



THE HAPPY JACK

\$70 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)

SEARED AHI TUNA* • MUSHROOMS STUFFED WITH CRABMEAT
TOMATO & MOZZARELLA CAPRESE SKEWERS

Starter

RUTH'S STEAK HOUSE 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 \$7

STUFFED CHICKEN BREAST

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

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes
with sizzling lemon butter

KING SALMON FILET

new zealand king salmon with our chef's
seasonal preparation

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

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES
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.

