



LUNCH OPTIONS

**New Orleans
Canal Street**

ENTRÉE COMPLEMENTS

**Shrimp (4)
Oscar Style
Lobster Tail
Bleu Cheese
Au Poivre Sauce**

BEVERAGES

**Soft Drinks, Coffee or Iced Tea
Beers
Cocktails
Wine**

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

Guest will select one during lunch.

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

Chef's Catch of the Day 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

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

Chef's Catch of the Day 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