
ruth's chris steak house | thanksgiving menu

Seasonal Hand-Crafted Cocktail

RUTH'S MANHATTAN

woodford reserve, dolin rouge vermouth, southern comfort, black cherry | 16

traditional thanksgiving dinner | 45.95

complete dinner featuring oven roasted turkey breast with sausage & herb stuffing, homemade gravy & cranberry relish

choice of starter:

HOUSE SALAD | CAESAR SALAD* | LOBSTER BISQUE

choice of an additional side:

GARLIC MASHED POTATOES | SWEET POTATO CASSEROLE

GREEN BEANS WITH ROASTED GARLIC | CREAMED SPINACH

dessert:

CHEF'S SELECTION

appetizer

OYSTERS ROCKEFELLER six oysters on the half shell, baked with spinach, bacon, caramelized onions, hollandaise sauce 20

featured cuts & chops

T-BONE* full-flavored 24 oz USDA Prime cut 65

LAMB CHOPS extra thick marinated lamb chops, served sizzling with fresh mint 52

taste of the season feature dessert

DECADENT CHOCOLATE CAKE five layers of dark, moist chocolate cake sandwiched with silky smooth chocolate filling and topped with dark chocolate ganache 7

Ruth's Classics

a prix fixe meal featuring one of chef's favorite recipes. includes starter, entrée, a personal side & dessert

starters: **HOUSE SALAD | CAESAR SALAD* | LOBSTER BISQUE**

STEAK & SHRIMP

our tender 6 oz filet* with three large shrimp 60

11 oz filet* +16

16 oz prime ribeye* +24

SURF & TURF

buttery lobster tail paired with a 6 oz filet* 69

11 oz filet* +16

16 oz prime ribeye* +24

sides: **CREAMED SPINACH | GARLIC MASHED POTATOES**

dessert: **COOKIES A LA MODE**

baked with chocolate chips and served with häagen-dazs ice cream & fresh berries

Toast to the Season

daou "pessimist" **RED BLEND** paso robles, california

glass 12 | bottle 48

daou **CABERNET SAUVIGNON** paso robles, california

glass 15 | bottle 72

* 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.