

sizzle, swizzle & swirl®

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

drinks

COCKTAILS 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

BOTTLE BEER 5.5

MICHELOB ULTRA

MILLER LITE

BUD LIGHT

BUDWEISER

COORS LIGHT

DRAFT BEERS

STELLA ARTOIS

Rotating Seasonal Draft Selections Available

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

la vieille ferme, ROSÉ

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.