available for private dining. Offer does not include tax and gratuity. Offer may not be combined with coupons, discounts or other offers.*

## ENTRÉES

**CHEF'S FRESH WILD SALMON SELECTION \$29.95**

*Chef's daily preparation of fresh salmon.*

**SEARED CHILEAN SEA BASS \$31.95**

*Seared to perfection and served atop sautéed spinach in a light pasta fagioli-style 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

*\*The noted selections may be new items or enhancements to current favorites. We look forward to your feedback.*

*Your Chef,  
Curt Jenkins*