

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 110

Specialty Cuts

BONE-IN FILET*

a tender 16 oz bone-in cut, at the peak of flavor 72

BONE-IN NEW YORK STRIP*

USDA Prime, 19 oz bone-in cut, our founder's favorite 68

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz, well-marbled for flavor 135

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 58	FILET OSCAR* a tender 6 oz filet, lump crab, asparagus & bearnaise sauce 68	FILET & LOBSTER* a tender 6 oz filet, buttery cold water lobster tail 78
--	---	--

sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI



ASSISTANT GENERAL MANAGER

Ben Joseph

EXECUTIVE CHEF

Sean Conner

*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.

WIFI PASSWORD: Sizzle!!

RUTH'S FAVORITES IN RED