

# Culinaria Restaurant Week Menu

## Featured Cocktail

**GAMBLER'S OLD FASHIONED** knob creek, demerara syrup, aromatic bitters 17

*enjoy through January 27th*

***\$55 per person***

### starters

**ROASTED BUTTERNUT SQUASH SOUP | CAESAR SALAD\* | HOUSE SALAD**

### entrées

#### **6 OUNCE FILET w/ GARLIC CRUST\***

11 ounce filet +17  
16 ounce ribeye +25

#### **MIXED GRILL**

stuffed chicken breast, 4 ounce  
filet, andouille sausage &  
broiled tomato

#### **ATLANTIC SALMON\***

with spinach & sweet corn

### sides

**GARLIC MASHED POTATOES | GREEN BEANS w/ ROASTED GARLIC | CREAMED SPINACH**

### dessert

**CHEF'S SEASONAL SELECTION**

## Enhancements

**BLACKENED SEA SCALLOPS +20 | GRILLED SHRIMP +17 | LOBSTER TAIL +25**

## Perfect Pairing

enjoy a 6 ounce pour from our cellar

**SEA SUN, PINOT NOIR +13 | MOHUA, SAUVIGNON BLANC +14 | CAYMUS, CABERNET SAUVIGNON +35**

No Substitutions Please | Menu available in Main Dining Room only | Please Note: Ruth's Rewards may not be used as payment for this promotional menu.

*ruth's favorites in red*

If you have a food allergy, please speak to the manager, chef, or your server before placing your order. \*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.