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**WE LIVE TO EAT DINNER DATE: AUGUST 19, 2010**

**RUTH'S CHRIS STEAK HOUSE METAIRIE**

**New Orleans Bouillabaisse**

Fresh grouper, scallops, shrimp and crabmeat served in a savory seafood broth garnished with toast points and our house garlic aioli.

Paired with Hess Allomi Sauvignon Blanc

**Tomato & Goat Cheese Frisée Salad**

Tossed in a white balsamic vinaigrette.

Paired with Colome Torrontes

**Entrées - Choice of:**

Petite Filet

The most tender cut of corn-fed Midwestern beef, broiled to your liking.

New York Strip

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.

Paired with Sequana Sarmento Pinot Noir

**Sides**

Sautéed Wild Mushrooms - Roasted with garlic and fresh herbs then sautéed in veal demi-glace.

Mashed Potatoes - With a hint of roasted garlic.

**Chocolate Chunk Bread Pudding**

A caramel coated white and dark chocolate bread pudding garnished with our house made sweet crème sauce.

Paired with Peter Lehmann Classic Muscat

\$75.00 per person  
plus tax and gratuity

Reservations required.

Ruth's Chris Steak House Metairie  
3633 Veterans Memorial Boulevard  
Metairie, LA 70002  
504-888-3600

