



January 27th - February 9th

Dinner

\$75 per person

not including gratuities or tax



STARTER

choice of:

House Salad

Iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, choice of dressing.

Ruth's Featured Soup

Chef's daily soup selection.

Caesar Salad\*

Fresh romaine hearts, romano cheese, shaved parmesan, creamy caesar dressing, fresh ground black pepper.

STEAK & SPECIALTIES

choice of:

Petite Filet\*

Tender corn-fed midwestern beef, 6 oz cut.

Stuffed Chicken Breast

Roasted double breast, herb-garlic cheese, lemon butter.

Market Fresh Seafood\*

Chef's daily seafood selection.

Roasted Vegetable Napoleon

Roasted market-vegetable napoleon, ricotta cheese & tomato basil sauce.

FAMOUS PERSONAL SIDES

Garlic Mashed Potatoes

Smooth & creamy.

Creamed Spinach

A ruth's classic.

Cremini Mushrooms

Pan-roasted, fresh thyme.

DESSERT

choice of:

Mini Chocolate Sin Cake

Rich flourless cake, ganache, raspberry sauce.

Mini Bread Pudding

Vanilla, raisins, whiskey sauce.

Mini Cheesecake

Served with fresh berries & mint.



No Substitutions Please | Menu available in Main Dining only

Please Note: Ruth's Rewards may not be used as payment for this promotional menu, but registered reward members will earn points for this purchase

\*Indicates 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. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.