

Michig Department of Labor & Economic Growth MICHIGAN LIQUOR CONTROL COMMISSION (MLC)

7150 Harris Drive, P.O. Box 30005 Lansing, Michigan 48909-7505

LOCAL APPROVAL NOTICE

[Authorized by MCL 436.1501]

FOR MLCC USE ONLY

Reguest ID # 436944

Business ID # 205156

January 10, 2008

TO: ROCHESTER HILLS CITY COUNCIL

1000 ROCHESTER HILLS DRIVE ROCHESTER HILLS, MI 48309-3033

APPLICANT: RHG FISH MARKET, INC. (A FLORIDA CORPORATION)

Home Address and Telephone No. or Contact Address and Telephone No.:

RUTH'S CHRIS STEAK HOUSE, INC. (A DELAWARE CORPORATION), 500 INTERNATIONAL PARKWAY, SUITE 100, HEATHROW, FL 32746 (407)333-7440

The MLCC cannot consider the approval of an application for a new or transfer of an on-premises license without the approval of the local legislative body pursuant to the provisions of MCL 436.1501 of the Liquor Control Code of 1998. For your information, local legislative body approval is also required for DANCE, ENTERTAINMENT, DANCE-ENTERTAINMENT AND TOPLESS ACTIVITY PERMITS AND FOR OFFICIAL PERMITS FOR EXTENDED HOURS FOR DANCE AND/OR ENTERTAINMENT pursuant to the provisions of MCL 436.1916 of the Liquor Control Code of 1998.

For your convenience a resolution form is enclosed that includes a description of the licensing application requiring consideration of the local legislative body. The clerk should complete the resolution certifying that your decision of approval or disapproval of the application was made at an official meeting. Please return the completed resolution to the MLCC as soon as possible.

If you have any questions, please contact the On-Premises Section of the Licensing Division as (517) 636-4634.

PLEASE COMPLETE ENCLOSED RESOLUTION AND RETURN TO THE LIQUOR CONTROL COMMISSION AT ABOVE ADDRESS

Request	ID#	436944
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RESOLUTION

At a	meeting of the		
At a(Regular or Special)		Township Board, City or Vill	age Council)
called to order by	on	at	P.M.
The following resolution was offered	t:		
Moved by	and supported by		
That the request to TRANSFER AT 370 N. ADAMS, ROCHES MITCHELL RESTAURANTS, MARKET, INC. (A FLORIDA O	TER HILLS, MI 48309, LLC (AN OHIO LIMITE	, OAKLAND COUNTY,	FROM CAMERON
be considered for	(Approval or Disap	proval)	
APPROVA	AL	DISAPPROVAL	
Yeas:	Ye	eas:	
Nays:	Na	ays:	
Absent:	Ab	osent:	
It is the consensus of this legislative	body that the application be	ə: 	for issuance
(Recommen	ded or Not Recommended))	
State of Michigan)			
County of)			
I hereby certify that the foregoing is a	true and complete copy of	a resolution offered and	
adopted by the (Township Board, Cit	at a _ y or Village Council)	(Regular or Specia	al)
meeting held on(Date)			
		(Signed) (Township, Cit	
SEAL		(Township, Cit	y or Village Clerk)
		(Mailing address of Tov	wnship, City or Village)

CITY OF ROCHESTER HILLS

CLASS C LIQUOR LICENSE APPLICATION

Date:	X Transfer Dance P Entertair	ass C License Class C License ermit nment Permit ntertainment Permit	
Applicant's Name:RHG Fish Market, Inc	Phone 1	No. 407-333-7440	
Address: 500 International Pkwy #100	City н	eathrow	ST_FL
Age: Citizenship:		Birthplace:	
f naturalized, year and place:			
Partner's Name: Ruth's Chris Steak House, Inc. (Address: 500 International Pkwy #100	City He	10. 407-333-7440 athrow	ST_FL
Age: Citizenship:	Date of Birth	Birthplace:	
f naturalized, year and place:			
Manager's Name: Steven Kulas	Phone 1	No. 517-290-2269	
Address: 903 N. Connecticut		oyal Oak	ST_MI
age: 28 Date of Birth: 4/12/1979			
f a corporation, the names, addresses of the craig S. Miller, 500 International Pkwy #100, Heathrov			each:
Thomas J. Pennison, Jr., 500 International Pkwy #10	0, Heathrow FL 32746, 11/29/	1967, Age 39	
homas E. O'Keefe, 500 International Pkwy #100, He	athrow, FL 32746, 10/13/1960), Age 47	

