
ruth's chris steak house | fall feature menu

featured drinks

POMEGRANATE MARTINI

ketel one vodka, cointreau,
pomegranate, cranberry, sugar rim | 14

ELDER STATESMAN

old elk bourbon, simple syrup, plum
& chocolate bitters | 15

featured special

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp,
colossal lump blue crab small 90 | large 175

BONE-IN NEW YORK STRIP*

USDA Prime, 19 oz bone-in cut,
our founder's favorite | 68

traditional thanksgiving dinner

per person | 47.95

enjoy a complete meal including a starter, entrée, & dessert

starters, select one

MIXED GREEN SALAD | CHICKEN AND ANDOUILLE SAUSAGE GUMBO

entrées

TRADITIONAL OVEN ROASTED TURKEY DINNER

complemented with a rich giblet gravy, accompanied by mashed potatoes with a hint of
garlic, honey glazed baby carrots, sausage & herb stuffing, & Ruth's cranberry relish

desserts, select one

CHOCOLATE BOURBON PECAN PIE

a decadent combination of chocolate,
pecans, and bourbon topped
with vanilla bean ice cream

RUTH'S PUMPKIN CHEESECAKE

a creamy, new york-style pumpkin cheesecake

children 12 & under | 16.95

includes thanksgiving dinner and carrot cake cupcake

featured pour

JUSTIN, CABERNET SAUVIGNON

paso robles, california

*Cherry, black currant, oak & spice make this wine fabulous.
Medium bodied with a long fruit forward finish.*

glass 18 | bottle 72