



national private dining program

\$135 ALL INCLUSIVE

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

HORS D'OEUVRES DISPLAYS:

CRABMEAT STUFFED MUSHROOMS
SEARED AHI TUNA with CUCUMBER SALAD AND PICKLED GINGER

SALAD: guests will choose one of the following

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

LOBSTER BISQUE

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

11 oz. FILET

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

16 oz. NY STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a Ribeye

ORGANIC IRISH SALMON

Organic Irish Salmon on a bed of wilted spinach and roasted garlic grape tomatoes, drizzled with lemon butter

STUFFED CHICKEN BREAST

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

ENTRÉE COMPLEMENTS: guests will have a choice of one

Bleu Cheese Crust

Oscar Style

ACCOMPANIMENTS: to be served family style

CREAMED SPINACH
MASHED POTATOES

Fire Roasted Corn
Fresh Broccoli

DESSERT: guests will choose one of the following

CHEESECAKE WITH FRESH BERRIES
CHOCOLATE SIN CAKE

Inclusive of 6% sales tax and 22% service charge
The menu price that goes towards the contracted food and beverage minimum is \$105.46