

featured drinks

ELDER STATESMAN

russell's reserve 10 year bourbon, simple syrup,
fee bros plum bitters, fee bros aztec chocolate bitters 12

LOVE POTION NUMBER 9

effen black cherry vodka, cranberry, lime, simple syrup,
gummy heart on the rim 12

for the table

CHILLED SEAFOOD TOWER

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

FLAMING OYSTERS ROCKEFELLER

gulf oysters, topped with pernod, sautéed onions,
creamed spinach, bacon and hollandaise sauce 20

featured appetizers

SIZZLING CRAB CAKES

two jumbo lump cakes, lemon butter 23

SEARED AHI TUNA*

complemented by a spirited sauce with hints
of mustard & beer 19.5

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine,
butter, garlic & spices 20.5

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of new orleans
cocktail or creole remoulade sauce 20.5

Valentine's Week

SWEETHEART SPECIAL | 140 FOR TWO

(includes entrée, salad, sides, & dessert)

♥ entrée

SURF & TURF*

8 oz filet and 6 oz cold water lobster tail,
served with signature garlic butter

♥ salad

STEAK HOUSE SALAD

mixed mesclun greens, grape tomatoes, red onion,
garlic croutons and choice of dressing

♥ sides

mashed potatoes and creamed spinach

♥ dessert

raspberry chocolate cheesecake for two

perfect wine pairing

	6 oz	9oz	bottle
<i>Movendo Moscato</i>	11	15	40
<i>Primarius Pinot Noir</i>	12	17	44
<i>Browne Family Cabernet</i>	15	21	56
<i>Moet & Chandon Imperial Brut</i>			129

GENERAL MANAGER

David Adelsperger

EXECUTIVE CHEF

Gabe Miranda

*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