DINNER OPTIONS
Bourbon Street ..... \$68
French Quarter ..... \$85
Mardi Gras ..... \$98
The Big Easy ..... \$100
The Big Easy 2 ..... \$125

## 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 (4\%) 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

Host to choose three in advance; guests will select one during dinner.
Petite Filet 8oz., the most tender cut of our Midwestern beef, broiled to perfection New York Strip 12oz., full-bodied texture, slightly firmer than a ribeye Stuffed Chicken Breast roasted \& stuffed with garlic herb cheese Ora King Salmon New Zealand king salmon with our chef's seasonal preparation Crab Cakes jumbo lump crab with Ruth's famous sizzling butter \& lemon

## SIDE DISHES

Host to choose two in advance, 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
Sweet Potato Casserole with pecan crust
Grilled Asparagus with hollandaise sauce (add $\$ 2$ per person)
Lobster Mac \& Cheese tender lobster, three cheese blend, mild green chiles
(add $\$ 5$ per person)

## 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

## \$68 PER PERSON

Includes complimentary coffee, iced tea \& soft drinks.

## APPETIZERS

Host to choose one in advance, to be served individually.
Shrimp Cocktail chilled jumbo shrimp with our New Orleans-style cocktail sauce
Veal Osso Buco Ravioli saffron-infused pasta with sauteed baby spinach \& white wine demi-glace
Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard \& beer

## SALADS <br> 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 romaine tossed with garlic croutons, Romano cheese
\& Caesar dressing

## entrées

Host to choose three in advance; guests will select one during dinner.
Petite Filet 8oz., the most tender cut of our corn-fed Midwestern beef, broiled to perfection
New York Strip 12oz., full-bodied texture, slightly firmer than a ribeye
Stuffed Chicken Breast roasted \& stuffed with garlic herb cheese
Ora King Salmon New Zealand king salmon with our chef's seasonal preparation
Crab Cakes jumbo lump crab with Ruth's famous sizzling butter \& lemon
Ribeye 16oz., well marbled for peak flavor, deliciously juicy (add \$13 per order)

## SIDE DISHES

Host to choose two in advance, to be served family style.
Cremini Mushrooms pan-roasted, fresh thyme
Potatoes Au Gratin sliced potatoes with a three-cheese sauce
Creamed Spinach fresh chopped, a Ruth's favorite
Fresh Steamed Broccoli simply steamed
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Grilled Asparagus with hollandaise sauce (add $\$ 2$ per person)
Lobster Mac \& Cheese tender lobster, three cheese blend, mild green chiles
(add \$5 per person)

## 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
Crème Brûlée classic Creole egg custard, topped with fresh berries
Carrot Cake our special recipe with thick, velvety cream cheese icing
\& caramel sauce

## \$85 PER PERSON

Includes complimentary coffee, iced tea \& soft drinks.

## APPETIZERS

Host to choose one in advance, to be served family style.
Shrimp Cocktail chilled jumbo shrimp with our New Orleans-style cocktail sauce Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese Tomato Bruschetta fresh vine-ripened tomatoes with garlic, basil, oil \& vinegar on toasted bread
Veal Osso Buco Ravioli saffron-infused pasta with sauteed baby spinach \& white wine demi-glace
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard \& beer

## SALADS

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 romaine tossed with garlic croutons, Romano cheese \& Caesar dressing

## entrées

Host to choose three in advance; guests will select one during dinner.
Filet $110 z$., the most tender cut of our corn-fed Midwestern beef, broiled to perfection Ribeye 16oz., well marbled for peak flavor, deliciously juicy
Petite Filet with Shrimp 8oz., filet topped with jumbo shrimp
Stuffed Chicken Breast roasted \& stuffed with garlic herb cheese
Ora King Salmon New Zealand king salmon with our chef's seasonal preparation
Crab Cakes jumbo lump crab with Ruth's famous sizzling butter \& lemon
Bone-in Filet incredibly tender 16 oz. bone-in cut at peak flavor (add $\$ 10$ per order)

## SIDE DISHES

Host to choose two in advance, to be served family style.
Cremini Mushrooms pan-roasted, fresh thyme
Potatoes Au Gratin sliced potatoes with a three-cheese sauce
Creamed Spinach fresh chopped, a Ruth's favorite
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Grilled Asparagus with hollandaise sauce (add $\$ 2$ per person)
Lobster Mac \& Cheese tender lobster, three cheese blend, mild green chiles
(add \$5 per person)

## 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
Crème Brûlée classic Creole egg custard, topped with fresh berries
Carrot Cake our special recipe with thick, velvety cream cheese icing \& caramel sauce

## \$98 PER PERSON

Includes complimentary coffee, iced tea \& soft drinks.

## STARTER

Cheese Display assorted cheeses \& crackers

## SALADS <br> Host to choose one in advance.

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## SIDE DISHES

Host to choose two in advance to be served family style.
Cremini Mushrooms pan-roasted, fresh thyme
Creamed Spinach fresh chopped, a Ruth's favorite
Mashed Potatoes with a hint of roasted garlic
Sweet Potato Casserole with pecan crust
Fire-Roasted Corn hand-cut fresh from the cob, diced jalapeño

## 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
Berries \& Cream seasonal fresh berries with Ruth's famous sweet cream
Carrot Cake our special recipe with thick, velvety cream cheese icing \& caramel sauce

## \$100 PER PERSON

Price is inclusive of sales tax \& service charge. Two glasses of beer or house wine per person, coffee, iced tea \& soft drinks included.

## STARTERS

Served family style.
Mushrooms Stuffed with Crabmeat broiled then sprinkled with Romano cheese
Seared Ahi Tuna complemented by a spirited sauce with hints of mustard \& beer


#### Abstract

SALADS 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 romaine tossed with garlic croutons, Romano cheese \& Caesar dressing

\section*{entrées}

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## SIDE DISHES

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Fire-Roasted Corn hand-cut fresh from the cob, diced jalapeño

## 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 White Chocolate Bread Pudding with a spirited crème anglaise
Crème Brûlée classic Creole egg custard, topped with fresh berries
Carrot Cake our special recipe with thick, velvety cream cheese icing \& caramel sauce
\$125 PER PERSON
Price is inclusive of sales tax \& service charge. Two glasses of beer or house wine per person, coffee, iced tea \& soft drinks included.

