



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

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 <u>or</u> fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce</p>
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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

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juic 12

CUCUMBER CUP

hendrick's gin, pimm's no 1, fresh lemon juice, ginger, cucumber, mint 12

POMEGRANATE SMASH

woodford reserve double oaked bourbon, house made pomegranate syrup, fresh lemon, angostura bitters, mint 12

WINTER MULE

wheatley vodka, chambord, lime juice, ginger beer 12

GAMBLER'S OLD FASHIONED

knob creek, demerara, bitters 13

DARK & STORMY

gosling's black seal rum, fever tree ginger beer, angostura bitters 12

FRENCH QUARTER

aviation gin, st. germain elderflower liqueur, prosecco, lemon twist 12

AMERICAN MULE

tito's vodka, domaine de canton ginger liqueur, lime juice, ginger ale, candied ginger 12

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

legendary spirits

BOURBON & WHISKEY

bulleit bourbon 10 year

woodford reserve double oaked

maker's mark

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
cavit, "lunetta", BRUT , veneto, italy, nv, 187ml.....	10-Split
"rosa regale", SPARKLING RED , piedmont, italy, 187ml.....	12-Split
domaine chandon, BRUT , carneros, ca, nv, 187ml.....	16-Split
domaine chandon, SPARKLING ROSÉ , napa-sonoma counties, ca, nv, 187ml..	16-Split

WHITE WINES

	6 oz	9 oz	bottle
pieropan, INTERESTING WHITE , soave classico, veneto, italy.....	10	14	36
movendo, MOSCATO , sicilia, italy, nv.....	10	14	36
dr. loosen, RIESLING , mosel-saar-ruwer, germany.....	10	14	36
the crossings, SAUVIGNON BLANC , awatere valley, new zealand.....	10	14	36
markham, SAUVIGNON BLANC , napa valley, ca.....	11	15	40
chateau ste. michelle, CHARDONNAY , columbia valley, wa.....	12	17	44
cave de lugny, CHARDONNAY "la cote blanche", france.....	11	15	40
chalk hill, CHARDONNAY , russian river valley, ca.....	16	23	60

ROSÉ WINES

	6 oz	9 oz	bottle
fleurs de prairie, ROSÉ , provence, france.....	11	16	40

RED WINES

	6 oz	9 oz	bottle
hayes ranch, RED BLEND , ca.....	9	12	32
château bonnet, RED BLEND , bordeaux, france.....	11	16	40
roth RED BLEND , "heritage", sonoma county, ca.....	15	21	56
terrazas de los andes, MALBEC , "altos del plata", mendoza, arg.....	10	14	36
louis latour, PINOT NOIR , domaine de valmoissine, france.....	12	17	44
primarius, PINOT NOIR , dundee hills, or.....	13	18	48
banshee, PINOT NOIR , sonoma county, ca.....	14	20	52
macmurray estate vineyards, PINOT NOIR , russian river valley, ca.....	15	21	56
skyfall, MERLOT , columbia valley, wa.....	12	17	44
browne family, CABERNET SAUVIGNON , "heritage", columbia valley, wa.....	14	20	52
justin, CABERNET SAUVIGNON , paso robles, ca.....	18	26	68

MANAGER FEATURES

	6 oz	9 oz	bottle
duckhorn, MERLOT , napa, ca.....	18	26	68
orin swift, RED BLEND , "abstract", ca.....	25	36	96
joseph carr, CABERNET SAUVIGNON , napa, ca.....	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.