



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.

\$95 PER PERSON

Plated Appetizers

(Please select three, to be served family style)

SPICY LOBSTER 440 cal • SEARED AHI-TUNA* 130 cal • BARBECUED SHRIMP 400 cal
MUSHROOMS STUFFED WITH CRAB MEAT 440 CAL • BEEF CARPACCIO* 710 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starters

(Please select two)

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing) • CAESAR SALAD* 500 cal
LETTUCE WEDGE SALAD 220 cal (calorie count does not include dressing) • HARVEST SALAD 360 cal
CHEF'S SEASONAL SOUP 50-390 cal

Entrée Choices

(Please select three, prepared to order)

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut

FILET* & LOBSTER TAIL 450 cal
a tender 6 oz filet, paired with an
8-10 oz cold-water lobster tail

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well-marbled for
peak flavor, deliciously juicy

MARKET FRESH FISH 330-980 cal
our seasonal fresh fish selection with
signature sauces

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

A vegetarian selection can be added to any menu

ROASTED VEGETABLE NAPOLEON 260 cal or MARKET VEGETABLE LINGUINE 670 cal

Accompaniments

(Please select three, to be served family style)

CREAMED SPINACH 440 cal
GARLIC MASHED POTATOES 440 cal
CREMINI MUSHROOMS 360 cal
GRILLED ASPARAGUS 100-390 cal
POTATOES AU GRATIN 560 cal
CHEF'S SEASONAL SELECTION 80-770 cal

Dessert

(Please select two)

CRÈME BRÛLÉE 620 cal
CHOCOLATE SIN CAKE 600 cal
CHEESECAKE WITH FRESH BERRIES 1280 cal
FRESH BERRIES WITH SWEET CREAM 400 cal
SEASONAL MINI DESSERT DUO 360-590 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *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. 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.

