

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

for the table

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs,
jumbo shrimp, colossal lump blue crab
small 59
large 118

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

David Adelsperger

EXECUTIVE CHEF

Bruce Starr

*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