



## THE ORLEANS

\$99 PER PERSON

First established at the corner of Broad St. & Orleans Ave. in New Orleans, the Ruth's Chris hallmark was to fuse the classic American steak house with Southern hospitality. Taste a wider variety of the dishes and the traditions that made the beef and the legend sizzle.

### Plated Appetizers

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

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

### Starters

*(Please choose three)*

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing) • CAESAR SALAD\* 500 cal  
LETTUCE WEDGE SALAD 220 cal (calorie count does not include dressing) • HARVEST SALAD 360 cal  
CHEF'S SEASONAL SOUP 50-390 cal

### Entrée Choices

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

FILET\* & LOBSTER TAIL 310 cal  
a tender 6 oz filet, paired with  
a cold-water lobster tail

RIBEYE\* 1370 cal  
USDA Prime 16 oz cut, well-marbled for  
peak flavor, deliciously juicy  
22 oz cowboy ribeye\* upgrade available,  
add \$8 1690 cal

FILET\* 500 cal  
tender corn-fed midwestern beef, 11 oz cut

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

### 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 three, to be served family style)*

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

### Dessert

*(Please choose two)*

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.

