

Chef's Features

enjoy a selection of seasonal selections & classics

Cocktails

- GAMBLERS OLD FASHIONED** knob creek bourbon, demerara syrup, bitter truth bitters 16
BLACKBERRY SIDECAR remy martin VSOP, fresh blackberries, cointreau & plum bitters 18
DIRTY GOOSE MARTINI grey goose vodka, dry vermouth, olive juice, bleu cheese stuffed olives 18

Starters

- CHARBROILED OYSTERS** cajun butter, bienville crumbs 29
GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, topped with goat cheese 22

Seasonal Selections

- BONE-IN NY STRIP W/ SPICY CRAB*** 81
GARLIC CRUSTED HALIBUT 52
FRESH CORN CHOWDER 16
CAULIFLOWER AU GRATIN 14
STRAWBERRY, BLEU CHEESE, & TOASTED ALMOND SALAD 16

Ruth's Classics

a prix fixe meal featuring one of chef's favorite recipes. includes starter, entrée, a personal side & dessert for \$68

starters

FRESH CORN CHOWDER | CAESAR SALAD* | STRAWBERRY, BLEU CHEESE, & TOASTED ALMOND SALAD

6 OUNCE FILET W/ GARLIC HERB CRUST

11 ounce filet +17
16 ounce prime ribeye +25

STUFFED CHICKEN BREAST

BROILED SALMON*

chef's seasonal preparation

SHRIMP ORLEANS

sides

MASHED POTATOES | CREAMED SPINACH | CAULIFLOWER AU GRATIN

dessert

STRAWBERRY SHORTCAKE

Perfect Pairing

classic pairings from our cellar

SEA SUN PINOT NOIR | VEUVE CLICQUOT | CAYMUS CABERNET SAUVIGNON

ruth's favorites in red

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.