Page 2 Liquor License Application

Location of Proposed License: 370 N. Adams
Does applicant presently own the premises? No If not, name of owner of premise: Village of Rochester Hills
Legal Description of Property (Sidwell #) 70-15-08-351-005
Length of time business has been in operation: 18 years
Has applicant ever been convicted of a felony? Yes No _X
Has applicant previously applied for liquor license? Year requested: See Attached Location of business: See Attached Was liquor license granted: See Attached
Have any of the applicants or persons listed above been convicted of a violation of federal or state law concerning the manufacture, possession or sale of alcoholic beverages? Yes No _x Name of person
What is the applicant's current business? Operating Full Service Restaurants Ruth's Chris Steak House
Length of time in named business? 18 years
List all uses in addition to sale of alcoholic beverages: Food
Does applicant presently operate a restaurant? Yes X No Name and address of restaurant: See Attached
Does applicant presently hold a Class C liquor license? Yes X No Name and address of restaurant: Ruth's Chris Steak House. 755 West Big Beaver Road, Suite 151, Troy, MI 48084
List record and history of any liquor license violations by the applicant for preceding ten (10) years None

Page 3 Liquor License Application

Do Site Plans show off-street parking and lighting?

Record history of any liquor license violations by the corporation or by a parent of subsidiary corporation of the applicant for the immediate preceding ten (10) years

Washington DC 6/15/07 - No licensed manager on duty (Manager's certification had lapsed & was renewed the next day)

Washington DC 12/10/04 - Sale to minor (Employee was terminated) Washington DC 12/21/04 - No licensed manager on duty (Manager's certification had lapsed & was renewed the next day) Proposed Liquor Establishment: Existing Building **New Construction** Size of Site: In Mall 7197 Sq.Ft. Size of Building: Size of Kitchen: 2,100 Sq Ft 287 indoors + 40 Patio Seating Capacity: N/A Size of Dance Floor, if any: 60% Percentage of Floor Area for Dining: 40% Percentage of Floor Area for Bar: Present Zoning: Commercial Same Required Zoning: Cost of Remodeling: N/A N/A Cost of Construction: Estimated Dates of Construction Start: N/A Completion: Total cost to be expended by licensee for the licensed premises: None Building Plans Submitted – 3 Sets Required: Number of Copies Enclosed: Site Plans Submitted – 6 Sets Required: Number of Copies Enclosed:

Yes

No

Page 4 Liquor License Application
Describe the proposed character/type of establishment (e.g. theme, entertainment, food)
Mitchell's Fish Market is a full service restaurant specializing in fresh fish
Describe the proposed full food menu: See attached menu
Proposed menu attached: Yes X No
Describe the surrounding neighborhood and explain how the proposed establishment fits this location in Rochester Hills. This location is within the Village of Rochester Hills Mall and will benefit the entire community by continuing the Mitchell's Fish Market restaurant concept in the mall.
Revenues: Provide a breakdown of the anticipated revenues from food, alcoholic beverages and other revenues (copy must be attached):
Evidence of Financial Responsibility: See Attached
Amount of Funds supplied by Principals:
Amount of Funds to be Financed:
Name of Financer/Phone Number:
A VALLEY A A VALLEY A AVOID A A VALLEY A AVOID A A VALLEY

