



LUNCH OPTIONS

New Orleans	\$48
Canal Street	\$58

ENTRÉE COMPLEMENTS

Shrimp (4)	\$24
Oscar Style	\$26
Lobster Tail	Market
Bleu Cheese	\$7
Au Poivre Sauce	\$7

BEVERAGES

Soft Drinks, Coffee or Iced Tea	\$4
Beers	\$6 & up
Cocktails	\$8 & up
Wine	Market

Food & beverage minimums will apply.

Sales tax & administration fee (3%) will be applied to all food & beverage charges.

Ruth's Chris Steak House will print a personalized menu for your dinner. Please indicate the greeting for the menu when you select your menu items.



SALAD

Mixed Green Salad iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons & red onions, with house vinaigrette dressing

ENTRÉES

Guest will select one during lunch.

Filet 6oz., the most tender cut of our corn-fed Midwestern beef, broiled to perfection

Ora King Salmon New Zealand king salmon with our chef's seasonal preparation

Stuffed Chicken Breast roasted & stuffed with garlic herb cheese

SIDE DISHES

To be served family style.

Creamed Spinach fresh chopped, a Ruth's favorite

Mashed Potatoes with a hint of roasted garlic

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light & airy in a dark chocolate shell

White Chocolate Bread Pudding with a spirited crème anglaise

Berries & Cream seasonal fresh berries with Ruth's famous sweet cream

\$48 PER PERSON

Coffee, iced tea, & soft drinks - additional \$4 per person

SALAD

Host to choose one in advance.

Mixed Green Salad iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons & red onions, with house vinaigrette dressing

Caesar Salad fresh, crisp romaine tossed with garlic croutons, Romano cheese & a creamy Caesar dressing

ENTRÉES

Guest will select one during lunch.

Filet & Shrimp 6oz., the most tender cut of our corn-fed Midwestern beef, broiled to perfection with two large shrimp

Stuffed Chicken Breast roasted & stuffed with garlic herb cheese

Ora King Salmon New Zealand king salmon with our chef's seasonal preparation

SIDE DISHES

Host to choose two, to be served family style.

Cremini Mushrooms pan-roasted, fresh thyme

Creamed Spinach fresh chopped, a Ruth's favorite

Fresh Steamed Broccoli simply steamed

Mashed Potatoes with a hint of roasted garlic

DESSERTS

Host to choose two in advance to be served as mini individual duos.

Cheesecake with Fresh Berries creamy house-made with fresh seasonal berries

Chocolate Mousse Cup light & airy in a dark chocolate shell

White Chocolate Bread Pudding with a spirited crème anglaise

Berries & Cream seasonal fresh berries with Ruth's famous sweet cream

\$58 PER PERSON

Coffee, iced tea, & soft drinks - additional \$4 per person