



## Restaurant Month

### Three Course Dinner Menu for \$40

#### Your Choice of One Starter:

*Ruth's Steak House Salad*

*Soup of the day*

**(Additional Charge)**

**Seared Ahi-Tuna...\$9.95**

*Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer.*

**(Additional Charge):**

**Calamari...\$9.95**

*Our calamari is lightly fried and tossed with a sweet and spicy Asian chili sauce.*

#### Your Choice of One of Entrée:

**8 oz. Petite 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*

**Barbecued Shrimp**

*Large shrimp sautéed in a reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes*

**(Additional Charge)**

**16 oz. NY Strip...\$14.95**

*USDA Prime cut, well marbled for peak flavor and deliciously juicy*

#### **Entrée Additions (Additional Charges):**

**Bleu Cheese Crust...\$5**

**Six Grilled Shrimp...\$15**

**Horseradish Crust...\$5**

**Oscar Style...\$15**

**5oz. Lobster Tail...\$17**

#### Your Choice of One Personal Side Dish:

**Creamed Spinach**

**Garlic Mashed Potatoes**

**Sweet Potato Casserole Full Portion (additional charge) ...\$5.00**

#### Dessert:

**Chef's Seasonal Duo**

**Two Glass Wine Pairing...\$18**

#### Starter Course Choice

**Sauvignon Blanc by Los Cardos or Chardonnay by Two Oceans**

#### Entrée Course Choice

**Cabernet Sauvignon by Santa Rita or Pinot Noir by Formation**

**NO SUBSTITUTIONS – AVAILABLE EVERYDAY EXCEPT FOR SATURDAY  
TAX & GRATUITY NOT INCLUDED**