

## featured drinks

### DIRTY GOOSE MARTINI

grey goose vodka, olive brine, dry vermouth,  
3 blue cheese stuffed olives 15

### DOWNTOWN MULE

grey goose vodka, fresh lime juice,  
simple syrup, ginger beer, lime wedge garnish 13

## for the table

### CHILLED SEAFOOD TOWER

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

### BOURSIN AND SCALLOP CRUSTED NEW YORK STRIP\*

12oz strip steak topped with a creamy garlic, herb and scallop crust 65

### BLACKENED SCALLOPS WITH SAFFRON RISOTTO

3 jumbo scallops paired with a smoked pork belly saffron risotto 40

### FILET MIGNON CHILI

a red and black bean chili filled with ruth's famous filet mignon 12

*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 (SUNDAYS 39.95)

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

*Lisa Harvey*

EXECUTIVE CHEF

*Chuck Soffner*

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**