

featured drinks

CITRUS SUNSET 14

absolut vanilla vodka, ketel one oranj,
orange juice, cream

SWEATER WEATHER 14

pyrat xo rum, st. george, st. germain,
fresh lime juice, ginger beer, and cinnamon

Proceeds from these two specialty cocktails will
equally support the Historic Biltmore Village
Association, helping to rebuild our beloved
community, as well as the Ruth's Chris Team
Member Prime Persistence Fund.

This crisis relief fund benefits all Team Members
who are part of our family-owned location.

Ruth's Pairings

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

starters **STEAK HOUSE SALAD | CAESAR SALAD* | SEAFOOD SAUSAGE GUMBO**

entrées **TRUFFLE CRUSTED FILET***
6 oz filet, truffle butter, parmesan,
panko bread crumbs 57
upgrade to 8 oz. +10

STUFFED CHICKEN
oven roasted chicken breast,
garlic herb cheese, lemon butter 49

FILET & SHRIMP*
6 oz midwestern filet with two
jumbo shrimp 59
upgrade to 8 oz. +10

NORWEGIAN SALMON
garlic butter, baby spinach,
grape tomatoes 52

sides **CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI**



*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.

26 ALL SOULS CRESCENT, ASHEVILLE, NC 28803 | (828) 398-6200 | RUTHSCHRISPHG.COM