

hand-crafted cocktails | 14

BLACKBERRY SIDECAR

remy martin vsop cognac, cointreau, fresh lemon juice, muddled blackberries, fee bros. plum bitters

CHOCOLATE DIABLO MARTINI

patrón xo cafe, godiva milk chocolate liqueur, hint of ancho
reyes chile liqueur, shaved dark chocolate rim

appetizers and soups

CARPACCIO* shaved parmesan cheese, fresh ground black pepper, Caesar dressing | 16

OYSTERS ROCKEFELLER Ruth's version of this classic New Orleans dish | 18

LOUISIANA SEAFOOD GUMBO

classic gumbo with andouille sausage, shrimp and crab meat | 11

entrées

LIVE MAINE LOBSTER featuring 1 ¾ to 3 pound lobsters | 29 per lb

WILD SALMON* served with spinach and tomato in a lemon-butter sauce | 35

sides

HASH BROWNS our version of this classic recipe | 16

LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles | 19

desserts

WARM APPLE CRUMB TART granny smith apples baked in a
flaky pastry with streusel crust and vanilla bean ice cream | 10

ruth's classics

enjoy a complete meal that includes a starter, entrée, personal side dish and dessert

STARTERS: caesar salad | white bean & chorizo soup
apple, walnut & blue cheese salad | steak house salad

entrée 55.95

pan roasted center-cut swordfish steak*
filet mignon*
12 oz. ribeye*
16 oz. ribeye* add \$4

entrée 44.95

6 oz. filet* & shrimp
stuffed chicken breast
wild salmon - served with spinach and
tomato in a lemon-butter sauce

SIDES: mac & cheese | mashed potatoes | creamed spinach

DESSERT: turtle cheesecake with cranberry-pecan chocolate bark

PERFECTLY PAIRED WITH A GLASS OF

roederer estate, **brut**, anderson valley, california, nv | 17

cakebread cellars, **chardonnay**, napa valley, california | 22

duckhorn, **cabernet sauvignon**, napa valley, california | 28

*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food – borne illness.