

# CHEF'S FEATURES

## LOBSTER

Live Maine: \$23 per pound

8 oz. Caribbean Tail: \$25 each

## ENTRÉES

**Garlic Crusted Halibut** - Halibut topped with a delicious garlic crust and served on blackened potatoes with lemon butter and fresh parsley, served the Ruth's Chris signature way...sizzling! **\$35**

**Fresh Salmon**– Broiled, served on a bed of Asian vegetables, topped with ginger cream sauce and green onions. **\$28**

**Jumbo Sea Scallops** – Seared scallops served over sautéed spinach, roasted red peppers and topped with a Cajun béarnaise sauce. **\$30**

**Sizzlin' Shellfish Trio** – Lobster, jumbo shrimp and sea scallops served sizzling in a garlic scampi wine sauce. **\$39**

## SIDE DISHES

**Butternut Squash** – Glazed with maple syrup, topped with candied walnuts **\$8**

**Corn Pudding**- a classic Southern corn pudding with a touch of New Orleans style spice **\$8**

## DESSERT

**Caramelized Banana Cream Pie** – Creamy white chocolate banana custard in our flaky crust-topped with caramelized bananas. **\$9**

## RUTH'S CLASSICS

~Classic & Seasonal Selections~

### A COMPLETE MEAL THAT INCLUDES

#### Your choice of one of the following starters:

White Bean & Chorizo Soup, Spinach & Pear Salad,  
Steak House Salad or Caesar Salad

#### Your choice of one of the following entrées:

**\$40.95**

- 6 ounce Filet\* & Shrimp
- Jumbo Sea Scallops with Cajun Béarnaise
- Stuffed Chicken Breast
- Fresh Salmon over Asian vegetables, topped with ginger cream sauce and green onions

**\$49.95**

- Filet\*
- Ribeye\*
- Sizzlin' Shellfish Trio ~ Lobster, Jumbo Shrimp and Sea Scallops
- Twin Filets\* with Stuffed Shrimp

#### Your choice of one of the following personal side items:

Creamed Spinach, Garlic Mashed Potatoes, Sautéed Mushrooms,  
Green Beans with Roasted Garlic or Maple Walnut Butternut Squash

#### Symphony Dessert

Chocolate Cheesecake and Fresh Berries with Sweet Cream Sauce

*\*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food – borne illness.*