



lunch at ruth's

appetizers & soups

SOUP OF THE DAY | CUP 7.5 110 cal

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of mustard & beer **19.5**

BARBECUED SHRIMP 860 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices **20.5**

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce **20.5**

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach & white wine demi-glace **18**

LOBSTER VOODOO 440 cal
succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad **22.5**

salads

CAESAR SALAD* 500 cal
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper **10.5**
*with filet** **19.5** 670 cal
with chicken **17.5** 830 cal
with shrimp **17.5** 600 cal

BLACK & BLEU SALAD* 910 cal
chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin **21**

CHILLED SHELLFISH SALAD 490 cal
shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens **19.5**

SEARED AHI TUNA SALAD* 710 cal
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce **21.5**

STEAK HOUSE SALAD 50 cal
(calorie counts do not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions **8.5**
*with filet** **17.5** 310 cal
with chicken **15.5** 380 cal
with shrimp **15.5** 120 cal

sides

FRENCH FRIES 11 740 cal

MASHED POTATOES 11 440 cal
half portion **5** 240 cal

POTATOES AU GRATIN 13 560 cal

SWEET POTATO CASSEROLE 11 880 cal

CREAMED SPINACH 11 440 cal
half portion **5.5** 350 cal

FRESH BROCCOLI 11 80 cal

GRILLED ASPARAGUS 100 cal
with hollandaise 290 cal **13**

LUNCH PRIX FIXE 28.95

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

STARTERS

<p>Steak House Salad 50 cal (calorie counts do not include dressing) iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions</p>	<p>Caesar Salad* 500 cal fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper</p>
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or **Soup of the Day**

ENTRÉE

<p>Steak Frites 500 cal 6 oz. tender filet with shoestring fries</p>	<p>Stuffed Chicken Breast 530 cal half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes</p>	<p>Seared Ahi Tuna Salad* 710 cal fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce</p>
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or

DESSERT

Carrot Cake Cupcake with Cream Cheese Icing 380 cal

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

PRIME FRENCH DIP* 1570 cal
toasted french bread with au jus & creamy horseradish, served with hand-cut french fries **17**

RBAR BURGER* 1380 cal
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* 340 cal
equally tender 8 oz filet **44**

MIXED GRILL* 740 cal
three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted chicken breast, homemade jumbo lump crab cake **28**

BARBECUED SHRIMP 980 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes **31**

STUFFED CHICKEN BREAST 530 cal
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes **22.5**

FILET, 6 OZ* & SHRIMP 310 cal
tender corn-fed midwestern beef topped with large shrimp **36**

KING SALMON FILLET* 380 cal
new zealand king salmon with our chef's seasonal preparation **28.95**

LOBSTER MAC & CHEESE 930 cal
tender lobster, three cheese blend, mild green-chiles **24**

ADD ON TO YOUR SANDWICH OR ENTRÉE: CUP OF OUR SOUP OF THE DAY FOR 4.5
HALF STEAK HOUSE SALAD (85-205 CAL) OR HALF CAESAR SALAD* (250 CAL) FOR 4.5

30 minute lunch for \$16

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

FILET SLIDERS* 950 cal
two filet sliders topped with ruth's barbecue butter & crispy onion straws, served with housemade chips

SHRIMP PO' BOY 1640 cal
fried shrimp, lettuce, tomato & remoulade sauce, served with hand-cut french fries

CRAB CAKE SANDWICH 1250 cal
crab cake topped with remoulade sauce, served with lettuce, tomato & onion and hand-cut french fries

SOUP & SALAD
a cup of our house-made soup of the day and your choice of steak house salad (220-460 cal) or caesar salad* (500 cal)

freshly squeezed lemonades 4.5

THE CLASSIC 100 cal

CRANBERRY TWIST 110 cal

KETEL ONE SPIKED 10 add 95 cal

SPARKLING POMEGRANATE 190 cal

ARNOLD PALMER 60 cal

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 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.

hand-crafted cocktails

RASPBERRY ROSEMARY COSMO

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

DARK & STORMY

gosling's black seal rum, fever tree ginger beer, angostura bitters 11

RUTH'S RYE OLD FASHIONED

rittenhouse rye, simple syrup, angostura bitters 11

WILDBERRY LEMONADE

absolut raspberri vodka, house made sour mix, fresh lime juice, fresh blueberries, sliced strawberries 12

