



## salads

### CAESAR SALAD\*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 11  
with filet\* 22  
with chicken 19  
with shrimp 19

### BLACK & BLEU SALAD\*

chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin 22

### CHILLED SHELLFISH SALAD

shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens 21

### SEARED AHI TUNA SALAD\*

fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce 24

### ASIAN NOODLE SALAD\*

Ginger soy marinated filet or ahi tuna, napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame vinaigrette  
with tuna 20  
with steak 23

## sides

HASHBROWNS 12

FRENCH FRIES 12

MASHED POTATOES 12  
half portion 6

POTATOES AU GRATIN 12

SWEET POTATO CASSEROLE 12

CREAMED SPINACH 12  
half portion 6

FRESH BROCCOLI 12

GRILLED ASPARAGUS 12  
with hollandaise 12

## weekend brunch

served Saturday & Sunday 11am-2pm

### FILET & SPICY CRAB\*

6 oz filet served with colossal crabmeat & topped with sriracha mayonnaise drizzle 44

### CAJUN TENDERLOIN EGGS BENEDICT\*

blackened filet, creamed spinach, cheddar biscuit, poached eggs & hollandaise 24

### CREOLE BISCUITS

cheddar biscuits, andouille spiked creole gravy, andouille sausage, scrambled eggs 19

### FILET OSCAR\*

6 oz filet, lump crab, asparagus & béarnaise sauce 42

### CHEF'S FRESH CATCH

chef's seasonal preparation 32.5

### BARBECUED SHRIMP

6 large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 34

### 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 9.5

### SEARED AHI TUNA\*

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

### BARBECUED SHRIMP

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

### SHRIMP COCKTAIL

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

### VEAL OSSO BUCO RAVIOLI

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

### LOBSTER VOODOO

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

## LUNCH PRIX FIXE 29.95

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

### STARTERS

#### Steak House Salad

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 18

### 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\*

tender corn-fed midwestern beef 47

### MIXED GRILL\*

three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted chicken breast, homemade jumbo lump crab cake 34

### STUFFED CHICKEN BREAST

half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes 25

### FILET, 6 OZ\* & SHRIMP

tender corn-fed midwestern beef topped with large shrimp 39

### KING SALMON FILLET\*

new zealand king salmon with our chef's seasonal preparation 32

### LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles 28

ADD ON TO YOUR SANDWICH OR ENTRÉE: CUP OF OUR SOUP OF THE DAY FOR 5.5  
HALF STEAK HOUSE SALAD OR HALF CAESAR SALAD\* FOR 5.5

## 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.