

RUTH'S CHRIS STEAK HOUSE

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Steak House Salad
Caesar Salad*

SECOND COURSE

6oz Filet & Shrimp

The Most Tender Cut Of Midwestern Beef, Broiled Expertly To Melt-In-Your-Mouth

Stuffed Chicken Breast

Oven Roasted Free-Range Double Chicken Breast Stuffed With Garlic Herb Cheese

CHOICE OF ONE PERSONAL SIDE DISH

Creamed Spinach
Garlic Mashed Potatoes

ENTRÉE ADDITIONS

Lobster Tail add \$20.00
Six Grilled Shrimp add \$17.00
Truffle Crust add \$7.00
Oscar Style add \$18.00

THIRD COURSE

Mini Cheesecake With Fresh Seasonal Berries
Berries And Cream

DRINKS

65 & Broad • Cabernet Sauvignon, Washington State add \$14.00
65 & Broad • Chardonnay, Washington State add \$13.00
Ruth's Manhattan add \$16.00



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.