



lunch at ruth's

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

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

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

STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 12

with filet* 26

with chicken 24

with shrimp 26

sides

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

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 & entrées *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

BARBECUED SHRIMP

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

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

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

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*

freshly squeezed lemonades 5

THE CLASSIC

SPARKLING POMEGRANATE

CRANBERRY TWIST

ARNOLD PALMER

KETEL ONE SPIKED 12

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.