



# Dine DTM Menu

friday, january 31st - thursday, february 13th \$75 per person

## salad or soup

**CRANBERRY & ARUGULA SALAD**

**CAESAR SALAD\***

**POTATO LEEK SOUP**

romaine hearts, parmesan,  
& romano cheese

## 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

**BROILED SALMON**

chef's seasonal preparation

**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 +37 GRILLED SHRIMP +26 BLACKENED SEA SCALLOPS +27**

## potatoes & signature sides

**MASHED POTATOES**

smooth & creamy,  
hints of roasted garlic

**GREEN BEANS W/  
ROASTED GARLIC**

**CREAMED SPINACH**

a ruth's classic

## house-made desserts

**SEASONAL SELECTION | MINI CHEESECAKE | BREAD PUDDING**

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.