



## THE HAPPY JACK

\$75 PER PERSON

Happy Jack, Louisiana: the birthplace of Ruth Fertel, our founder. This menu is a perfect introduction to the uncompromising way Ruth did things.

### Plated Appetizers

*(Please choose one, to be served family style)*

SPICY SHRIMP 440 cal | SEARED AHI-TUNA\* 130 cal  
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

### Starters

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

### Entrée Choices

*(Please select three, prepared to order)*

PETITE FILET\* 340 cal  
tender corn-fed midwestern beef, 8 oz  
STUFFED CHICKEN BREAST 720 cal  
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter  
MARKET VEGETABLE PASTA OR VEGETARIAN PLATE 670 cal  
SPICY SALMON & CRISPY SHRIMP 310 cal  
seared salmon with crispy salt & pepper shrimp, spicy honey thai sauce, broiled option available

### Accompaniments

*(Please choose one, to be served family style)*

CREAMED SPINCAH 440 cal | GARLIC MASHED POTATOES 440 cal | CREMINI MUSHROOMS 360 cal

### Dessert

MINI CHEESECAKE 320 cal  
CHOCOLATE SIN CAKE 600 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

\*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.





## THE 1965

\$85 PER PERSON

The year Ruth, our founder, took a big gamble. She mortgaged her home and bought the popular Chris' Steak House. Experience a menu the celebrates the best of Ruth's classic dishes - the ones that started it all.

### Plated Appetizers

*(Please choose two, to be served family style)*

SPICY SHRIMP 440 cal | JUMBO SHRIMP COCKTAIL 190-350 cal | SEARED AHI-TUNA\* 130 cal  
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

### Starters

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

CAESAR SALAD\* 500 cal

### Entrée Choices

*(Please select three, prepared to order)*

PETITE FILET\* 340 cal  
tender corn-fed midwestern beef, 8 oz

PETITE RIBEYE\* 1030 cal  
USADA Prime 12 oz cut, well-marbled for peak flavor

SPICY SALMON & CRISPY SHRIMP 310 cal  
seared salmon with crispy salt & pepper shrimp, spicy honey thai sauce, broiled option available

STUFFED CHICKEN BREAST 720 cal  
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

MARKET VEGETABLE PASTA OR VEGETARIAN PLATE 670 cal

### Accompaniments

*(Please choose one, to be served family style)*

CREAMED SPINCAH 440 cal | GARLIC MASHED POTATOES 440 cal  
CREMINI MUSHROOMS 360 cal | FRESH BROCCOLI 80 cal

### Dessert

*(Please choose one)*

CHEESECAKE WITH FRESH BERRIES 1280 cal  
CHOCOLATE SIN CAKE 600 cal

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## THE ORLEANS

\$100 PER PERSON

First established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.

### Plated Appetizers

*(Please choose three, to be served family style)*

SPICY SHRIMP 440 cal | BARBECUED SHRIMP 400 cal | SEARED AHI-TUNA\* 130 cal

JUMBO SHRIMP COCKTAIL 190-350 cal | TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

BEEF CARPACCIO 710 cal

### Starters

*(Please choose two)*

STEAK HOUSE SALAD 50 cal  
(calorie count does not include dressing)

LETTUCE WEDGE SALAD 220 cal  
(calorie count does not include dressing)

CAESAR SALAD\* 500 cal

LOUISIANA SEAFOOD GUMBO 200 cal

### Entrée Choices

*(Please select three, prepared to order)*

FILET\* 500 cal

tender corn-fed midwestern beef, 11 oz

FILET\* & LOBSTER TAIL 450 cal

a tender 6 oz filet, paired with two 4-5 oz  
cold water lobster tails

NEW YORK STRIP 720 cal

USDA Prime, full bodied 16 oz cut

SPICY SALMON & CRISPY SHRIMP 310 cal

seared salmon with crispy salt & pepper shrimp,  
spicy honey thai sauce, broiled option available

STUFFED CHICKEN BREAST 720 cal

oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter

MARKET VEGETABLE PASTA OR VEGETARIAN PLATE 670 cal

### Accompaniments

*(Please choose three, to be served family style)*

CREAMED SPINCAH 440 cal

GARLIC MASHED POTATOES 440 cal

CREMINI MUSHROOMS 360 cal

GRILLED ASPARAGUS 100-390 cal

POTATOES AU GRATIN 560 cal

FRESH BROCCOLI 80 cal

### Dessert

*(Please choose two)*

CRÈME BRÛLÉE 620 cal

CHOCOLATE SIN CAKE 600 cal

CHEESECAKE WITH FRESH BERRIES 1280 cal

FRESH BERRIES WITH SWEET CREAM 400 cal

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