Personal References/Phone Number:	Business References/Phone Number:
See Attached	See Attached
Has applicant completed a certified training p	program? Yes No _X - All Employees will be trained
Have employees completed a certified trainin Names and addresses of those completing pro- See Attached	
Applicant understands that should any of the	above information prove to be inaccurate or untruthfu
Applicant understands that should any of the will be grounds to deny applicant's request or I (We) affirm I (We) will not violate any of the laws	above information prove to be inaccurate or untruthfurevoke any approvals. of the State of Michigan or of the United States or an
Applicant understands that should any of the will be grounds to deny applicant's request or I (We) affirm I (We) will not violate any of the laws ordinances of the City of Rochester Hills in the	above information prove to be inaccurate or untruthfurevoke any approvals. of the State of Michigan or of the United States or an e conduct of my (our) business, and acknowledge reconduct.
Applicant understands that should any of the a will be grounds to deny applicant's request or I (We) affirm I (We) will not violate any of the laws ordinances of the City of Rochester Hills in the a copy of Chapter 6, Alcoholic Liquor of the I	above information prove to be inaccurate or untruthfurevoke any approvals. of the State of Michigan or of the United States or an e conduct of my (our) business, and acknowledge reconduct.
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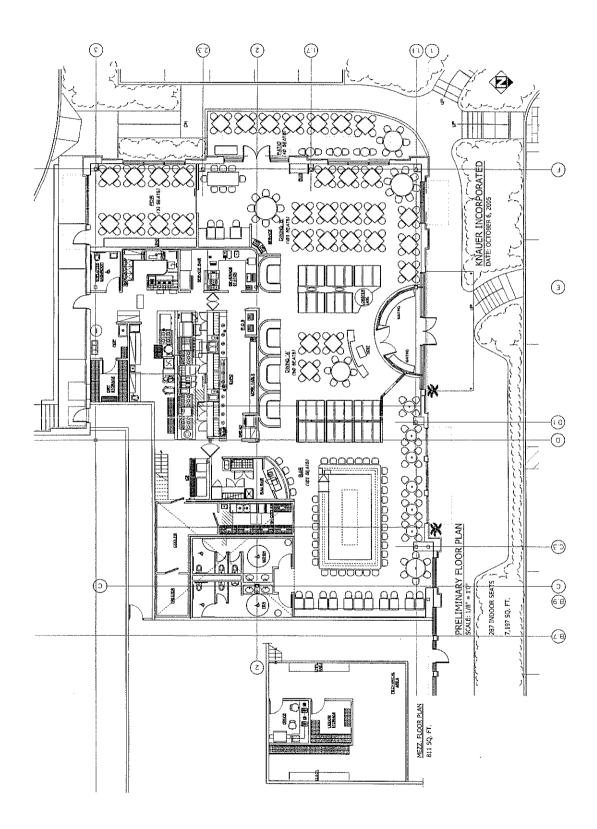
OWNERSHIP CHART

RHG Fish Market, Inc., a Florida Corporation

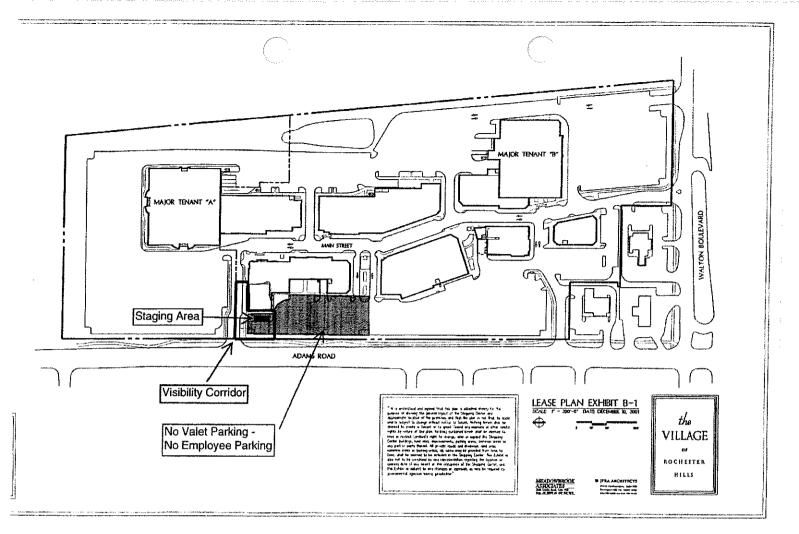
Ruth's Chris Steak House, Inc., a Delaware Corporation and a publicly traded entity

Dated: November 27, 2007

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SEAFOOD RESTAURANT & BAR

Appetizers

Kung Pao Fried Calamari chopped peanuts, zesty dipping sauce 9.95
New Orleans Voodoo BBQ Shrimp hacon wrapped, sticky rice 8.95
Grilled Portabella Bruschetta sun-dried tomatoes, goat cheese 7.95
Baked Spinach & Artichoke Dip roasted garlic pita chips9.95
Seared Hawaiian Ahi Tuna* sushi rice, apricot ale sauce
Steamed "Little Neck" Clams butter, white wine, garlic 9.95
Old Bay Peel 'n Eat Shrimp a little messy, a little spicy
Jumbo Lump Crabmeat Cocktail Crab Louie sauce
Our Famous Chesapeake Bay Crab Cake tartar sauce 12.50
Grab, Spinach & Artichoke Dip a Fish Market favorite
"Classic" Oysters Rockefeller spinach, bacon, béarnaise
Colossal Shrimp Cocktail horseradish cocktail sauce
On the Half Shell
Today's Oyster Selections' - 4 oysters per order
Blue Point - Long Island Sound, Connecticut
Island Creek - Duxberry, Massachusetts
Malpeque - Prince Edward Island, Canada
Little Skookum - Pugett Sound, Washington
Oyster Samplers Large 2-of each 14.95 Small 1 of each 7.95
Virginia Top Neck Clams* 1/2 dozen
Mitchell's Raw Bar Sampler' per person/ 9.95 Alaskan King crab, colossat shrimp, oyster, clam
Soups & Salads
Little Neck Clam Chowder Cup 3.95 Bowl 4.95
New Orleans Scafood Gumbo Cup 3.95 Bowl 4.95
Maine Lobster Bisque Cup 4.95 Bowl 5.95
"Hanie" Wedge of Iceberg 1000 Island, tornato, egg, bacon
The Market's Famous House Salad Carrots, cucumhers, cherry tomatoes, dates, pine nuts, poppy seed vinaignetie
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Our Classic Caesar Romaine lettuce, parmesan, garlic croutons
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Romaine lettuce, parmesan, garlic croutons
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Romaine lettuce, parmesan, garlic croutons

