

featured drinks

WINTER MULE

vodka, chambord, fresh-squeezed lime juice,
and ginger beer 12

for the table

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs,
jumbo shrimp, colossal lump blue crab
small 59
large 118

PETITE FILET WITH GARLIC HERB CRUST*

garlic herb cheese, panko bread crumbs 45.95

SEASAME CRUSTED AHI TUNA*

baby bok choy stir fry, ginger cream sauce 39.95

FLAMING OYSTERS ROCKEFELLER

fresh gulf oysters topped with pernod sautéed onions, creamed spinach, bacon & hollandaise 20

OYSTERS OF THE DAY

ask your server about the feature of the day 18

CHEF'S SPECIALTY CUT*

ask your server for details market price

garlic herb crust may be added to any of our signature steaks 4.50

FALL CLASSICS

three course prix fixe 59.95 – 49.95

ENTRÉES 59.95

11oz filet*
16oz ribeye*
sesame crusted ahi tuna*

ENTRÉES 49.95

6oz garlic herb crusted filet*
stuffed chicken breast
sizzling blue crab cakes

STARTERS SELECT ONE

upgrade to any dinner menu soup/salad +4

caesar salad*
steak house salad
GF spinach & arugula salad
potato leek soup

SIDES SELECT ONE

*upgrade to any dinner menu side +5
(excludes lobster mac & cheese)*

mashed potatoes
creamed spinach
sautéed kale with smoked ham
sweet potato au gratin

DESSERT

upgrade to any dessert +6

praline bread pudding
with whiskey sauce
and vanilla ice cream



GENERAL MANAGER

Matt Bauer

EXECUTIVE CHEF

Janet Young

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

GF MENU ITEM IS GLUTEN FREE OR CAN BE MODIFIED TO BE GLUTEN FREE

RUTH'S FAVORITES IN RED