

# 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

## Spring Selections

### entrée

#### FILET WITH BLACKENED SCALLOPS

Our tender 8 ounce center-cut petite filet paired with three blackened scallops served atop a medley of corn & spinach 85

### entrée complement

#### BLACKENED SCALLOPS

Three scallops, lightly blackened, served atop a medley of corn & spinach 27

## 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**

### entrées

**6 OUNCE 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**

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.