Lunch

Today's Fresh Catch

Flown in fresh daily, hand out and filleted on site in our temperature-controlled seafood cutting froom.

Shang Hal our signature preparation: steamed with ginger and scallions, served with sticky rice, spinach, and rice wine soy sauce

Simply Grilled or Broiled served with scallion mashed potatoes, sweet shallot butter and market vegetables

Blackened with etooffee sauce, shrimp and andouille jambalaya rice, green beans and mushrooms and cane syrup

Atlantic Salmon	Rainbow Trout
Santiago, Chile	Boise, Idaho
Whitefish	Yellow Perch
Lake Superior	Lake Erie
Pacific Cod	Sea Scallops
Kodiak, Alaska	George's Bank
Chilean Sca Bass	Swordfish
South Georgia Island	Nantucket, Massachusetts
Mahi Mahi	Tropical Tilapia
Gold Coast, Florida	Costa Rica
Pacific Halibut	Yellowfin Tuna
Skagway, Alaska	Kona, Hawaii

Fresh fish selections change daily based on seasonality and availability. Call us for today's fresh fish listing.

Market Salads

Market Salads
Blackened Salmon Spinach Salad Georgia pecans, red onion, Granny Smith apples, gorgonzola cheese 12.95
Buffalo Shrimp Caesar Spicy buffalo style shrimp, blue cheese caesar salad, chopped celery 11.50
Asian Salmon Soy glazed salmon, asian spiced pasta, salad greens, peanuls, scallions, crispy sesame wontons, rice wine vinalgrette
Pulled Chicken BLT Chopped egg, red onion, white cheddar, parmesan ranch, garlic toast 10.95
Grilled Harpoon Shrimp Salad Bacon, egg, red onion, blue cheese, sweet and sour dressing
Chicken Caesar Our classic caesar with grilled marinated chicken breast 9.95 Fresh grilled salmon or spicy grilled shrimp 10.95
Chef Specialties
Pecan Crusted Mountain Tront Scallion mashed potatoes, skillet green beans, brown butter sauce 11.95
Island Spiced Tilapia Banana-Panko crusted, jalapeño-banana salsa, sticky rice, mango sauce 11.95
Shrimp Americana Jumbo shrimp, spinach and mushrooms, shellfish butter sauce, over sea salt posatoes
"House Specialty" Cedar Plank Salmon Balsamic eggplant, roasted vegetables, aspungus, portabella relish, goat cheese
Blue Crab & Jumbo Shrimp Penne Alfredo cream sauce
Pacific Cod Fish 'n Chips Sea salt French fries, hush puppies, creamy cabbage coleslaw
Ginger Crusted Atlantic Salmon* Sticky rice, stir-fried vegetables, orange-ginger butter sauce
Garlic Broiled Shrimp Scallion masked potatoes, market vegetables
Chesapeake Bay Jumbo Lump Crab Cake Our signature recipe, scallion mashed potatoes, sweet corn sauté
Lemon-Pepper Grilled Chicken Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce
Shang Hai Seafood Sampler Fresh Adantic salmon, scallops and shrimp, sticky rice, spinach and a rice wine soy sauce
Constaining raw or undercooked meats, poultry, souford or eggs may increase your rish of feadhorne illness. Please inform your server of any food allengies.



