RUTH’S CHRIS

**FIRST COURSE**
Duck Confit Gyozas
topped with cilantro carrot slaw & kabayaki sauce

**SECOND COURSE**
Choose one
- served sizzling on a 500 degree plate-

- 8oz. Beef Tenderloin Oscar
our signature mid-west, corn fed, most tender cut,
served ‘oscar style’ with crabcake, asparagus & bearnaise sauce

- Blue Nose Sea Bass
parmesan-herb crusted, served atop wild rice pilaf & hazelnut-sage butter

**DESSERT**
Chocolate Sin Cake
decadent flourless chocolate confection with a hint of espresso

*no substitutions please*

Ask your server about our Idaho Wine selection to pair with your meal.

#DineDowntownBoise  #ThisIsYourDowntown

Idaho Grown Ingredients

94.9FM the River

Price is per person and does not include tax, tips, or drinks.