

# sizzle, swizzle & swirl®

Offered in the Bar Only - Monday thru Sunday 4-7 pm  
happy hour pricing listed in red

## drinks

### COCKTAILS 9 | 11

#### POMEGRANATE MARTINI

absolut vodka, cointreau, pomegranate, cranberry, sugar rim

#### FRENCH QUARTER 75

beefeater gin, st. germain elderflower, prosecco, lemon twist

#### ORGANIC KISS

tito's vodka, monin cucumber syrup, fresh lime juice, mint sprig

#### RUTH'S RYE OLD FASHIONED

rittenhouse rye, simple syrup, angostura bitters

### WINES BY THE GLASS 7 | 9

#### SELECT WHITE WINE

#### SELECT RED WINE

### BEER 4 | 6

#### BUD LIGHT

#### BUDWEISER

#### MICHELOB ULTRA

*Additional beverages on the back*

## food

#### SEARED AHI TUNA\*

complemented by a spirited sauce with hints of mustard & beer 18 | 21

#### CAJUN STEAK BITES\*

blackened bites of tender filet, sautéed onions & bleu cheese crumbles. served with toasted garlic bread 12 | 16

#### SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 19 | 21.5

#### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices 19 | 22

#### FILET OSCAR\*

ruth's famous tenderloin topped with asparagus, backfin crabmeat & béarnaise sauce 26 | 29

#### FILET SLIDERS\*

two filet sliders topped with ruth's barbecue butter & crispy onion straws 14 | 17

#### VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 16 | 19

#### RUTH'S FAVORITES

## signature plates

#### LOBSTER VOODOO

succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 24

#### RBAR BURGER\*

ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli. best in town! 17

#### SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 24

## seasonal pairing

### FILET & CABERNET | 45

6 oz tender midwestern filet with two jumbo shrimp

#### canvasback cabernet sauvignon

*red mountain, washington*

*Tasting Notes:* ripe red & black cherries, black currants & berries. dry, full bodied

### FILET & ROSÉ | 35

tender corn-fed 6 oz filet

#### fleurs de prairie, ROSE

*provence, france*

*Tasting Notes:* salmon in color, flavors of strawberry & rose petals, crisp & refreshing

Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.