

# *As you wish*

An Event Planning Company

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**Ruth's Chris Steak House**  
421 North Dearborn Street  
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A trip to Ruth's Chris Steak House must begin with a quick trip back through history. In New Orleans on February 5, 1927, the two namesakes had a divergent moment in time - Chris Matulich opened the original restaurant and Ruth Ann Udstad was born. From these humble beginnings, the Chicago outpost of Ruth's Chris opened in 1992 and never looked back!

We began with a round of appetizers and each was better than the last! The table favorite was the barbecued shrimp sautéed New Orleans-style in butter, white wine and garlic. Served with a hunk of spicy encrusted bread, we used it to soak up the last of the sauce. Traditional chilled jumbo shrimp came paired with cocktail sauce and Creole remoulade. Mushroom caps stuffed with fresh jumbo lump crabmeat and topped with Romano cheese were light and delicious. The surprise of the evening was the sauce for the seared ahi tuna - a combination of Budweiser beer, Kikkoman soy sauce and French's yellow mustard. We agree - it sounds a bit odd but the sweet/salty worked perfectly with the ahi tuna without overpowering it.

The meat courses arrived at our table on sizzling and scorchingly hot plates (heated to 500°F). Each preparation was more succulent than the next! The traditional New York strip steak was prepared off the bone and grilled medium well. The comment was made "If that steak was a woman, I would marry her!" The bison steak was prepared medium rare and is the beef equivalent of a Prime steak - juicy, tender and rich in flavor. The three extra thick cut lamb chops were also prepared medium rare and were succulent. Last, but not least, we tried the oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. It might just be the best chicken we have ever had!

We skipped the salads this time but only because we have had them before and they are great - favorites include the iceberg wedge with crumbled bleu cheese and the vine-ripened tomatoes with buffalo mozzarella. We did - however - indulge in two fantastic sides! Ruth's Chris version of mac & cheese left us (almost) licking the plate. They pair ziti pasta with a smoky gouda cheese, crunchy bread crumbs and a generous portion of warm bacon sprinkled over the top. But what brought us to our knees was their famous sweet potato casserole with a pecan crust - "as good as soul food!" Almost sweet enough to be a dessert, the pecan crust added just the right amount of crunch. (So good we just had to include the recipe.)

To round out our meal, we finished with the dark bitter chocolate "light as air" mousse with an Oreo crust and a sweet but tart Florida key lime pie with homemade graham cracker crust highlighted with raspberry coulis. Next time we go - and it will be soon! - we are just itching to try the veal osso buco ravioli and to sit at the expansive bar and imbibe on a fabulous dirty martini with extra blue cheese stuffed olives!

 During July 2008, bring this flyer to Ruth's Chris and you will receive a complimentary appetizer (seared ahi tuna, barbeque shrimp, crabtini) with purchase of entrée. 

Ruth's Chris is running an amazing Summer Celebration special! It is dinner for two for \$89 and includes 2 three-course meals with five entrée choices including Petite Filet, Mixed Grill, Chef's Fresh Fish Selection, Barbecued Shrimp or Stuffed Chicken Breast. It is available daily for a limited time this summer!

**Welcome to a world where dining is... AS YOU WISH!**

Claudia & Jane

*As you wish*

*from the small details... to the big picture*

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**Hours**

Monday	11:30 a.m. - 10:00 p.m.
Tuesday - Friday	11:30 a.m. - 11:00 p.m.
Saturday	4:30 p.m. - 11:30 p.m.
Sunday	4:00 p.m. - 9:30 p.m.

**Contact**

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*from the small details... to the big picture*

### Famous Sweet Potato Casserole

#### Sweet Potato Mixture

- 3 cups mashed sweet potatoes (fresh)
- 1 cup white granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs (well beaten)
- 1 stick (1/2 cup) butter (melted)

#### Crust Mixture

- 1 cup light brown sugar
- 1/3 cup flour
- 1 cup chopped nuts (pecans preferred)
- 1/3 stick butter (melted)

#### Process

1. First combine Crust Mixture in mixing bowl and hold on the side.
2. Combine thoroughly Sweet Potato Mixture ingredients into a mixing bowl in the order listed.
3. Pour Sweet Potato Mixture into buttered baking dish.
4. Sprinkle the surface of the Sweet Potato Mixture evenly with the Crust Mixture.
5. Bake for 30 minutes at 350°F. Allow to set at least 30 minutes before serving.

### Ruth's Chris Steak House More History

On February 5, 1927 in New Orleans, the two namesakes had a divergent moment in time - Chris Matulich opened the original restaurant and Ruth Ann Udstad was born.

In 1965, divorced and unable to provide for her sons, Ruth peruses the classifieds and finds a steak restaurant for sale - which she purchases with proceeds from a second mortgage on her home.

In September 1965, Hurricane Betsy ravages New Orleans and the restaurant is without power - Ruth cooks all the food and brings it to the rescue workers.

In 1976, a fire burns the restaurant to the ground and she opens the restaurant under a new moniker "Ruth's Chris Steak House".

After an amazing career with many distinguished awards, Ruth succumbs to a losing battle with cancer and passes away in 2002.

On August 8, 2005, Ruth's Chris Steak House goes public.

In August 2005, Hurricane Katrina forces the closure of all three New Orleans restaurants and the head office.

Today, there are more than 140 restaurants operating worldwide and operates Ruth's Chris Steak House, Mitchell's/Columbus Fish Market and Mitchell's/Cameron's Steakhouse concepts.