SEAFOOD RESTAURANT & BAR

Appet	izers
Pan Roasted Wild Blue Mussels w	vhite wine, garlic, tomatoes 8.95
Kung Pao Fried Calamari chopped	ł peanuts, zesty dipping sauce 9.95
New Orleans Voodoo BBQ Shrimp	bacon wrapped, sticky rice 8.95
Grilled Portabella Bruschetta sun	dried tomatoes, goat cheese 7.95
Baked Spinach & Artichoke Dip	roasted garlic pita chips 9.95
Scared Hawaiian Ahl Tuna* sushi	rice, apricot ale sauce 10.50
Steamed "Little Neck" Clams butte	er, white wine, garlic 9.95
Old Bay Peel 'n Eat Shrimp a little	messy, a little spicy 10.95
Jumbo Lump Crabmeat Cocktail	Crab Louie sauce 12.95
Our Famous Chesapeake Bay Cral	b Cake tartar sauce 12,50
Crab, Spinach & Artichoke Dip 2	Fish Market favorite 12.95
"Classic" Oysters Rockefeller spin	ach, bacon, béarnaise 11.95
Colossal Shrimp Cocktail horserad	
On the H	alf Shell
Today's Oyster Selections' - 4 oy	esters per order
Blue Point - Long Island Sound, C	·
Island Creek - Duxberry, Massach	
Malpeque - Prince Edward Island,	Canada 8.25
Skookum - Little Skookum Inlet, W	Vashington 8.95
Oyster Samplers Large 2 of each	n 14.95 Small 1 of each 7.95
Virginia Top Neck Clams* 1/2 doze	n, 7.50
Mitchell's Raw Bar Sampler	er, clam
Soups &	
Little Neck Clam Chowder	Cup 3.95 Bowl 4.95
New Orleans Seafood Gumbo	a and b
	Cup 3.95 Bowl 4.95
Maine Lobster Bisque	Cup 4.95 Bowl 5.95
Maine Lobster Bisque "Titanie" Wedge of Iceberg	Cup 4.95 Bowl 5.95
Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Macket's Famous House Salad	Cup 4.95 Bowl 5.95
Maine Lobster Bisque "Titanic" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Market's Famous House Salad Carrots, cucumbers, cherry tomatoes, dat poppy seed vinaignette Our Classic Caesar	Cup 4.95 Bowl 5.95 5.75 ces, pine nuts, 6.25
Maine Lobster Bisque "Titanic" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Market's Famous House Salad Carrots, cucumbers, cherry tomatoes, dat poppy seed vinaigrette Our Classic Caesar Romaine lettuce, parmesan, garlic crouto Spinach Salad Granny Smith apples,	Cup 4.95 Bowl 5.95 5.75 cs, pine nots, 6.25 cred onion.
Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Market's Famous House Salad Carrots, cucumbers, cherry tomatoes, dat poppy seed vinaignette	Cup 4.95 Bowl 5.95
Maine Lobster Bisque "Titanic" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Market's Famous House Salad Carrots, cucumbers, cherry tomatoes, dat poppy seed vinaignette Our Classic Caesar Romaine lettuce, parmesan, garlic crouto Spinach Salad Gramy Smith apples, goat cheese, spiced pecans, maple-bacon Blackened Salmon Spinach Salad Georgia pecans, red onion, Gramy Smith Grilled Harpoon Shrimp Salad	Cup 4.95 Bowl 5.95 5.75 5.75 5.75 5.75 5.75 6.25 5.95 6.25 6.25 6.25 6.7
Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomano, egg, bacon	Cup 4.95 Bowl 5.95 5.75 5.75 5.75 5.75 5.75 6.25 5.95 6.25 6.25 6.25 6.25 6.7
Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Market's Famous House Salad Carrots, cucumbers, cherry tomatoes, dat poppy seed vinaignette	Cup 4.95 Bowl 5.95
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Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Market's Famous House Salad Garrots, cucumbers, cherry tomatoes, dat poppy seed vinaignetie Our Classic Caesar Romaine lettuce, parmesan, garlic crouto Spirnach Salad Gramy Smith apples, goat cheese, spiced pecans, maple-bacon Blackened Salmon Spinach Salad Georgia pecans, red onion, Gramy Smith Grilled Harpoon Shrimp Salad Bacon, egg, red onion, blue cheese, swe Steaks & S Char-broiled at 1200°, served with a se	Cup 4.95 Bowl 5.95
Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacen	Cup 4.95 Bowl 5.95
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Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacen	Cup 4.95 Bowl 5.95 5.75 cs, pine nuts,
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Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacen The Market's Famous House Salad Cartots, cucumbers, cherry tomatoes, dat poppy seed vinaignetie Our Classic Caesar Romaine lettuce, paranesan, garlic crouto Spinach Salad Gramy Smith apples, goat cheese, spiced pecans, maple-bacon Blackened Salmon Spinach Salad Georgia pecans, red onion, Gramy Smith Grilled Harpoon Shrimp Salad Bacon, egg, red onion, blue cheese, swe Steaks & S Char-broiled at 1200°, served with a set Bacon Wrapped Twin Filets Blue Black Shrimp 10 oz. sirloin smod Bacon Wrapped Twin Filets Blue Filet Mignon "Our Finest" 8 oz. filet, New York Strip 14 oz. hand cut, be Cold Water Rock Lobster Tail 10 oz. South African lobster tail 11 cive Maine Lobster Steamed & crac Maskan Red King Crab Legs 10 cmm Salad 10 crab Legs 10 cmm Salad 10 crac Maskan Red King Crab Legs 10 cmm Salad 10	Cup
Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Market's Famous House Salad Cartots, cucumbers, cherry tomatoes, dat poppy seed vinaignetie Our Classic Caesar Romaine lettuce, paraesan, garlic crouto Spinach Salad Gramy Smith apples, goat cheese, spiced pecans, maple bacon Blackened Salmon Spinach Salad Georgia pecans, red onion, Gramy Smith Grilled Harpoon Shrimp Salad Bacon, egg, red onion, blue cheese, swe Steaks & S Char-broiled at 1200°, served with a set Steak & Shrimp 10 oz. sirloin smotl Bacon Wrapped Twin Filets Blue Filet Mignon "Our Finest" 8 oz. filet, New York Strip 14 oz. hand cut, bla Cold Water Rock Lobster Tail 10 oz. South African lobster tail Live Maine Lobster Steamed & crac Maskan Red King Crab Legs emon & drawn butter Extras Your choice ad	Cup
Maine Lobster Bisque "Titanie" Wedge of Iceberg 1000 Island, tomato, egg, bacon The Market's Famous House Salad Gariots, cucumbers, cherry tomatoes, dat poppy seed vinaignetie	Cup
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*Consuming new or undercooked meats, poultry; seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

