



# Dine DTM Menu

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

## salad or soup

### CRANBERRY & ARUGULA SALAD

### CAESAR SALAD\*

romaine hearts, parmesan,  
& romano cheese

### POTATO LEEK SOUP

## 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 +35 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.