



Winterlicious 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.