



## THE RUTH

\$115 PER PERSON

The woman. The name. The icon. Affectionately known as “The First Lady Of Steak.” Pull out all the stops and experience the finest of what Ruth’s has to offer. Ruth herself wouldn’t do it any other way.



## Reception

*(Please choose one display. Calorie range based on portion size.)*

ARTISANAL CHEESE & FRUIT 260-310 cal • MEDITERRANEAN ROASTED VEGETABLES & DIPS 70-90 cal  
SCOTTISH SMOKED SALMON 190-230 cal • CAJUN SEARED AHI-TUNA\* 15-25 cal

## Plated Appetizers

*(Please choose three, to be served family style)*

SHRIMP COCKTAIL 190-350 cal  
SIZZLING BLUE CRAB CAKES 320 cal  
SPICY SHRIMP 350 cal  
SEARED AHI-TUNA\* 130 cal  
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal  
BEEF CARPACCIO\* 710 cal

## Entrée Choices

*(Guest's choice of the following, prepared to order)*

FILET\* 500 cal  
tender corn-fed midwestern beef, 11 oz cut  
  
FILET\* & TWIN LOBSTER TAILS 360 cal  
a tender 6 oz filet, paired with  
two cold-water lobster tails  
  
COWBOY RIBEYE\* 1690 cal  
bone-in 22 oz USDA Prime cut  
  
NEW YORK STRIP\* 1390 cal  
USDA Prime, full bodied 16 oz cut,  
slightly firmer than a ribeye

## Entrée Complements

LOBSTER TAIL 50 cal \$17 • OSCAR STYLE 520 cal \$15 • SIX LARGE SHRIMP 100 cal \$15  
BLEU CHEESE CRUST 200 cal \$5

## Accompaniments

*(Please choose four, to be served family style)*

CREAMED SPINACH 440 cal  
CREMINI MUSHROOMS 360 cal  
GRILLED ASPARAGUS 100-390 cal  
GARLIC MASHED POTATOES 440 cal  
POTATOES AU GRATIN 560 cal  
SWEET POTATO CASSEROLE 880 cal  
CHEF'S SEASONAL SELECTION 80-770 cal

## Starters

*(Please choose three)*

STEAK HOUSE SALAD 50 cal  
(cal count does not include dressing)  
LETTUCE WEDGE SALAD 220 cal  
(cal count does not include dressing)  
CAESAR SALAD\* 500 cal • HARVEST SALAD 360 cal  
LOBSTER BISQUE 210 cal

MARKET FRESH FISH 330-980 cal  
our seasonal fresh fish selection  
with signature sauces

STUFFED CHICKEN BREAST 720 cal  
oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter

*Vegetarian selection available upon request*  
ROASTED VEGETABLE NAPOLEON 260 cal or  
MARKET VEGETABLE LINGUINE 670 cal

## Dessert

*(Please choose three)*

CRÈME BRÛLÉE 620 cal  
CHEF'S CHOCOLATE SELECTION 720-1150 cal  
CHEESECAKE WITH FRESH BERRIES 1280 cal  
FRESH BERRIES WITH SWEET CREAM 400 cal  
SEASONAL MINI DESSERT DUO 360-590 cal

Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability. Please add applicable sales tax and 3% administration charge. Gratuity is not included.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.

\*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.