AGED RUM BOULEVARDIER

diplomático 7 year rum, aperol, sweet vermouth, australian barrel spiced bitters 12

MEZCAL MANHATTAN

sombra mezcal jóven, sweet vermouth, fee bros plum bitters 12

WHISKEY BASIL SMASH

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

WINTER MULE

wheatley vodka, chambord, lime juice, ginger beer 12

BLOOD ORANGE

GRAPEFRUIT MARGARITA

cazadores reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice 12

ELDER STATESMAN

russell's reserve 10 year bourbon, simple syrup, plum & chocolate bitters 12

additional selections of the finest premium vodkas, bourbons & scotches, and cognacs available.

legendary spirits

BOURBON & WHISKEY

angel's envy bourbon

woodford reserve double oaked

maker's mark 8 year

BLENDED & SINGLE MALT SCOTCH

johnnie walker black

glenmorangie 10 year

the macallan 12 year

glenfiddich 12 year

glenlivet 18 year

COGNAC & ARMAGNAC

hennessy vsop

remy martin xo

from the vine

SPARKLING WINES

	bottle
zardetto, PROSECCO, BRUT, veneto, italy, nv 187 ml	13-Split
domaine chandon, SPARKLING ROSÉ, carneros, ca, nv, 187ml	10-Split
moët & chandon, BRUT, "impérial", champagne, france 187ml	19-Split

WHITE WINES

	6 oz	9 oz	bottle
pieropan, INTERESTING WHITE, soave classico, veneto, italy	10	14	36
movendo, MOSCATO, sicilia, Italy, nv	11	15	40
villa wolf, RIESLING, pfalz, germany	9.5	13	34
danzante, PINOT GRIGIO, delle venezie, italy	9.5	13	34
giesen, SAUVIGNON BLANC, marlborough, new zealand	9	12	32
markham, SAUVIGNON BLANC, napa valley, ca	11	16	40
chateau ste. michelle, CHARDONNAY, columbia valley, wa	9	12	32
cave de lugny, CHARDONNAY, "la cote blanche", france	12	17	44
chalk hill, CHARDONNAY, chalk hill, ca	16	23	60

ROSÉ WINES

	6 oz	9 oz	bottle
la vieille ferme, ROSÉ, vin de france	9	12	32
château de campuget, ROSÉ, costières de nîmes, rhône, france	12	17	44

RED WINES

	6 oz	9 oz	bottle
"protocolo", RED BLEND, castilla, spain	9	12	32
conundrum, RED BLEND, ca	13	18	48
château bonnet, BORDEAUX BLEND, bordeaux, france	12	17	44
altesino, SUPER TUSCAN, rosso di montalcino, tuscan, italy	15	21	56
tinto negro, MALBEC, mendoza, argentina	11	16	40
leese-fitch, PINOT NOIR, ca	10	14	36
primarius, PINOT NOIR, dundee hills, or	12	17	44
louis latour, PINOT NOIR, burgundy, france	14	20	52
macmurray estate vineyards, PINOT NOIR, russian river, ca	15	21	56
skyfall, MERLOT, columbia valley, wa	12	17	44
stonecap, CABERNET SAUVIGNON, columbia valley, wa	9	12	32
liberty school, CABERNET SAUVIGNON, paso robles, ca	12	17	44
browne family, CABERNET SAUVIGNON, "heritage", columbia valley, wa	15	21	56
justin, CABERNET SAUVIGNON, paso robles, ca	18	26	68

MANAGER FEATURES

	6 oz	9 oz	bottle
whitehall lane, MERLOT, napa valley, ca	16	23	60
orin swift, RED BLEND, "abstract", ca	25	36	96
burgess, CABERNET SAUVIGNON, napa valley, ca 2012	25	36	96

Scan this QR code to get our full list of wines and spirits

For parties of 8 or more, gratuity of 18% will be included.



CLASSIC CHEESECAKE

fresh berries and mint 10.5

CARROT CAKE

three layers of our very own recipe with thick velvety cream cheese icing, drizzled with caramel sauce 13.5

made from scratch desserts

WHITE CHOCOLATE BREAD PUDDING

scratch made, your choice of spirited creme anglaise: chambord, tia maria, grand marnier, frangelico 10.5

HAAGEN-DAZS ICE CREAM

chocolate, vanilla or raspberry sorbet 7

BERRIES & CREAM

fresh seasonal berries with a rich vanilla cream 10.5