Dinner

Today's Fresh Catch

Flown in fresh daily, hand cut and filleted on site in our temperature-controlled seafood cutting room.

Shang Hai our signature preparation: steamed with ginger and scallions, served with sticky rice, spinach, and rice wine soy stuce

Simply Grilled or Broiled served with scallion mashed potatoes, sweet shallot butter and market vegetables

Blackened with etouffee sauce, shrimp and andouille jambalaya rice, green beans and mushrooms and cane syrup

Atlantic Salmon	Rainbow Trout
Santiago, Chile	Boise, Idaho
Whitefish	Yellow Perch
Lake Superior	Lake Erie
Pacific Cod	Sea Scallops
Kodiak, Alaska	George's Bank
Chilean Sca Bass	Swordfish
South Georgia Island	Nantucket, Massachusetts
Mahi Mahi	Tropical Tilapia
Gold Coast, Florida	Costa Rica
Pacific Halibut	Yellowfin Tuna
Skagway, Alaska	Kona, Hawaii

Fresh fish selections change daily based on seasonality and availability.

Call us for today's fresh fish listing.

Chef Specialties

Pecan Grusted Mountain Trout Scallion mashed potatoes, skiller green beans, brown butter sauce 18.95	
Island Spiced Tilapia Banana-Panko crusted, jalapeño-banana salsa, sticky rice, mango sauce 18.95	
San Francisco Cioppino Fresh Atlantic salmon, Alaskan King crab, shrimp, Mahi-mahi, wild blue mussels, spicy tomato broth	
Shrimp and Scallops Americana George's Bank sea scallops, jumbo shrimp, spinach and mushrooms, shellfish butter sauce, over sea salt potatoes	
"House Speciality" Cedar Plank Salmon' Dalsamic eggplant, roasted vegetables, asparagus, portabella relisti, goat cheese	
Blue Crab & Jumbo Shrimp Penne Alfredo cream sauce	
Pacific Cod Fish 'n Chips Sea salt French fries, hush puppies, creamy cabbage coleslaw	
Ginger Crusted Atlantic Salmon' Sticky rice, stir-fried vegetables, orange-ginger butter sauce	
Garlic Broiled Shrimp Scallion mashed potatoes, market vegetables	
Beer-Battered Jumbo Gulf Shrimp Sea salt French fries, lush puppies, creamy cabbage cule slaw	
Chesapeake Bay Jumbo Lump Crab Cakes Our signature recipe, scallion mashed potatoes, sweet corn sauté	
Lemon-Pepper Grilled Chicken Green beans and mushrooms, scallion mashed potatoes, white wine garlic sauce	
Hoisin-Glazed Yellowfin Tuna Stir-fried vegetables, sticky rice, wasabi 24.95	
MFM Combination Platters	
MFM Fried Combo Platter Beer battered gulf shrimp, scallops, fresh Boston Cod, sea salt French fries, hush puppies, creamy cabbage coleslaw	
Shang Hai Seafood Sampler Fresh Atlantic salmon, scallops and shrimp, sticky rice, spinsch and a rice wine soy sauce	
Jumbo Lump Crab Cake & Broiled Gulf Shrimp Gartic-broiled gulf shrimp, Chesapeake Bay crab cake, scallion mashed potatoes, sweet corn sauté	

