

Ruth's Chris Now Open for Lunch Downtown

By Julianna McClatchey

Starting a successful business, especially in the restaurant industry, is no small feat. Even the most experienced veterans of culinary fare are taking the big chance that when their doors open, customers will enter--and continue to frequent their establishments. Imagine borrowing against your home and buying a restaurant with no prior experience, as a divorced single mother in 1965!

The Ruth's Chris success story is one that started when Ruth Fertel saw an ad in the newspaper advertising the sale of a small steak house in Louisiana. Ruth decided she would buy it and make her dream of sending her sons to college come true. Today, Ruth's Chris Steak House is the nation's largest upscale restaurant company in the United States.

Upscale is the operative word, and Ruth's new Seattle location in the Grand Hyatt Hotel is no exception. My first reaction when I saw the spacious dining room was WOW! The place falls in front of you like an expansive tiered waterfall. "Over the past fifteen years, Seattleites have come to know our New Orleans hospitality and famous sizzling steaks, and now they can enjoy them in this fabulous restaurant," says co-owner Steve Queyrouze. "Patrons will be impressed to see all the natural finishes of the restaurant's swank interior, including custom glass

lighting, wood and copper accents, marble flooring, as well as the jazzy custom glass back-lit bar." In addition to the main dining room, Ruth's also features private dining rooms. The 86-seat "Cellar Room" and the 22-seat "Wine Room" offer a unique and intimate ambiance where guests can enjoy signature sizzling steaks.

What is a great place for dinner is now also a great place for lunch. This is where I found myself on a sunny winter day. I knew I was in for a treat. The hostess greeted us with a huge smile, seated us and gave us our menus. Lee, our server, arrived shortly and took our drink orders. He then suggested that we try the Barbecued Shrimp - Sautéed New Orleans style in reduced white wine, butter, garlic and spices. They were delicious, something I would definitely suggest to get you started.

For my entrée, I had Black and Blue Salad - Beef tenderloin, blue cheese dressing, celery, toasted pecans, cherry tomatoes topped with crispy fried onion rings. This is the perfect lunch. The cherry tomatoes were full of flavor; I can't remember the last time I had that! And the tenderloin... super tender. I also had some of the Blackened Chicken Sandwich - Blackened chicken breast, Swiss cheese, lettuce, tomatoes and house Remoulade dressing on French bread. The chicken was juicy and tender and the giant steak fries were perfectly cooked. For dessert, I yielded to temptation with Crème

Brulee - Creole egg custard, topped with fresh berries. What a way to end a great meal! Ruth's Chris is a wonderful and very tasty way to enjoy lunch.

Review of Ruth's Chris Steakhouse.
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