

## featured drinks

### WHISKEY BASIL SMASH

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

### RASPBERRY ROSEMARY COSMO

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

## signature steak

### PORTERHOUSE FOR TWO\*

40 oz USDA Prime, richness of a strip, tenderness of a filet 98

## Specialty Cuts

### BONE-IN FILET\*

a tender 16 oz bone-in cut, at the peak of flavor 64

### BONE-IN NEW YORK STRIP\*

USDA Prime, 19 oz bone-in cut, our founder's favorite 65

### TOMAHAWK RIBEYE\*

USDA Prime bone-in 40 oz, well-marbled for flavor 119

# Ruth's Classics

enjoy a prix fixe meal featuring one of chef's favorite recipes, includes a starter, entrée, & personal side

### starters

STEAK HOUSE SALAD | CAESAR SALAD\* | LOBSTER BISQUE

### entrées

#### FILET & SHRIMP\*

6 oz midwestern filet with two large shrimp 54

#### FILET OSCAR\*

a tender 6 oz filet, lump crab, asparagus & bearnaise sauce 59

#### FILET & LOBSTER\*

a tender 6 oz filet, buttery cold water lobster tail 69

### sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI



GENERAL MANAGER

*Colin Shive*

EXECUTIVE CHEF

*Chuck Soffner*

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

RUTH'S FAVORITES IN RED