

---

**Upcoming  
Wine Dinners**

**APRIL**

Caymus Vineyards

**MAY**

DAOU Vineyards & Winery

**JUNE**

Huneus Vintners

**AUGUST**

The Duckhorn Portfolio

**SEPTEMBER**

Stags' Leap Winery

**OCTOBER**

The Prisoner Wine Company

**NOVEMBER**

Moët & Chandon

**DECEMBER**

Cakebread Cellars

---

*Ask your server for details*

**Ruth's 3 Course  
for \$60**

*includes starter, entrée, a personal side  
& a personal dessert*

**starters**

**STEAK HOUSE SALAD**

**CAESAR SALAD\***

**SOUP OF THE DAY**

**entrées**

**6 OZ FILET\* & SHRIMP**

center-cut topped with  
grilled shrimp

**SALMON\* & SHRIMP**

**STUFFED CHICKEN BREAST**

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

**additional selections**

**TWO 4 OZ PETITE FILETS\* & SHRIMP +12**

**8 OZ FILET\* +8**

**16 OZ NEW YORK STRIP\* +18**

**sides (personal size)**

**CREAMED SPINACH**

**MASHED POTATOES**

**ROASTED BRUSSELS SPROUTS**

**dessert (personal size)**

**CLASSIC CHEESECAKE**

**CHOCOLATE CHEESECAKE**

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.