

private dining THE FRENCH QUARTER RESTORATIVE MENU

APPETIZERS: *(served family style for sharing)*

BARBECUED SHRIMP | MUSHROOMS STUFFED WITH CRABMEAT

SALAD CHOICES: *(your guests will choose one of the following)*

RUTH'S STEAK HOUSE SALAD WITH OUR HOUSE REMOULADE DRESSING

CAESAR SALAD

ENTREE CHOICES: *(your guests will choose one of the following four entrees)*

FILET

the most tender cut of corn-fed midwestern beef

GARLIC CRUSTED SEA BASS

chilean sea bass, panko-garlic crust, lemon butter; served atop sauteed spinach

STUFFED CHICKEN

fresh double breast of chicken stuffed with garlic-herb cheese; served with lemon butter

RIBEYE

an outstanding example of usda prime; well marbled for peak flavor, deliciously juicy

ACCOMPANIMENTS: *(served family style)*

CREAMED SPINACH, MASHED POTATOES AND STEAMED BROCCOLI

DESSERTS: *(your guests will choose one of the following)*

CHOCOLATE MOUSSE CHEESECAKE

CLASSIC CHEESECAKE

ALL DINNERS INCLUDE FRESH HOT BREAD AND BUTTER,
ICE WATER & COFFEE SERVICE.

menu estimator

With taxes and a 17% gratuity, the French
Quarter Menu totals \$125 per person

LIQUOR, BEER, WINE & SPARKLING WATERS ARE NOT INCLUDED.
IF AN ALTERNATE GRATUITY PERCENTAGE IS DESIGNATED
BY THE HOST, THE FRENCH QUARTER MENU ESTIMATE
ABOVE WILL CHANGE ACCORDINGLY.

