



*national private dining program*

\$100 ALL INCLUSIVE

---

*Dinner includes fresh hot bread, 2 glasses of Beer or Manager's Selection of wine, and soda/tea and coffee service.*

**SALAD:** served per person

**RUTH'S STEAK HOUSE SALAD**

Fresh crisp iceberg lettuce, baby arugula and baby lettuce, garlic croutons, sliced red onions, and grape tomatoes tossed with our homemade vinaigrette

---

**ENTRÉE CHOICES:** guests will choose one of the following, prepared to order

**8 oz FILET**

The most tender cut of corn-fed Midwestern beef, broiled to perfection

**SIZZLING BLUE CRAB CAKES**

Three of our jumbo lump crab cakes sizzling in lemon butter

**STUFFED CHICKEN BREAST**

A roasted chicken breast stuffed with garlic herb cheese and served with lemon thyme butter

---

**ACCOMPANIMENTS:** to be served family style

CREAMED SPINACH  
MASHED POTATOES

---

**DESSERT:** served per person

**RUTH'S SYMPHONY DESSERT DUO**

Chocolate mousse cup served with fresh seasonal berries and sweet cream

---

Inclusive of 6% sales tax and 22% service charge  
The menu price that goes towards the contracted food and beverage minimum is \$78.13