Your training session 179159 was processed

From:

2/13/2007 3:19:27 PM Eastern Standard Time

custsrvc@gettips.com ForbesBrothers@aol.com

SERVER SESSION

ROSTER========

Session Id: 179159 (please refer to this number in all correspondence)

Trainer: Scott Forbes (266) Duration: 4 hrs 13 mins

Status: Processed Jurisidiction: MI

Date Held: 2/7/2007 Date Received: 2/9/2007 Date Processed:

2/13/2007

No. Participants: 7 No. Passed: 7 No. Failed: 0 No. Retakes: 0

Course: TIPS On Premise

2115922 N Pass: Y Expires: 2/7/2010 **BROOKS WILLIS**

370 N Adams Rd, Rochester Hills, MI 48309-1360

Pass: Y Expires: 2/7/2010 2115923 N LESLIE LUETHGE

370 N Adams Rd, Rochester Hills, MI 48309-1360

Pass: Y Expires: 2/7/2010 2115924 N DAVE WILSON

5156 Tyler Dr, Troy, MI 48085-3488

2115925 N Pass: Y Expires: 2/7/2010 DANIEL FEIN

370 N Adams Rd, Rochester Hills, MI 48309-1360

2115926 N Pass: Y Expires: 2/7/2010 BARRY LOVELL

370 N Adams Rd, Rochester Hills, MI 48309-1360

2115927 N Pass: Y Expires: 2/7/2010 SUSAN KARPINSKI

370 N Adams Rd, Rochester Hills, MI 48309-1360

2115928 N Pass: Y Expires: 2/7/2010 DAVID HARTMAN

370 N Adams Rd, Rochester Hills, MI 48309-1360

Please note the session processing status above. If your session is on hold for any reason, the session will not be completely processed until the hold reason has been resolved. PLEASE ALSO NOTE THAT SESSION STATUS MAY NOT ACCURATELY REFLECT OTHER DOCUMENTS SUBMITTED AT THE SAME TIME AS THIS SESSION.

Number of Session Participants that missed each Exam Question. THIS REPORT WILL ONLY BE CORRECT IF EVERYONE IN THE SESSION TOOK THE SAME EXAM.

Question	# Missed	% N	lissec		
				· · · · · · · · · · · · · · · · · · ·	
1 are signs	that a person	m	0	0.00%	
2. All of the following are beha	vioral cues	0	0	.00%	
3. Telling an offensive or inapp	elling an offensive or inappropriate jo 0		0.00%		
4. People who are talking and	moving very s.	_	7	100.00%	
5. Behavioral cues may not ne	cessarily warn		0	0.00%	
6. Intoxication Rate Factors			0	0.00%	

CITY OF ROCHESTER HILLS

Building Department

Scott Cope, Director Building/Ordinance Services DATE: February 6, 2008

TO: Jane Leslie

RE: Class C License Review

• 6830 N. Rochester Rd (Peng Lai)

This project is still in the review process. No building permit has been issued as of 2/5/08. I would expect that all building department and code concerns will be addressed during the review, inspection and approval process. The space will not receive a Certificate of Occupancy until all code requirements are satisfied.

2918 Walton Blvd (Whole Foods Market)

 A demo permit has been issued for this project. The interior renovation plans are still in the review process. I would expect that all building department and code concerns will be addressed during the review, inspection and approval process. The space will not receive a Certificate of Occupancy until all code requirements are satisfied.

• 370 N Adams (Mitchell Fish Market)

There are no outstanding issues at this location.

CITY OF ROCHESTER HILLS



DATE: February 5, 2008

TO:

Jane Leslie

RE:

Mitchell's Fish Market

370 N. Adams

Todd M. Gary, Fire Marshal

Ext 2702

Please be advised the fire department has no objections to the transfer of ownership of the Class C license.

If you have any questions, please feel free to contact me.

