



AT RUTH'S CHRIS

MONDAY-FRIDAY 4:00-6:00PM | AVAILABLE AT THE BAR

### Entrées

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

### For the Table

<b>FLAMING OYSTERS ROCKEFELLER 540 cal</b> fresh gulf oysters topped with pernod sauteed onions, creamed spinach, bacon & hollandaise sauce	17	20
<b>SEARED AHI-TUNA* 130 cal</b> complemented by a spirited sauce with hints of mustard & beer	15	19.5
<b>CARPACCIO* 710 cal</b> traditional carpaccio with shaved parmesan cheese, fresh ground black pepper & caesar dressing	14	17.5
<b>SHRIMP COCKTAIL 190 cal</b> <b>SHRIMP REMOULADE 350 cal</b> chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce	16	20.5

### Manager Features

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

### Swizzle & Swirl \$11

<b>POMEGRANATE MARTINI 260 cal</b> hangar one vodka, cointreau, pomegranate, cranberry juice, sugar rim	
<b>FRENCH QUARTER 75 220 cal</b> aviation gin, st. germain elderflower liqueur, prosecco, lemon	
<b>APEROL SPRITZ 170 cal</b> aperol, cantine prosecco, soda water	
<b>ORGANIC KISS 180 cal</b> pearl cucumber vodka, fresh lime juice, mint sprig	
<b>RUTH'S RYE OLD FASHIONED 240 cal</b> 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

### BLUEBERRY MOJITO 180 cal

cruzan rum, fresh lime juice, muddled blueberries, fresh mint leaves

### BLACKBERRY SIDECAR 180 cal

hennessy v.s cognac, cointreau, fresh lemon juice, muddled blackberries, fee bros. plum bitters

### CUCUMBER JALAPENO MARGARITA 210 cal

casadores reposado tequila, st. germain elderflower liqueur, fresh lime juice, muddled cucumber & jalapeño

### GIN BRAMBLE 220 cal

roku gin, angostura bitters, muddled blackberries

### SUMMER MULE 200 cal

wheatley vodka, licor 43, fresh lime juice, ginger beer

### WILDBERRY LEMONADE 190 cal

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

### WHISKEY BASIL SMASH 250 cal

buffalo trace, domaine de canton, fresh lime juice, fresh basil leaves

### ELDER STATESMAN 200 cal

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

## Manager Features

### 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

### CABERNET SAUVIGNON, ROUND POND KITH & KIN, NAPA 2016 160 cal/ 680 cal

A winner, offering a charming mix of smoky oak, pure ripe dark berry, spice and cedar flavors, with an appealing texture.

glass - 24 bottle - 92

### PINOT NOIR, ROCO, "GRAVEL ROAD VINEYARD", WILLAMETTE VALLEY, OR 2016 150 cal/ 620 cal

Lithe and expressive, featuring an elegantly layered structure, accented by raspberry, rose petal and orange peel flavors that glide on the long finish

glass - 17 bottle - 64

## 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

Rosé, La Vieille Ferme, France 2018 140 cal/580 cal	10	36
Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington, 2014 140 cal/610 cal	9	32
Chardonnay, Joseph Drouhin, "Laforet" Unoaked, Burgundy, France 2017 140 cal/580 cal	10	36
Chardonnay, Trefethen, "Harmony", Oak Knoll, Napa 2016 150 cal/650 cal	14	52
Chenin Blanc/Viognier, Pine Ridge, California 2017 130 cal/560 cal	10	36
Moscato, Movendo, Sicilia, Sicily, Italy 150 cal/630 cal	11	40
Pinot Grigio, Danzante, Delle Venezie, Italy, 2017 120 cal/520 cal	9.5	34
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, Legende By Rothschild, Bordeaux, France, 2016 150 cal/600 cal	14	52
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
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, Calera, Central Coast, 2016 150 cal/600 cal	16	60
Pinot Noir, Leese-Fitch, California 2016 150 cal/620 cal	10.5	38
Pinot Noir, Primarius, Oregon, 2014 150 cal/620 cal	14	52
Red Blend, Famille Sadel, Cotes du Rhone, France 2017 160 cal/670 cal	10	36
Red Blend, Phantom, California 2016 160 cal/660 cal	12.5	46
Shiraz, Barossa Ink, Barossa Australia, 2016 150 cal/640 cal	10	36

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