



AT RUTH'S CHRIS

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Entrées

	happy hour	after happy hour
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

	happy hour	after happy hour
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
DARK & STORMY 170 cal gosling's black seal rum, fever tree ginger beer, angostura bitters	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 raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

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

WINTER MULE 200 cal

wheatley vodka, chambord, lime juice, ginger beer

BLOOD ORANGE GRAPEFRUIT MARGARITA 210 cal

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

ELDER STATESMAN 200 cal

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

THOMAS CROWN AFFAIR 230 cal

michter's rye whiskey, licor 43, lo-fi gentian amaro

100 YEAR FLOOD 240 cal

copper & kings floodwall apple brandy, aperol, grand marnier, fee bros aztec chocolate bitters

DOUBLE ESPRESSO MANHATTAN 200 cal

van gogh double espresso vodka, sweet vermouth, angostura aromatic bitters

Manager Features

CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY, CALIFORNIA, 2017 150 cal/ 630 cal

A classic Sonoma Cab with notes of black cherry, cassis, vanilla, oak and cocoa. Good forward fruit, leads to a balanced mid-palate and a lingering finish.

glass - 18 bottle - 68

CABERNET SAUVIGNON, CONN CREEK, NAPA, CA 2017 160 cal/ 660 cal

One of Napa Valley's most consistent producers of fantastic Cabernet Sauvignon. A blend of three mountain districts and two valley floor parcels, this wine is smooth with mild tannins, plenty of cooked dark fruit and a velvety mid-palate.

glass - 20 bottle - 76

PINOT NOIR, WENTE VINEYARDS, "RIVA RANCH SINGLE VINEYARD" ARROYO SECO, CALIFORNIA, 2017 160 cal/ 670 cal

This lovely wine benefits from the cool climate and fog that flows over the single estate vineyard in Arroyo Seco. Cherry, red apple and black tea will blend with perfect acidity to make this a memorable Pinot.

glass - 16 bottle - 60

Wines By The Glass

SPARKLING WINES

	GLASS	BOTTLE
Brut, Cavit, "Lunetta", Prosecco, Veneto, Italy, 187ml		10
Brut, Chandon, "Classic", California, NV, 187ml		16
Brut Rosé, Chandon, California, NV, 187ml		16
Sparkling Red, Rosa Regale, Piemonte, Italy		12

WHITE WINES

Rosé, Fieurs De Prairie, Provence, France, 2018	140 cal/580 cal	11	40
Chardonnay, Athena, Ca	2017 160 cal/670 cal	9	32
Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington,	2014 140 cal/610 cal	11	40
Chardonnay, Laguna, Russian River Valley, California,	2016 150 cal/640 cal	15	52
Interesting White, Chateau L'Hermitage "Auzan" Blanc, France	2017 140 cal/620 cal	10	36
Moscato, Movendo, Sicilia, Sicily, Italy	150 cal/630 cal	10	36
Pinot Gris, J Vineyards & Winery, Russian River Valley, California,	2016* 150 cal	10	
Riesling, Loosen Bros., "Dr. L", Mosel, Germany,	2016 120 cal/510 cal	10	36
Sauvignon Blanc, The Crossings, Marlborough, New Zealand	2017 130 cal/560 cal	10	36

RED WINES

Cabernet Sauvignon, William Hill Estate Winery, Central Coast, California	160 cal/640 cal	11	40
Cabernet Sauvignon, Louis M. Martini, California,	2017* 150 cal	16	
Cabernet Sauvignon, Francis Ford Coppola, "The Director", Sonoma	2016 150 cal/640 cal	14	52
Malbec, Terrazas de los Andes, "Altos del Plata", Mendoza, Argentina,	2015 150 cal/640 cal	10	36
Malbec, Doña Paula, "Los Cardos", Mendoza, Argentina,	2017 140 cal/600 cal	9	32
Merlot, Seven Falls, Columbia Valley, Washington,	2017 150 cal/640 cal	10	36
Pinot Noir, Banshee, Sonoma,	2017 150 cal/620 cal	14	52
Pinot Noir, Primarius, Dundee Hills, Oregon	2017 150 cal/620 cal	12	44
Red Blend, Chateau Bonnet, Bordeaux,	2016 140 cal/580 cal	11	40
Red Blend, Hayes Ranch,	2017 160 cal/670 cal	9	32
Red Blend, Roth "Heritage", Sonoma Coast	160 cal/680 cal	15	56

*denotes wine on tap

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