

Ruth's Chris Steak House

Chef's Features

LOBSTER

Live Maine: \$25 per pound

8 oz. Caribbean Tail: \$30 each

RUTH'S 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 Frisee Salad

Your choice of one of the following entrées:

\$39.95

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

\$49.95

Filet*
New York Strip*
Ribeye*
Spicy Asian Wild Salmon with Crispy Shrimp

Your choice of one of the following personal side items:

*Cream Spinach, Garlic Mashed Potatoes,
Sautéed Citrus & Herb Squash or Sautéed Mushrooms*

Symphony Dessert:

A Dessert Duo pairing of Crème Caramel & Seasonal Fruit

No substitutions, please

ENTRÉES

Kobe Tomahawk Ribeye \$115

Our 30 oz. Wagyu Tomahawk is richly marbled throughout, for peak flavor and tenderness.

Prime Rib \$29, \$38, \$47

We completely encrust our Prime Rib in salt and slow-cook it for hours to create an even temperature throughout. This process adds a wonderful crust and an amazing amount of flavor throughout the beef. Available in 12oz, 16oz, & 20oz Cuts.

**Friday and Saturday evenings only, limited quantities*

Petite Filet and Crab \$38

Our 8 oz. Filet broiled to perfection and served sizzling, topped with Colossal Lump Crab and finished with our signature Bernaise Sauce

**Your Chef,
Rick Overbey**

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