



Winterlicious Menu

friday, january 27th - thursday, february 9th | \$75 per person

choice of salad or soup

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

signature steak & specialties

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-size potatoes & fresh sides

GARLIC MASHED POTATOES

smooth & creamy

CREAMED SPINACH

a ruth's classic

CREMINI MUSHROOMS

pan-roasted, fresh thyme

house-made dessert

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.