

Ruth's Branch on the River Walk

brunch specialties

Eggs Fertel 25

poached egg atop 4 oz. prime aged filet on english muffin with hollandaise

Classic Eggs Benedict 12

poached egg, Canadian bacon with hollandaise and blackened seasoning

French Toast 12

golden brown and finished with powdered sugar served with maple syrup on the side

served Crème Brulee style add 4.50

served with Blueberry compote add 4.50

brunch features

Prime Burger 20

prime beef, fried egg, thick-cut bacon, sliced avocado on a brioche bun and served with hand-cut French fries

Steak Sandwich 17

prime filet and béarnaise sauce on toasted baguette with lettuce, tomato, onion, choice of swiss or cheddar cheese and served with hand-cut French fries

add sautéed cremini mushrooms 5.50

add fried egg 3

add peppers and caramelized onions 3

Mimosa Fruit Salad 18

mango, strawberries, blueberries, blackberries, raspberries, kiwi and mixed greens tossed in a Grand Marnier Vinaigrette

Caesar Salad 12

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

with chicken 15 | blackened filet 20 | shrimp 17

Harvest Salad 11

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese and cajun pecans

with chicken 15 | blackened filet 20 | shrimp 17

additions

Bacon 6

Fried Egg 3

Hash Browns 5.50 Lyonnaise Potatoes 4.25 Julienne Fries ½ lb. 6 or 1 lb. 11

cocktails

Ruth's Bloody Mary 7 first drink (refill 3.50)
our classic recipe, spicy bloody mary with horseradish

Weekend Mimosa 7 first drink (refill 3.50)
a selection of fresh juices & champagne will make this cocktail become your favorite

beverages

Coffee / Tea 5

Fresh Squeezed Juices 5

Orange / Passionfruit

Latte / Cappuccino 7 **Espresso** 6