

Chef's Features

enjoy a selection of seasonal selections & classics

Cocktails

SMOKED MAPLE OLD FASHIONED ammunition straight bourbon, canadian maple syrup, angostura bitters, served in a smoked glass 18

Starters

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, topped with goat cheese 22

OYSTERS ROCKEFELLER six oysters on half-shell, creamed spinach, rockefeller onions, romano cheese, hollandaise sauce 29

Seasonal Selections

BONE-IN NY STRIP W/ SPICY CRAB* 81

GARLIC CRUSTED SEABASS 59

POTATO LEEK SOUP 16

CRANBERRY & ARUGULA SALAD 16

SAUTEED GREEN BEANS W/ GARLIC 14

Ruth's Classics

a prix fixe meal featuring one of chef's favorite recipes. includes starter, entrée, a personal side & dessert for \$69

starters

POTATO LEEK SOUP | CAESAR SALAD* | CRANBERRY & ARUGULA SALAD

6 OUNCE FILET W/ GARLIC CRUST

3 jumbo shrimp +7
cold water lobster tail +20

BROILED SALMON*
chef's seasonal preparation

STUFFED CHICKEN BREAST

SHRIMP ORLEANS

sides

MASHED POTATOES | CREAMED SPINACH | SAUTEED GREEN BEANS W/ GARLIC

dessert

MINI CHEESECAKE W/ BERRIES

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.