



THREE COURSE MENU | \$59

FIRST COURSE *Choice of One*

Steakhouse Salad with Balsamic Vinaigrette

Soup de Jour

Or

Goat Cheese & Artichoke Dip

(\$7 Additional Charge)

MAIN COURSE *Choice of One*

Petite Filet

An 8 oz. portion of our most tender cut of corn-fed beef

6oz Filet & Shrimp

Our most tender cut of corn-fed beef with three large shrimp

Ora King Salmon

Served over sautéed spinach, roasted corn, Thai chili butter

ENTRÉE COMPLIMENTS

(Additional Charge)

Bleu Cheese Crust \$6

Cold Water Lobster Tail \$19

Six Large Shrimp \$17

ACCOMPANIMENTS *Choice of One*

Garlic Mashed Potatoes

Creamed Spinach Ruth's original recipe

Sweet Potato Casserole With pecan crust

THIRD COURSE Chef's Dessert Selection

WINE PAIRING SUGGESTIONS

Chardonnay, 65 & Broad, Washington State \$13

Pinot Noir, Sea Sun, Monterey, CA \$13

Merlot, Seven Falls Cellars, Wahluke Slope, Washington \$13

Cabernet Sauvignon, 65 & Broad, Washington State \$13

The Restaurant Month menu is for each guest to enjoy individually.

Beverage, tax and gratuity not included.