

RUTH'S CHRIS STEAK HOUSE

3-COURSE DINNER • \$59.00 PER PERSON

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

FIRST COURSE

Steak House Salad

Caesar Salad*

Soup Du Jour

SECOND COURSE

8oz Filet

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

King Salmon & Shrimp

Lightly Blackened, Topped With Shrimp & New Orleans BBQ Butter

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.