

appetizers

OYSTERS ROCKEFELLER 29

six oysters on the half-shell baked with creamed spinach, rockefeller onions, romano cheese, and hollandaise sauce 540 cal

CRANBERRY ARUGULA SALAD 16

arugula, grapes, cranberries tossed in our house-made cranberry pomegranate vinaigrette topped with goat cheese 310 cal

chef's selections

8 OZ CENTER-CUT FILET & CRAB-STUFFED SHRIMP* 76

our tender 8 ounce center-cut filet paired with crab-stuffed shrimp, served over a medley of seasonal vegetables 1170 cal

6 OZ CENTER-CUT FILET & LOBSTER TAIL* 74

our tender 6 ounce center-cut filet paired with a cold-water lobster tail, served with drawn butter 310 cal

entrée complement

MAPLE-GLAZED BUTTERNUT SQUASH 16

roasted butternut squash, topped with maple glaze and house-made maple candied pecans 780 cal

LYONNAISE POTATOES 16

sliced idaho potatoes tossed in caramelized onions, thyme, and butter 800 cal

CRAB-STUFFED SHRIMP 19

crab-stuffed shrimp, served over a medley of seasonal vegetables 780 cal

dessert

RUTH'S CARROT CAKE 14

house-made four layer carrot cake with cream cheese frosting, topped with caramel sauce 2090 cal

Thanksgiving

a special prix fixe thanksgiving meal featuring one of chef's favorite recipes - complete with a starter, entrée, personal side, and dessert 1200+ cal

starters

CAESAR SALAD

CRANBERRY ARUGULA SALAD

BUTTERNUT SQUASH SOUP

entrée plate

OVEN ROASTED SLICED TURKEY BREAST

HOMEMADE TURKEY GRAVY

SAUSAGE AND HERB STUFFING

CRANBERRY RELISH

side

GARLIC MASHED POTATOES

CREAMED SPINACH

GREEN BEANS WITH ROASTED GARLIC

SWEET POTATO CASSEROLE

dessert duo

PUMPKIN CHEESECAKE &

VANILLA ICE CREAM

adult 55

children 25



"do what you love, and love what you do."

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*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.