



8 oz Filet

# Ruth's Holiday LUNCH MENU

\$75 per person

## APPETIZERS

*Served Family Style*

- SEARED AHI-TUNA\* 130 cal
- MUSHROOMS STUFFED WITH CRABMEAT 440 cal
- BARBECUED SHRIMP 400 cal

## STARTER

*Please Choose One*

- STEAK HOUSE SALAD 50 cal  
*(calorie count does not include dressing)*
- CHEF'S SEASONAL SOUP 50-390 cal
- CAESAR SALAD\* 130 cal

## ENTRÉE CHOICES

*Guest's Choice of One of the Following, Prepared to Order*

- 8 OZ FILET\* 340 cal
  - 6 OZ FILET\* & LOBSTER TAIL 310 cal
  - 12 OZ RIBEYE\* 1030 cal
  - MARKET FRESH FISH 330-980 cal
  - STUFFED CHICKEN BREAST 720 cal
- A vegetarian selection can be added to any menu:  
Roasted Vegetable Napoleon 260 cal or Market Vegetable Linguine 670 cal

## ENTRÉE COMPLEMENTS

- LOBSTER TAIL 50 cal \$17
- OSCAR STYLE 520 cal \$15
- SIX LARGE SHRIMP 100 cal \$15
- BLEU CHEESE CRUST 200 cal \$5

## ACCOMPANIMENTS

*Please Choose Two, to be Served Family Style*

- GRILLED ASPARAGUS 100-390 cal
- CREAMED SPINACH 440 cal
- GARLIC MASHED POTATOES 440 cal
- CREMINI MUSHROOMS 360 cal
- SWEET POTATO CASSEROLE 880 cal

## DESSERT

- CHEF'S CHOCOLATE SELECTION 720-1150 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Not all menu items are available for all party sizes; please speak with your sales manager to confirm availability.