



salads

CAESAR SALAD*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper **10.5**
*with filet** **19.5**
with chicken **17.5**
with shrimp **17.5**

BLACK & BLEU SALAD*

chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin **21**

CHILLED SHELLFISH SALAD

shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens **19.5**

SEARED AHI TUNA SALAD*

fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce **21.5**

ASIAN NOODLE SALAD*

Ginger soy marinated filet or ahi tuna, napa cabbage, iceberg, spinach and radicchio salad, cucumber, onions, carrots, red pepper, udon noodles and sesame vinaigrette
with tuna **18**
with steak **21**

sides

HASHBROWNS 13.5

FRENCH FRIES 11

MASHED POTATOES 11
 half portion **5.5**

POTATOES AU GRATIN 13

SWEET POTATO CASSEROLE 11

CREAMED SPINACH 11
 half portion **5.5**

FRESH BROCCOLI 11

GRILLED ASPARAGUS
 with hollandaise **13**

weekend brunch

served Saturday & Sunday 11am-2pm

PETITE FILET & SPICY CRAB*

6 oz filet served with colossal crabmeat and topped with sriracha mayonnaise drizzle **42.5**

CAJUN TENDERLOIN EGGS BENEDICT*

blackened filet, creamed spinach, cheddar biscuit, poached eggs and hollandaise **22**

CREOLE BISCUITS

cheddar biscuits, andouille spiked creole gravy, andouille sausage, scrambled eggs **18**

FILET OSCAR*

6 oz filet, lump crab, asparagus & bearnaise sauce **38.5**

POTATO CRUSTED HALIBUT

served over sauteed spinach with mustard cream reduction **32.5**

BARBECUED SHRIMP

large shrimp sauteed in reduced white wine, butter, garlic & spices **31**

MIMOSA

freshly squeezed orange juice & sparkling wine **10**

BLOODY MARY

savory classic served with cucumber lime, & two kinds of olives **12**

appetizers & soups

SOUP OF THE DAY | CUP 7.5

SEARED AHI TUNA*

complemented by a spirited sauce with hints of mustard & beer **19.5**

BARBECUED SHRIMP

large shrimp sauteed in reduced white wine, butter, garlic & spices **20.5**

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce **20.5**

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sauteed baby spinach & white wine demi-glace **18**

LOBSTER VOODOO

succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad **22.5**

LUNCH PRIX FIXE 28.95

enjoy a prix fixe that includes a starter, entrée & a dessert

STARTERS

Steak House Salad

(calorie counts do not include dressing) iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions

Caesar Salad*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

or **Soup of the Day**

ENTRÉE

Steak Frites*

6 oz tender filet with shoestring fries

Stuffed Chicken Breast

half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes

Seared Ahi Tuna Salad*

or fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce

DESSERT

Carrot Cake Cupcake with Cream Cheese Icing

sandwiches & entrées *any signature steak is available upon request*

PRIME FRENCH DIP*

toasted french bread with au jus & creamy horseradish, served with hand-cut french fries **17.5**

RBAR BURGER*

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

PETITE FILET*

equally tender 8 oz filet **44**

MIXED GRILL*

three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted chicken breast, homemade jumbo lump crab cake **28**

STUFFED CHICKEN BREAST

half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes **22.5**

FILET, 6 OZ* & SHRIMP

tender corn-fed midwestern beef topped with large shrimp **36**

KING SALMON FILLET*

new zealand king salmon with our chef's seasonal preparation **29.5**

LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles **24**

**ADD ON TO YOUR SANDWICH OR ENTRÉE: CUP OF OUR SOUP OF THE DAY FOR 4.5
 HALF STEAK HOUSE SALAD OR HALF CAESAR SALAD* FOR 4.5**

freshly squeezed lemonades 4.5

THE CLASSIC

CRANBERRY TWIST

KETEL ONE SPIKED 10

SPARKLING POMEGRANATE

ARNOLD PALMER

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.

