



AT RUTH'S CHRIS

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Entrées

	<i>happy hour</i>	<i>after happy hour</i>
FILET OSCAR* 260 cal ruth's famous tenderloin topped with asparagus, backfin crabmeat & bearnaise sauce	22	26
FILET SLIDERS* 950 cal two filet sliders topped with ruth's barbecue butter & crispy onion straws	13	16

For the Table

FLAMING OYSTERS ROCKEFELLER 540 cal fresh gulf oysters topped with pernod sauteed onions, creamed spinach, bacon & hollandaise sauce	17	20
SEARED AHI-TUNA* 130 cal complemented by a spirited sauce with hints of mustard & beer	15	19.5
CARPACCIO* 710 cal traditional carpaccio with shaved parmesan cheese, fresh ground black pepper & caesar dressing	14	17.5
CRAB STACK 320 cal colossal lump blue crab, avocado, mango & cucumber	16	21
CRAB BEIGNETS 280 cal crab, jalapenos & cream cheese, served with a tangy cucumber salad	13	17

Manager Features

CHILLED SEAFOOD TOWER 690 cal/ 1380 cal maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab <i>*Small/Large</i>	59/118
LOBSTER VOODOO 440 cal succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad	22.5
RBAR BURGER* 1380 cal ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli. best in town!	16

Swizzle & Swirl \$11

POMEGRANATE MARTINI 260 cal hangar one vodka, cointreau, pomegranate, cranberry juice, sugar rim
FRENCH QUARTER 75 220 cal aviation gin, st. germain elderflower liqueur, prosecco, lemon
DARK & STORMY 170 cal gosling's black seal rum, fever tree ginger beer, angostura bitters
ORGANIC KISS 180 cal pearl cucumber vodka, fresh lime juice, mint sprig
RUTH'S RYE OLD FASHIONED 240 cal rittenhouse rye, simple syrup, angostura bitters

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 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.

Hand-Crafted Cocktails \$12

RASPBERRY ROSEMARY COSMO 170 cal

absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

WILDBERRY LEMONADE 190 cal

absolut raspberri vodka, house made sour mix, fresh blueberries & sliced strawberries

WHISKEY BASIL SMASH 250 cal

basil hayden's, domaine de canton, fresh lime juice, fresh basil leaves

WINTER MULE 200 cal

tito's vodka, chambord, lime juice, ginger beer

BLOOD ORANGE GRAPEFRUIT MARGARITA 210 cal

cazadores reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice

EL CONQUISTADOR 170 cal

bacardi 8 year rum, aperol, sweet vermouth, angostura orange bitters

NEGRONI 180 cal

aviation gin, campari, sweet vermouth

ELDER STATESMAN 200 cal

russell's reserve 10 year bourbon, simple syrup, fee bros plum bitters, fee bros aztec chocolate bitters

Manager Features

PINOT NOIR, SIDURI, WILLAMETTE VALLEY, OREGON, 2016 150 cal/ 650 cal

Medium bodied, fresh red and blue fruit, along with faint hints of earth and leather. The wine shows good acidity on the finish.

glass - 18.5 bottle - 70

CABERNET SAUVIGNON, FAUST, NAPA VALLEY, CALIFORNIA, 2016 160 cal/ 670 cal

Notes of dark chocolate, blue and black fruit, and dried herbs balanced by silky tannins and lifting acidity.

glass - 28 bottle - 108

MALBEC, BODEGA CATENA ZAPATA, LA CONSULTA, MENDOZA, ARGENTINA, 2015 140 cal/ 590 cal

The nose offers a red fruit and dark berries aroma with fresh herbs and floral notes, and some traces of vanilla and tobacco.

The mouthfeel is rich with berries, spices notes and a touch of mocha.

glass - 18 bottle - 68

Wines By The Glass

SPARKLING WINES

	GLASS	BOTTLE
Prosecco, Brut, Cantine Maschio, Treviso, Veneto, Italy, NV, 187ml 130 cal		10
Brut, Nicolas Feuillatte, "Blue Label", Champagne, France, 187ml 140 cal		18
Brut Rosé, Chandon, California, NV, 187ml 140 cal		13

WHITE WINES

Rosado, Torres, Catalunya, "De Casta", Catalonia, Spain, 2016 140 cal/600 cal	10	36
Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington, 2014 140 cal/610 cal	9	32
Chardonnay, Matchbook, "Old Head", Dunnigan Hills, California, 2016 150 cal/620 cal	12.5	46
Chardonnay, Mer Soleil, "Reserve", Santa Barbara County, California, 2016 150 cal/630 cal	14	52
Moscato, Movendo, Sicilia, Sicily, Italy 150 cal/630 cal	11	40
Pinot Grigio, Danzante, delle Venezie, Italy, 2017 120 cal/520 cal	9	32
Riesling, Villa Wolf, Pfalz, Germany, 2016 130 cal/550 cal	9.5	34
Sauvignon Blanc, Giesen, Marlborough, New Zealand, 2017 140 cal/580 cal	9	32

RED WINES

Cabernet Sauvignon, Liberty School, Paso Robles, California, 2016 150 cal/620 cal	12	44
Cabernet Sauvignon, Alexander Valley Vineyards, Alexander Valley, California, 2015 150 cal/630 cal	16	60
Cabernet Sauvignon, Stonecap, Columbia Valley, Washington, 2016 150 cal/640 cal	9	32
Cabernet Sauvignon, Mercer, Horse Heaven Hills, Washington, 2016 150 cal/650 cal	14	52
Chianti, Castello di Querceto, "Querceto", Tuscany, Italy, 2016 130 cal/550 cal	10	36
Malbec, Doña Paula, "Los Cardos", Mendoza, Argentina, 2013 140 cal/600 cal	9	32
Malbec, TintoNegro, Mendoza, Argentina, 2017 150 cal/620 cal	11	40
Merlot, Seven Falls, Wahluke Slope, Washington, 2016 160 cal/660 cal	12	44
Pinot Noir, Battle Creek, "Unconditional", Oregon, 2016 150 cal/650 cal	12	44
Pinot Noir, Primarius, Oregon, 2014 150 cal/620 cal	14	52
Pinot Noir, Kings Ridge, Oregon, 2016 150 cal/630 cal	16	60
Red Blend, Conundrum, California, 2016, 1L 150 cal/860 cal	12.5	58.5
Zinfandel, Theorize, California, 2015 160 cal/680 cal	10	36

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