Carlin, Edwards, Brown & Howe, PLLC

Attorneys & Counselors at Law

John B. Carlin, Jr. Scott D. Edwards Michael J. Brown J. Patrick Howe 2855 Coolidge Hwy., Suite 203 Troy, Michigan 48084 P. (248) 816-5000 F. (248) 816-5115 www.cebhlaw.com Lansing, Michigan 6017 West St. Joe Hwy., Suite 202 Lansing, Michigan 48917 P. (517) 321-4616 F. (517) 321-4642

Northern Michigan 213 East Main St., 2nd Floor Gaylord, Michigan 49735 P. (989) 688-5946 F. (989) 688-5901

December 10, 2007

VIA HAND DELIVER

Ms. Julie A. Wendt, Director Licensing Division Michigan Liquor Control Commission 7150 Harris Drive P.O. Box 30005 Lansing, MI 48909

Re:

Cameron Mitchell Restaurants, LLC - Licensee

RHG Fish Market, Inc. - Applicant

Multiple Locations

Dear Ms. Wendt:

On behalf of the above Applicant we hereby apply to the Commission for transfer of ownership of the liquor licenses for five restaurants located in the State of Michigan. While there are five restaurants located in Michigan, there are only four liquor licenses in that, two of the restaurants in the City of Birmingham are operated under one license. In conjunction with this application, we submit herewith the following:

- LC-687, to which is attached a list of the licensed restaurants in Michigan as well as a list of the Directors of the Corporation and the landlords for the specific restaurants.
- 2. An Ownership Chart for this transaction.
- 3. Transfer of Sunday Sales Permit application.
- 4. Application, in triplicate, for Transfer of the Official Permit for the Sale of Food on Sundays.
- 5. LC-52, for the Applicant.
- 6. A copy of the filed Articles of Incorporation of the State of Florida for the Applicant.
- 7. A copy of a Certificate of Authority to do Business in Michigan for the Applicant.
- 8. LC-621, on behalf of Ruth's Chris Steakhouse, Inc., a publicly traded Delaware corporation, which is already licensed in the State of Michigan in the City of Troy.
- 9. LC-52, for Ruth's Chris Steakhouse, Inc. to which is attached a list of Directors of the Corporation.
- 10. A copy of the filed Articles of Incorporation for publicly held Ruth's Chris Steakhouse, Inc. from the State of Louisiana.
- 11. A copy of the Bylaws for Ruth's Chris Steakhouse, Inc.
- 12. Real Estate Ownership Statement.
- 13. A copy of the Asset Purchase Agreement.

Ms. Julie A. Wendt, Director December 10, 2007 Page 2

- 14. The most recent 10-Q Securities and Exchange Commission for Ruth's Chris Steakhouse, Inc.
- 15. The last SEC form 10-K for Ruth's Chris Steakhouse, Inc.
- Our client's check payable to the State of Michigan in the amount of \$490 to cover the application and investigation free for each of the specific restaurants.

You will note that in the instance of the restaurants located in the City of Birmingham that there is a Co-Licensee on the license, which is the landlord for the premises. Please be advised that the Co-Licensee is not changing and will remain as a Co-Licensee with the new owner of the restaurant.

Further, we are submitting one package of the documents and forms and we ask that the Commission establish a master file for the investigation on behalf of the Commission, at least as far as the Applicant is concerned. We do understand that there will be separate local applications and approvals needed and the Commission may request local investigations to determine that the building still meets the requirements of the Commission. We further request that you designate the Birmingham restaurant for the master investigation.

Further, we ask that you expedite this application and investigation process as this purchase of the Michigan restaurants is a part of a large purchase by Ruth's Chris of restaurants owned by the current Licensee. Ruth's Chris is acquiring nineteen restaurants for a purchase price of \$94 million dollars and it is important that the Michigan transfer occur simultaneously with the transfers of the remaining restaurants throughout the United States.

Should you have any questions, please do not hesitate to call and again thank you for your assistance and cooperation.

Very truly yours,

CARLIN, EDWARDS, BROWN & HOWE, PLLC

John B. Carlin, Jr.

Direct Dial: (248) 816-3210 E-Mail: jcarlin@cebhlaw.com

Enclosure

cc:

Jill Gautreaux, Esq. (w/o encl.)

Jessica Sparrow, Paralegal (w/o encl.)

Sandra Cotter, Esq. (w/o encl.)

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C 'Y OF ROCHESTER HILLS 1000 Rochester H. ls DR. Rochester Hills, AI 48309

RUTH'S CHRIS STEAK HOUSE

DATE: 2/ 1/2008 RECEIPT NO: 30012 DL DEPOSIT NO:

G/L NUMBER DESCRIPTION PERMIT AMOUNT 1,500.00 101 451008 Lic.& Pmts.-Clerks Dept.

TOTAL AMOUNT:
CASH AMOUNT:
CHECK AMOUNT:
CREDIT CARD:
DEBIT CARD:
TOTAL RECEIVED:
CHANGE TENDERED: 1,500.00 1,500.00 .00 .ŏŏ 1,500.00 .00

CHECK #: 2000174437

RECEIVED BY:

TREASURER/LEMANSK\$