



~Restaurant Week~
July 12- July 23, 2010
Monday- Friday only

Lunch Menu- \$24.07
A Complete Meal That Includes:

Your choice of a Soup or Salad
Crab and Corn Chowder
Steak House Salad

Your choice of one of the following entrées:

6oz Petite Filet
The most tender cut of corn-fed Midwestern beef
Broiled expertly to melt-in-your-mouth

Marinated Chicken Breast
Chicken Marinated with garlic and herbs

North Atlantic Salmon
Broiled or Blackened

Your choice of one of the following personal side items:

Creamed Spinach
Garlic Mashed Potatoes

Dessert:
Ruth's Special Dessert

No Substitutions | Tax & gratuity not included

45 years
of sizzle

In celebration of our 45th anniversary, please refer to our wine list for a special selection of premium, top rated wines for only \$45.00 per bottle.

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



~Restaurant Week~

July 12-23, 2010

Monday- Friday only

Dinner Menu- \$35.00

A Complete Meal That Includes:

Your choice of a Soup or Salad

Crab and Corn Chowder

Steak House Salad

Your choice of one of the following entrées:

6oz Petite Filet

The most tender cut of corn-fed Midwestern beef

Broiled expertly to melt-in-your-mouth

Stuffed Chicken Breast

Chicken Marinated with garlic and herbs

North Atlantic Salmon

Broiled or Blackened

Your choice of one of the following personal side items:

Creamed Spinach

Garlic Mashed Potatoes

Dessert:

Ruth's Special Dessert

No Substitutions | Tax & gratuity not included

Try pairing one of our signature entrées with a glass of:

Verdejo, Castelo de Medina, Rueda, Castilla Y Leon, Spain *\$10*

Merlot, "Bliss", Mendocino County, CA *\$9*

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