hand-crafted cocktails

RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 12

PALOMA FEVER

avion silver tequila, fresh grapefruit & lime, fever tree grapefruit soda 12

RUTH'S RYE OLD FASHIONED

rittenhouse rye, simple syrup, angostura bitters 11

WILDBERRY LEMONADE

absolut raspberri vodka, house made sour mix, fresh lime juice, fresh blueberries, sliced strawberries 12

AGED RUM BOULEVARDIER

diplomático exclusiva reserva rum, aperol, sweet vermouth, Australian barrel spiced bitter 12

MEZCAL MANHATTAN

mezcal vago espadin, sweet vermouth, fee bros plum bitters 12

WHISKEY BASIL SMASH

buffalo trace, domaine de canton, fresh lime juice, fresh basil leaves 12

40 ACRES & A MULE

wheatley vodka, chambord, lime juice, ginger beer 12

BLOOD ORANGE GRAPEFRUIT MARGARITA

cazadores reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice 12

ELDER STATESMAN

maker's mark bourbon, simple syrup, plum & chocolate bitters 12

additional selections of the finest premium vodkas, bourbons & scotches, and cognacs available.

legendary spirits

BOURBON & WHISKEY

angel's envy bourbon

uncle nearest 1856 whiskey

knob creek bourbon

buffalo trace bourbon

BLENDED & SINGLE MALT SCOTCH

dewar's white label

the macallan 12 year

glenlivet 12 year

COGNAC & ARMAGNAC

courvoisier vsop

martell cordon blue

from the vine

SPARKLING WINES

	bottle
zardetto, PROSECCO, BRUT , veneto, italy, nv 187 ml	13-Split
domaine chandon, SPARKLING ROSÉ , carneros, ca, nv, 187ml	10-Split
moët & chandon, BRUT , "impérial", champagne, france 187ml	19-Split

WHITE WINES

	6 oz	9 oz	bottle
pieropan, INTERESTING WHITE , soave classico, veneto, italy	10	14	36
movendo, MOSCATO , sicilia, Italy, nv	11	15	40
villa wolf, RIESLING , pfalz, germany	9.5	13	34
danzante, PINOT GRIGIO , delle venezie, italy	9.5	13	34
giesen, SAUVIGNON BLANC , marlborough, new zealand	9	12	32
markham, SAUVIGNON BLANC , napa valley, ca	11	16	40
chateau ste. michelle, CHARDONNAY , columbia valley, wa	9	12	32
cave de lugny, CHARDONNAY , "la cote blanche", france	12	17	44
chalk hill, CHARDONNAY , chalk hill, ca	16	23	60

ROSÉ WINES

	6 oz	9 oz	bottle
la vieille ferme, ROSÉ , vin de france	9	12	32
château de campuget, ROSÉ , costières de nîmes, rhône, france	12	17	44

RED WINES

	6 oz	9 oz	bottle
"protocolo", RED BLEND , castilla, spain	9	12	32
conundrum, RED BLEND , ca	13	18	48
château bonnet, BORDEAUX BLEND , bordeaux, france	12	17	44
altesino, SUPER TUSCAN , rosso di montalcino, tuscan, italy	15	21	56
tinto negro, MALBEC , mendoza, argentina	11	16	40
leese-fitch, PINOT NOIR , ca	10	14	36
primarius, PINOT NOIR , dundee hills, or	12	17	44
louis latour, PINOT NOIR , burgundy, france	14	20	52
macmurray estate vineyards, PINOT NOIR , russian river, ca	15	21	56
skyfall, MERLOT , columbia valley, wa	12	17	44
stonecap, CABERNET SAUVIGNON , columbia valley, wa	9	12	32
liberty school, CABERNET SAUVIGNON , paso robles, ca	12	17	44
browne family, CABERNET SAUVIGNON , "heritage", columbia valley, wa	15	21	56
justin, CABERNET SAUVIGNON , paso robles, ca	18	26	68

MANAGER FEATURES

	6 oz	9 oz	bottle
whitehall lane, MERLOT , napa valley, ca	16	23	60
orin swift, RED BLEND , "abstract", ca	25	36	96
burgess, CABERNET SAUVIGNON , napa valley, ca 2012	25	36	96

Scan this QR code to get our full list of wines and spirits

For parties of 8 or more, gratuity of 18% will be included.

