



ELITE - NA

\$125 PER GUEST

(ALL INCLUSIVE)

Our All-Inclusive Elite - NA menu includes tax, gratuity and admin fee. This menu does not include alcoholic beverages.

Appetizers

(Host's choice of one, served family style)

VEAL OSSO BUCO RAVIOLI saffron pasta, baby spinach, veal demi-glace 460 cal
TUNA STACK* ahi tuna, soy ginger sesame sauce, avocado, english cucumber salad

Salads

(Host's choice of one)

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal
CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar 500 cal

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* an 11 oz cut of tender, corn-fed midwestern beef 500 cal
STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 720 cal
KING SALMON FILET* king salmon, garlic sautéed spinach, lemon butter 380 cal

Entrée Complements

(Guest's choice of one)

GRILLED SHRIMP 100 cal
LOBSTER TAIL 50 cal
BLEU CHEESE CRUST 200 cal

Potatoes & Fresh Sides

(Host's choice of two, served family style)

CREAMED SPINACH a ruth's classic 220 cal
GARLIC MASHED POTATOES smooth and creamy 220 cal
FRESH BROCCOLI simply steamed 40 cal

House-Made Desserts

(Host's choice of one)

CHOCOLATE SIN CAKE rich flourless cake, ganache, raspberry sauce 720 cal
BREAD PUDDING personal size with sweet whiskey cream 380 cal

Inclusive of Applicable Sales Tax, 17% Suggested Service Charge and 3% Administration Fee. Gratuity may be modified based on service at the discretion of the guest, but if modified will affect the total price quoted. 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.

