

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

GARLIC SAUTEED BROCCOLINI 16

PEAS AU GRATIN 14

SWEET CORN & BACON CHOPPED SALAD 16

BLACKENED SALMON 47

BONE IN NEW YORK STRIP WITH COGNAC SAUCE* 81

Ruth's Classics

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

starters

CAESAR SALAD* | **SWEET CORN & BACON CHOPPED SALAD** | **SPRING SOUP**

**6 OUNCE CENTER CUT FILET
W/ GARLIC CRUST***

3 shrimp +7

lobster tail +20

STUFFED CHICKEN BREAST

BROILED SALMON*

chef's seasonal preparation

SHRIMP ORLEANS

sides

GARLIC MASHED POTATOES | **CREAMED SPINACH** | **GARLIC SAUTÉED BROCCOLINI**

dessert

MINI WHITE CHOCOLATE CHEESECAKE

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.