



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
CAJUN STEAK BITES 680 cal blackened bites of tender filet, sautéed onions & bleu cheese crumbles. served with toasted garlic bread.	10	14
HONEY THAI DRUMETTES 370 cal fried chicken drumettes with a honey thai sauce & ranch dressing	9	14

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

	<i>happy hour</i>	<i>after happy hour</i>
POMEGRANATE MARTINI 260 cal hangar one vodka, cointreau, pomegranate, cranberry juice, sugar rim	8	11
FRENCH QUARTER 75 220 cal aviation gin, st. germain elderflower liqueur, prosecco, lemon	8	11
ORGANIC KISS 180 cal pearl cucumber vodka, fresh lime juice, mint sprig	8	11
RUTH'S RYE OLD FASHIONED 240 cal rittenhouse rye, simple syrup, angostura bitters	8	11
SELECT WHITE WINE 110-140 cal	7	9
SELECT RED WINE 140-170 cal	7	9
SELECT BEER 100-370 cal	4	6

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 raspberry vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

BLACKBERRY SIDECAR 180 cal

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

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

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

BLOOD ORANGE GRAPEFRUIT MARGARITA 210 cal

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

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 - 16 bottle - 60

CABERNET SAUVIGNON, QUILT, NAPA VALLEY, CALIFORNIA, 2015 160 cal/ 680 cal

The nose offers a blend of creme de cassis, hazelnut, cocoa, blackberry preserves and charry meat.

Rich and satisfying with chocolate brownie, yogurt, molasses, brown sugar and rhubarb notes.

glass - 18 bottle - 68

BRUT, ONEHOPE, CALIFORNIA, NV 510 cal

Aromas of green apple & nectarine with hints of fresh baked bread, finishing with creamy & refreshing bubbles.

bottle - 49

Wines By The Glass

SPARKLING WINES

Brut, Cavit, "Lunetta", Prosecco, Veneto, Italy, 187ml 140 cal

Brut, Chandon, "Classic", California, NV, 187ml 150 cal

Brut Rosé, Chandon, California, NV, 187ml 140 cal

GLASS BOTTLE

10

16

16

WHITE WINES

Rosé Pinot Noir, Angeline, California, 2017 140 cal/570 cal

Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington, 2014 140 cal/610 cal

Chardonnay, Joseph Drouhin, "Laforet" Unoaked, Burgundy, France 2017 140 cal/580 cal

Chardonnay, Trefethen, "Harmony", Oak Knoll, Napa 2016 150 cal/650 cal

Moscato, Movendo, Sicilia, Sicily, Italy 150 cal/630 cal

Pinot Gris, J Vineyards & Winery, Russian River Valley, California, 2016 150 cal

Riesling, Loosen Bros., "Dr. L", Mosel, Germany, 2016 120 cal/510 cal

Sauvignon Blanc, Clifford Bay, Marlborough, New Zealand, 2017 140 cal/580 cal

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48

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RED WINES

Cabernet Sauvignon, Napa Cellars, Napa Valley, California, 2014 150 cal/610 cal

Cabernet Sauvignon, Louis M. Martini, California, 2016 150 cal

Malbec, Terrazas de los Andes, "Altos del Plata", Mendoza, Argentina, 2015 150 cal/640 cal

Malbec, TintoNegro, Mendoza, Argentina, 2016 150 cal/620 cal

Merlot, Hayes Ranch, California, 2015 140 cal/600 cal

Pinot Noir, J Vineyards "Three County" CA 160 cal/640 cal

Pinot Noir, Primarius, Oregon, 2015 150 cal/620 cal

Red Blend, Conundrum, California, 2016, 1L 150 cal/860 cal

Shiraz, Barossa Valley Estate, Barossa Valley, South Australia, 2015 150 cal/640 cal

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60

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44

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44

36

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