

appetizers

OYSTERS ROCKEFELLER 29

six oysters on the half-shell baked with creamed spinach, rockefeller onions, romano cheese, and hollandaise sauce 540 cal

CRANBERRY ARUGULA SALAD 16

arugula, grapes, cranberries tossed in our house-made cranberry pomegranate vinaigrette topped with goat cheese 310 cal

chef's selections

8 OZ CENTER-CUT FILET & CRAB-STUFFED SHRIMP* 76

our tender 8 ounce center-cut filet paired with crab-stuffed shrimp, served over a medley of seasonal vegetables 1170 cal

6 OZ CENTER-CUT FILET & LOBSTER TAIL* 74

our tender 6 ounce center-cut filet paired with a cold-water lobster tail, served with drawn butter 310 cal

entrée complement

MAPLE-GLAZED BUTTERNUT SQUASH 16

roasted butternut squash, topped with maple glaze and house-made maple candied pecans 780 cal

LYONNAISE POTATOES 16

sliced idaho potatoes tossed in caramelized onions, thyme, and butter 800 cal

CRAB-STUFFED SHRIMP 19

crab-stuffed shrimp, served over a medley of seasonal vegetables 780 cal

dessert

RUTH'S CARROT CAKE 14

house-made four layer carrot cake with cream cheese frosting, topped with caramel sauce 2090 cal

Ruth's Classics

a prix fixe meal featuring one of chef's favorite recipes. includes starter, entrée, a personal side & dessert 73

starters

CAESAR SALAD*

CRANBERRY ARUGULA SALAD

BUTTERNUT SQUASH SOUP

entrées

6 OUNCE FILET WITH 3 SHRIMP*

STUFFED CHICKEN BREAST

BROILED SALMON*

SHRIMP ORLEANS

sides

GARLIC MASHED POTATOES

CREAMED SPINACH

MAPLE-GLAZED BUTTERNUT SQUASH

dessert

MINI WHITE CHOCOLATE CHEESECAKE

1200+ cal



"do what you love, and love what you do."

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.