



salads

CAESAR SALAD*
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 12
*with filet** 26
with chicken 24
with shrimp 26

BLACK & BLEU SALAD*
chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin 28

CHILLED SHELLFISH SALAD
shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens 28

SEARED AHI TUNA SALAD*
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce 28

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 23
with steak 26

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
with hollandaise 12

freshly squeezed
lemonades 5

- THE CLASSIC
- SPARKLING POMEGRANATE
- CRANBERRY TWIST
- ARNOLD PALMER
- KETEL ONE SPIKED 12

weekend brunch

served Saturday & Sunday 11am-2pm

CAJUN TENDERLOIN EGGS BENEDICT*
blackened filet, creamed spinach, cheddar biscuit, poached eggs & hollandaise 28

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

FILET & SPICY CRAB*
6 oz filet served with colossal crabmeat & topped with sriracha mayonnaise drizzle 59

appetizers & soups

SOUP OF THE DAY | CUP 12

SEARED AHI TUNA*
complemented by a spirited sauce with hints of mustard & beer 22

BARBECUED SHRIMP
large shrimp sautéed in reduced white wine, butter, garlic & spices 24

MIMOSA
freshly squeezed orange juice & sparkling wine 11

BLOODY MARY
savory classic served with cucumber, lime & two kinds of olives 13

FILET OSCAR*
6 oz filet, lump crab, asparagus & béarnaise sauce 56

CHEF'S FRESH CATCH
chef's seasonal preparation 39

BARBECUED SHRIMP
6 large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 36

SHRIMP COCKTAIL
chilled jumbo shrimp, choice of creole remoulade sauce, or new orleans-style cocktail sauce 22

VEAL OSSO BUCO RAVIOLI
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 20

LOBSTER VOODOO
succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 26

LUNCH PRIX FIXE 32.95

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

or **Seared Ahi Tuna Salad***
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce

DESSERT

Carrot Cake Cupcake with Cream Cheese Icing

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

PRIME FRENCH DIP*
toasted french bread with au jus & creamy horseradish, served with hand-cut french fries 20

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! 19

PETITE FILET*
tender corn-fed midwestern beef 49

MIXED GRILL*
three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted chicken breast, homemade jumbo lump crab cake 42

**ADD ON TO YOUR SANDWICH OR ENTRÉE: CUP OF OUR SOUP OF THE DAY FOR 7
HALF STEAK HOUSE SALAD OR HALF CAESAR SALAD* FOR 7**

STUFFED CHICKEN BREAST
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes 28

FILET, 6 OZ* & SHRIMP
tender corn-fed midwestern beef topped with large shrimp 48

KING SALMON FILLET*
new zealand king salmon with our chef 's seasonal preparation 42

LOBSTER MAC & CHEESE
tender lobster, three cheese blend, mild green-chiles 29

30 minute lunch for \$19

the chef selected options were chosen with your busy schedule in mind

FILET SLIDERS*
two filet sliders topped with ruth's barbecue butter & crispy onion straws, served with housemade chips

SHRIMP PO' BOY
fried shrimp, lettuce, tomato & remoulade sauce, served with hand-cut french fries

CRAB CAKE SANDWICH
crab cake topped with remoulade sauce, served with lettuce, tomato, onion & hand-cut french fries

SOUP & SALAD
a cup of our house-made soup of the day & your choice of steak house salad or caesar salad*

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.