

private dining

THE ST. CHARLES CURE FOR THE COMMON DINNER

SALAD:

RUTH'S STEAK HOUSE SALAD WITH BALSAMIC VINAIGRETTE DRESSING

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

PETITE FILET

the most tender cut of corn-fed midwestern beef

SALMON FILLET

broiled with lemon, butter and parsley

STUFFED CHICKEN

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

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ACCOMPANIMENTS: *(served family style)*

CREAMED SPINACH & MASHED POTATOES

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DESSERT:

BREAD PUDDING WITH WHISKEY SAUCE

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

menu estimator

With taxes and a 17% gratuity, the St. Charles
Dinner Menu totals \$100 per person

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

