

2020 Restaurant Week Lunch Menu

Choices from this menu are \$22 per person for the 3-course meal.

starters (select one)

CAESAR SALAD* fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper (500 cal)

STEAK HOUSE SALAD iceberg, baby arugula & baby lettuces with grape tomatoes, garlic croutons, red onions & balsamic vinaigrette (460 cal)

entrées (select one)

PETITE FILET & SHRIMP* 4 oz tender corn-fed midwestern beef topped with 3 large shrimp (245 cal)

CRABCAKES two jumbo lump crabcakes with sizzling lemon butter (320 cal)

STUFFED CHICKEN BREAST oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with sizzling lemon butter (720 cal)

entrée complements

BLEU CHEESE CRUST (200 cal) | 5

LOBSTER TAIL (50 cal) | market price

TRUFFLE CRUST (140 cal) | 6

SHRIMP (100 cal) | 15

OSCAR STYLE (520 cal) | 15

sides (select one)

MASHED POTATOES with a hint of roasted garlic (240 cal)

CREAMED SPINACH a ruth's classic (350 cal)

dessert

HAAGEN DAZS ICE CREAM 2 scoops, chocolate or vanilla (260 cal)

PERFECTLY PAIRED WITH

la perlina, **moscato**, puglia, italy (710 cal) | bottle 35

franciscan estate, **chardonnay**, monterey-napa counties, california (600 cal) | bottle 35

terrazas de los andes, **malbec**, "altos del plata", mendoza, argentina (640 cal) | bottle 35

50 acres, **cabernet sauvignon**, california (620 cal) | bottle 35

No Substitutions Please | Tax & Gratuity Not Included

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *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.