



Thursday February 22nd – Sunday March 3rd

\$75 per person
not including gratuities or tax

SOUP OR SALAD
CHOICE OF:

House Salad

with choice of dressing

Caesar Salad*

romaine hearts, parmesan & romano cheese

Spring Vegetable Soup



SIGNATURE STEAK & SPECIALTIES
CHOICE OF:

6 Ounce Filet w/ Garlic Crust

11 ounce filet +25
16 ounce ribeye +33

Mixed Grill

stuffed chicken breast, 4 ounce filet, andouille sausage & broiled tomato

Atlantic Salmon w/ Spinach & Sweet Corn

▶ *Vegetarian options available upon request*



ENTRÉE COMPLEMENTS

- Lobster Tail +35
- Grilled Shrimp +26
- Blackened Sea Scallops +27

PERSONAL-SIZE FRESH SIDES
CHOICE OF:

Mashed Potatoes

smooth & creamy, hints of roasted garlic

Garlic Sautéed Broccoli

tender & seasoned with garlic butter

Creamed Spinach

a Ruth's classic



HOUSE-MADE DESSERT
CHOICE OF:

- Seasonal Selection
- Mini Bread Pudding
- Berries & Sweet Cream

No substitutions please | Menu available in Main Dining Room only

*Indicates items are served raw, 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. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.