



RUTH'S CHRIS dineLA PRE-FIX MENU \$49

Menu available July 14th through July 28th, 2017

choose one starter:

strawberry almond salad ~ caesar salad ~
carrot ginger soup with toasted coconut, cilantro oil

choose one entrée:

PETITE FILET* with SHITAKE MUSHROOM DEMI-GLACE
PETITE RIBEYE
GARLIC CRUSTED SEABASS*

choose one personal side items:

mashed potatoes ~ creamed spinach ~ corn pudding

dessert:

chocolate crusted strawberry cheesecake with chocolate almond clusters

dineLA Week Special Features

accompaniments for your entrée

dipping sauce trio of shiitake demi-glace, black truffle butter and honey soy glaze \$6
bleu cheese crust \$5 ~ horseradish crust \$5

featured appetizer

AHI TUNA \$14

seared ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer

featured wines

50 Acre Ranch Chardonnay –

flavors range from peach to lemon tart with crème fraiche, with a rich mid-palate texture and a finish of grapefruit & green apple

50 Acre Ranch Cabernet –

medium bodied on the palate, offers flavors of black cherry, ripe plum, dark morning espresso and toasty oak tones

bottle \$36 - glass \$9

wine pairing option \$21

we have chosen wines to perfectly complement your meal

jean-luc columbo rose to begin, justin cabernet sauvignon or sonoma cutrer with your entrée;

finishing with la marca prosecco with your dessert



NO SUBSTITUTIONS TO THIS SPECIAL MENU PLEASE | TAX AND GRATUITY NOT INCLUDED

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food – borne illness*