



# lunch at ruth's

## appetizers & soups

**LOBSTER BISQUE** | CUP 8.5 110 cal

**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**

**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**

**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**

### LUNCH PRIX FIXE 28.95

enjoy a prix fixe that includes a starter, entrée & a dessert

**STARTERS**

<p><b>Steak House Salad</b> 50 cal (calorie counts do not include dressing) iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons &amp; red onions</p>	<p><b>Caesar Salad*</b> 500 cal fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan &amp; fresh ground black pepper</p>
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*or* **Lobster Bisque**

**ENTRÉE**

<p><b>Steak Frites</b> 500 cal 6 oz. tender filet with hand-cut french fries</p>	<p><b>Stuffed Chicken Breast</b> 530 cal half breast with garlic, cheddar &amp; cream cheeses over asparagus &amp; garlic mashed potatoes</p>	<p><b>Seared Ahi Tuna Salad*</b> 710 cal fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce</p>
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*or*

**DESSERT**

**Carrot Cake Cupcake with Cream Cheese Icing** 380 cal

## sandwiches & entrées *any signature steak is available upon request*

**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, served with housemade chips. best in town! **17**

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

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

**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**

**ADD ON TO YOUR SANDWICH OR ENTRÉE: CUP OF LOBSTER BISQUE FOR 5**  
**HALF STEAK HOUSE SALAD (85-205 CAL) OR HALF CAESAR SALAD\* (250 CAL) FOR 4.5**

## 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, served with housemade chips

**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

**LOBSTER BISQUE & SALAD**  
a cup of lobster bisque and your choice of steak house salad (220-460 cal) or caesar salad\* (500 cal)

## 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.

hand-crafted cocktails

**POMEGRANATE MARTINI**

hangar one vodka, cointreau, pomegranate, cranberry juice, sugar rim 11

**FRENCH QUARTER**

aviation gin, st. germain elderflower liqueur, prosecco, lemon 11

**ORGANIC KISS**

pearl cucumber vodka, fresh lime juice, mint sprig 11

**RASPBERRY ROSEMARY COSMO**

absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 12

**DARK & STORMY**

gosling's black seal rum, fever tree ginger beer, angostura bitters 12

**RUTH'S RYE OLD FASHIONED**

rittenhouse rye, simple syrup, angostura bitters 11

**WILDBERRY LEMONADE**

absolut raspberri vodka, house made sour mix, fresh lime juice, fresh blueberries, sliced strawberries 12

**BLOOD ORANGE GRAPEFRUIT MARGARITA**

cazadores reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice 12

**WHISKEY BASIL SMASH**

buffalo trace, domaine de canton, fresh lime juice, fresh basil leaves 12

*additional selections of the finest premium vodkas, bourbons & scotches, and cognacs available.*

legendary spirits

**BOURBON & WHISKEY**

angel's envy bourbon

woodford reserve double oaked

maker's mark 8 year

**BLENDED & SINGLE MALT SCOTCH**

johnnie walker black

glenmorangie 10 year

the macallan 12 year

glenfiddich 12 year

glenlivet 18 year

**COGNAC & ARMAGNAC**

hennessy vsop

remy martin xo

from the vine

WHITES	6 oz	9 oz	bottle
cavit "lunetta", PROSECCO, veneto, italy			10
rosa regale, SPARKLING RED, piedmont, italy			12
chateau ste. michelle, CHARDONNAY, columbia valley, washington	11	15.5	40
chalk hill, CHARDONNAY, russian river, california	16	23	60
movendo, MOSCATO, sicily, italy	10	14	36
j vineyards & winery, PINOT GRIS, russian river valley, california	10	14	
dr. loosen, RIESLING, mosel, Germany	10	14	36
the crossings, SAUVIGNON BLANC, marlborough, new zealand	10	14	36
fleurs de prairie, ROSE, provence, france	11	15.5	40
REDS	6 oz	9 oz	bottle
william hill, CABERNET SAUVIGNON, napa valley, ca	11	15.5	
francis coppola, CABERNET SAUVIGNON, "Directors", sonoma, ca	14	20	52
louis martini, CABERNET SAUVIGNON, sonoma california	16	23	60
terrazas de los andes, MALBEC, "altos del plata", mendoza, argentina	10	14	36
seven falls, MERLOT, columbia valley, washington	10	14	36
banshee, PINOT NOIR, sonoma	14	20	52
primarius, PINOT NOIR, dundee hills, oregon	12	17	44
hayes ranch, RED BLEND, california	9	12.5	32
roth, RED BLEND, "heritage", sonoma coasta	15	21.5	56
chateau bonnet, RED BLEND, bordeaux	11	15.5	40

ruth's cellar

incredible bottles, hand selected to perfectly compliment our sizzling steaks

WHITES	bottle
veuve cliquot, BRUT, "yellow label", champagne, france	145
rombauer, CHARDONNAY, napa valley, california	95
cakebread, CHARDONNAY, napa valley, california	100
REDS	bottle
domaine drouhin, PINOT NOIR, willamette valley, oregon	105
etude, PINOT NOIR, monterey county, california	110
caymus, CABERNET SAUVIGNON, napa valley, california	170
justin, CABERNET SAUVIGNON, paso robles, california	70
jordan, CABERNET SAUVIGNON, alexander valley, california	125
stag's leap wine cellars, CABERNET SAUVIGNON, "artemis", napa valley, california	100
silver oak, CABERNET SAUVIGNON, alexander valley, california	150

Scan this QR code to get our full list of wines and spirits



**CLASSIC CHEESECAKE**

fresh berries and mint 10.5

**CARROT CAKE**

three layers of our very own recipe with thick velvety cream cheese icing, drizzled with caramel sauce 13.5

made from scratch desserts

**WHITE CHOCOLATE BREAD PUDDING**

scratch made, your choice of spirited creme anglaise: chambord, tia maria, grand marnier, frangelico 10.5

**HAAGEN-DAZS ICE CREAM**

chocolate, vanilla or raspberry sorbet 7

**BERRIES & CREAM**

fresh seasonal berries with a rich vanilla cream 10.5