



THE 1965

\$80 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 that celebrates the best of Ruth's classic dishes – the ones that started it all.



Plated Appetizers

(Please choose two, to be served family style)

MUSHROOMS STUFFED WITH CRABMEAT • JUMBO SHRIMP COCKTAIL
TOMATO & MOZZARELLA CAPRESE SKEWERS • CRAB CAKES

Starters

RUTH'S STEAK HOUSE SALAD • CAESAR SALAD*

Entrée Choices

(Guest's choice of the following, prepared to order)

PETITE FILET*

tender corn-fed midwestern beef, 8 oz cut

11 oz filet* upgrade available \$4

PETITE RIBEYE*

USDA Prime 12 oz cut, well-marbled for peak flavor, deliciously juicy

16 oz ribeye* upgrade available \$5

MARKET FRESH FISH

our seasonal fresh fish selection with signature sauces

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,

garlic herb cheese, lemon butter

Vegetarian selection available upon request

ROASTED VEGETABLE NAPOLEON or MARKET VEGETABLE LINGUINE

Entrée Complements

LOBSTER TAIL \$17 • OSCAR STYLE \$15 • SIX LARGE SHRIMP \$15

BLEU CHEESE CRUST \$5

Accompaniments

(Please choose two, to be served family style)

CREAMED SPINACH

MASHED POTATOES

CREMINI MUSHROOMS

CHEF'S SEASONAL SELECTION

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES

CHEF'S CHOCOLATE SELECTION

SEASONAL MINI DESSERT DUO

All menus include fresh hot bread and butter, soft drinks, tea, and coffee service

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.