

## hand-crafted cocktails | 14

### RUTH'S MANHATTAN

maker's mark private select barrel bourbon, sweet vermouth, southern comfort, filthy black cherry (170 cal)

### RUTH'S COFFEE

frangelico, baileys irish cream, brandy, fresh brewed coffee, whipped cream, drizzled chocolate (180 cal)

## celebration surf & turf

two cold-water lobster tails (100 cal) &	6 oz. filet* (260 cal) 49.95
	8 oz. filet* (340 cal) 56.95
	11 oz. filet* (500 cal) 64.95
	16 oz. ribeye* (1370 cal) 67.95

### appetizer

**CHILLED SEAFOOD TOWER\*** maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab Two sizes available: small (690 cal) 59 | large (1380 cal) 118

**SHRIMP VOODOO** succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad (350 cal) | 19

### entrées

**BLACKENED COCONUT SNAPPER** red snapper, blackened & served on a bed of cilantro coconut rice with beurre blanc (390 cal) | 32

### sides

**SWEET POTATO FRITTERS** lightly fried & served with a creamy garlic sauce (650 cal) | 11

**ROASTED ROOT VEGETABLES** sweet potato, rutabaga, butternut squash, carrots & parsnips with red onions, kale & herb butter (410 cal) | 11

### desserts

**CHOCOLATE MOUSSE CHEESECAKE** light & airy on a chocolate cookie crust (1020 cal) | 10

### ruth's classics

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

**STARTERS:** roasted butternut squash soup (300 cal) | cranberry arugula salad with pecans (310 cal)  
caesar salad\* (500 cal) | steak house salad (50 cal- count does not include dressing)

#### entrée 57.95

blackened coconut snapper (390 cal)  
11 oz. filet\* (500 cal)  
16 oz. ribeye\* add \$6 (1370 cal)

#### entrée 45.95

6 oz. filet\* & shrimp (310 cal)  
stuffed chicken breast (720 cal)  
barbecued shrimp (790 cal)

**SIDES:** roasted root vegetables (270 cal) | sweet potato fritters (490 cal)  
garlic mashed potatoes (240 cal) | creamed spinach (350 cal)

**DESSERT DUO:** salted caramel cheesecake with vanilla ice cream (650 cal)

### PERFECTLY PAIRED WITH

Sonoma-Cutrer, Chardonnay - Sonoma Coast California - Bottle (630 cal) | 60

Sonoma-Cutrer, Chardonnay - Sonoma Coast California - Glass (225 cal) | 14

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

