



## 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.

