



# lunch at ruth's

## appetizers & soups

**SOUP OF THE DAY** | 7.5

**SEARED AHI TUNA\*** 130 cal  
complemented by a spirited sauce with hints of mustard & beer **19.5**

**BARBECUED SHRIMP** 860 cal  
large shrimp sautéed in reduced white wine, butter, garlic & spices **20.5**

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce **20.5**

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach & white wine demi-glace **18**

**MUSHROOMS STUFFED WITH CRABMEAT** 440 cal  
broiled, topped with romano cheese **18.5**

**LOBSTER VOODOO** 440 cal  
succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad **22.5**

## salads

**CAESAR SALAD\*** 500 cal  
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper **10.5**  
with *filet\** **19.5** 670 cal  
with *chicken* **17.5** 830 cal  
with *shrimp* **17.5** 600 cal

**BLACK & BLEU SALAD\*** 910 cal  
chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin **21**

**CHILLED SHELLFISH SALAD** 490 cal  
shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens **19.5**

**CRAB STACK** 320 cal  
colossal lump crab, avocado, mango, cucumber **21**

**SEARED AHI TUNA SALAD\*** 710 cal  
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce **21.5**

**STEAK HOUSE SALAD** 50 cal  
(calorie counts do not include dressing)  
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions **8.5**  
with *filet\** **17.5** 310 cal  
with *chicken* **15.5** 380 cal  
with *shrimp* **15.5** 120 cal

## sides

**FRENCH FRIES** 11 740 cal

**MASHED POTATOES** 11 440 cal  
half portion **5** 240 cal

**POTATOES AU GRATIN** 13 560 cal

**SWEET POTATO CASSEROLE** 11 880 cal

**CREAMED SPINACH** 11 440 cal  
half portion **5.5** 350 cal

**FRESH BROCCOLI** 11 80 cal

**GRILLED ASPARAGUS** 100 cal  
with hollandaise 290 cal **13**

## 30 minute lunch for \$16

*the chef selected options were chosen with your busy schedule in mind*

**FILET SLIDERS\*** 950 cal  
two filet sliders topped with ruth's barbecue butter & crispy onion straws

**SHRIMP PO' BOY** 1640 cal  
fried shrimp, lettuce, tomato & remoulade sauce, served with hand-cut french fries

**CRAB CAKE SANDWICH** 1250 cal  
crab cake topped with remoulade sauce, served with lettuce, tomato & onion and hand-cut french fries

**SOUP & SALAD**  
a cup of our house-made soup of the day and your choice of steak house salad (220-460 cal) or caesar salad\* (500 cal)

## sandwiches & entrees

**PRIME FRENCH DIP\*** 1570 cal  
toasted french bread with au jus & creamy horseradish, served with hand-cut french fries **17**

**RBAR BURGER\*** 1380 cal  
ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli. best in town! **16**

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet **44**

**NEW YORK STRIP\*** 1040 cal  
USDA Prime, full bodied 12 oz cut, slightly firmer than a ribeye **46**

**RIBEYE\*** 1370 cal  
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy **52.5**

**MIXED GRILL\*** 740 cal  
three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted chicken breast, homemade jumbo lump crab cake **28**

**ADD ON TO YOUR SANDWICH OR ENTRÉE: CUP OF OUR SOUP OF THE DAY FOR 4.5  
HALF STEAK HOUSE SALAD (85-205 CAL) OR HALF CAESAR SALAD\* (250 CAL) FOR 4.5**

**BARBECUED SHRIMP** 980 cal  
large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes **31**

**STUFFED CHICKEN BREAST** 530 cal  
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes **22.5**

**FILET, 6 OZ\* & SHRIMP** 310 cal  
tender corn-fed midwestern beef topped with large shrimp **36**

**KING SALMON FILLET\*** 380 cal  
new zealand king salmon with our chef's seasonal preparation **28.95**

**LOBSTER MAC & CHEESE** 930 cal  
tender lobster, three cheese blend, mild green-chiles **24**

## About Your Steak

RUTH'S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° F TO LOCK IN THE CORN-FED FLAVOR. THEN WE SERVE YOUR STEAK **SIZZLING** ON A 500° PLATE SO THAT IT STAYS HOT THROUGHOUT YOUR MEAL.

OUR STEAKS ARE SERVED SIZZLING IN BUTTER. PLEASE SPECIFY EXTRA BUTTER OR NONE.

<b>RARE</b> VERY RED COOL CENTER	<b>MEDIUM RARE</b> RED, WARM CENTER	<b>MEDIUM</b> PINK CENTER	<b>MEDIUM WELL</b> SLIGHTLY PINK CENTER	<b>WELL</b> BROILED THROUGHOUT, NO PINK
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## freshly squeezed lemonades 4.5

**THE CLASSIC** 100 cal

**CRANBERRY TWIST** 110 cal

**KETEL ONE SPIKED** 10 add 95 cal

**SPARKLING POMEGRANATE** 190 cal

**ARNOLD PALMER** 60 cal

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.