



# holiday lunch at ruth's

## salads

### CAESAR\* 15

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

*with blackened filet 24*

*with grilled shrimp 22*

*with grilled chicken 21*

### HOUSE 14

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, choice of dressing

*with blackened filet 23*

*with grilled shrimp 21*

*with grilled chicken 19*

### BLACK & BLEU\* 25

chopped salad with onions, mushrooms, croutons, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin

### CHILLED SHELLFISH\* 27

jumbo shrimp & lump crab meat, tossed with vinaigrette dressing, on a bed of mixed greens

## sides

### GARLIC MASHED POTATOES 15

smooth & creamy, with a hint of roasted garlic

### FRENCH FRIES 14

classic cut

### CREAMED SPINACH 15

a ruth's classic

### ROASTED BRUSSELS SPROUTS 16

bacon, honey butter

### FRESH BROCCOLI 13

simply steamed

### AU GRATIN 15

idaho potatoes, three cheese sauce

### SWEET POTATO CASSEROLE 16

pecan crust

### GRILLED ASPARAGUS 16

hollandaise sauce

*ruth's favorites in red*

## appetizers

### SEARED AHI TUNA\* 22

cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer

### BARBECUED SHRIMP 24

large shrimp sautéed in white wine, garlic butter & bbq spices

### SHRIMP COCKTAIL\* 22

chilled jumbo shrimp, new orleans-style cocktail sauce & creole remoulade sauce

### VEAL OSSO BUCCO RAVIOLI 21

saffron-infused pasta, sautéed baby spinach, veal demi-glacé

### SHRIMP VOODOO 26

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, tangy cucumber salad

## \$45 lunch prefix

### HOUSE SALAD

### SEASONAL SOUP

### 6 OUNCE FILET W/ GARLIC CRUST\*

*3 jumbo shrimp +7  
cold water lobster tail +20*

### BROILED SALMON

chef's seasonal preparation

### STUFFED CHICKEN BREAST

oven roasted double breast, stuffed with garlic-herb cheese, lemon butter

### MASHED POTATOES

### CREAMED SPINACH

## sandwiches & entrées

### PRIME BURGER\* 18

prime beef, choice of cheese, served with lettuce, tomato & onion, with hand-cut fries

### STEAK SANDWICH\* 25

sliced filet with béarnaise sauce on toasted garlic bread, lettuce, tomato & onion, with hand-cut fries

### STUFFED CHICKEN BREAST 44

oven roasted double breast, stuffed with garlic-herb cheese, lemon butter

### SHRIMP ORLEANS 35

large shrimp sautéed in white wine, garlic butter & bbq spices, over mashed potatoes

## signature cuts

### FILET\* 70

a tender 11 ounce cut of corn-fed midwestern beef

### PETITE FILET\* 63

the same incredible cut as the classic, in an 8 ounce filet

### RIBEYE\* 77

deliciously juicy 16 ounce USDA Prime cut, well marbled for peak flavor

### CRAB CAKE SANDWICH 25

crab cake topped with remoulade sauce, served with lettuce, tomato & onion, with hand-cut fries

### GRILLED CHICKEN SANDWICH 19

garlic marinated chicken, topped with choice of cheese, on a brioche bun, lettuce, tomato & onion, with hand-cut fries

### BROILED SALMON\* 47

with spinach & sweet corn

### SIZZLING CRAB CAKES\* 45

three jumbo lump crab cakes, lemon butter

### NY STRIP & FRITES\* 77

USDA Prime 11 ounce new york strip, served sizzling & paired with shoestring fries

### 6 OUNCE FILET W/ GARLIC CRUST\* 54

\*Indicates items are served raw 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. If you have a food allergy, please speak to the manager, chef, or server before placing your order.