



# restaurant week

Monday, February 20th – Sunday, February 26th

Three-Course Dinner for \$34<sup>95</sup>

## soup or salad

### LOUISIANA SEAFOOD GUMBO

andouille sausage, shrimp and crab meat

### STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, and red onions

### CAESAR

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and fresh ground black pepper

## entrée selections

### PETITE FILET

tender corn-fed midwestern beef, broiled to your liking

### PORK LOIN

premium reserve pork loin that is flavorful and juicy

### STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, and lemon butter

### SALMON FILET

broiled

## dessert selections

### CHOCOLATE SIN CAKE

chocolate and espresso - an irresistible temptation

### APPLE CRUMB CHEESECAKE

*Restaurant Week 2-3-4 Bonus*

ADD ANY SIDE, \$2 OFF

ADD ANY DESSERT, \$3 OFF

ADD ANY APPETIZER, \$4 OFF

- NO SUBSTITUTIONS -

Tax and gratuity not included. Beverages are additional.  
Complete Ruth's Chris dinner menu available