



# Summerlicious Menu

friday, july 5th - sunday, july 21st \$75 per person

## salad or soup

**STRAWBERRY, BLEU CHEESE &  
TOASTED ALMOND SALAD**

**CAESAR SALAD\***  
romaine hearts, parmesan,  
& romano cheese

**FRESH CORN CHOWDER**

## signature steak & specialties

### 6 OUNCE FILET w/ GARLIC HERB CRUST

11 ounce filet +25  
16 ounce ribeye +33

### STUFFED CHICKEN BREAST

oven roasted double breast, garlic herb cheese, lemon butter

### NORWEGIAN SALMON

served with spinach & sweet corn

### SHRIMP ORLEANS

sautéed new orleans style in reduced white wine, butter, garlic and spices  
and served on a bed of roasted garlic mashed potatoes

*vegetarian options available upon request*

## entrée complements

**LOBSTER TAIL +35 GRILLED SHRIMP +26 BLACKENED SEA SCALLOPS +27**

## potatoes & signature sides

**MASHED POTATOES**  
smooth & creamy,  
hints of roasted garlic

**CAULIFLOWER AU GRATIN**  
three cheese &  
golden parmesan crust

**CREAMED SPINACH**  
a ruth's classic

## house-made desserts

**SEASONAL SELECTION | STRAWBERRY SHORT CAKE | KEY LIME PIE**

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.