



THE HAPPY JACK

\$75 PER PERSON

Happy Jack, Louisiana: the birthplace of Ruth Fertel, our founder. This menu is a perfect introduction to the uncompromising way Ruth did things.

Plated Appetizers

(Please choose one, to be served family style)

SEARED AHI-TUNA* 130 cal • MUSHROOMS STUFFED WITH CRABMEAT 440 cal
TOMATO & MOZZARELLA CAPRESE SKEWERS 360 cal

Starter

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing)

Entrée Choices

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

PETITE FILET* 340 cal
tender corn-fed midwestern beef, 8 oz cut
11 oz filet* upgrade available, add \$7 500 cal

SIZZLING BLUE CRAB CAKES 480 cal
three jumbo lump crab cakes with
sizzling lemon butter

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

KING SALMON FILET* 380-980 cal
new zealand king salmon with our
chef's seasonal preparation

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 two, to be served family style)

CREAMED SPINACH 440 cal • GARLIC MASHED POTATOES 440 cal • CREMINI MUSHROOMS 360 cal

Dessert

(Please choose one)

CHEESECAKE WITH FRESH BERRIES 1280 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.

Additional nutrition information available upon request.

*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.

