

alpharetta restaurant week

FEBRUARY 20-26, 2022

Enjoy a complete meal with your choice of starter, entree, personal side and mini dessert.

first course (choice of one)

CAESAR SALAD | HOUSE SALAD | SOUP DU JOUR

second course (prix fixe price based on entree selection)

SALMON
FILLET

\$50

broiled with lemon,
butter & parsley

6 OZ. FILET
& SHRIMP*

\$55

upgrade to
11 oz filet addtl. \$16
16 oz ribeye addtl. \$24

6 OZ. FILET &
LOBSTER TAIL*

\$65

upgrade to
11 oz filet addtl. \$16
16 oz ribeye addtl. \$24

personal sides (choice of one)

GARLIC MASHED POTATOES | CREAMED SPINACH | STEAMED BROCCOLI

personal dessert

CHEF'S DAILY SELECTION

featured wines

To complement your meal, add one of our signature wine selections to your evening that harkens back to our origins. The first Ruth's Chris Steak House was opened by Ruth Fertel in **1965** on **Broad Street** in New Orleans, Louisiana. The rest, as they say, is history!

	6 oz	9 oz	Bottle
CHARDONNAY, Sixty-Five & Broad , Columbia Valley, Washington	11	16	44
CABERNET SAUVIGNON, Sixty-Five & Broad , Columbia Valley, Washington	11	16	44

Additional bottle selections can be found on our iPad beverage menu.