

featured drinks

PROSECCO COCKTAIL

prosecco sparkling wine with your choice of
amarena cherry, white peach or strawberry flavors 12

ONE SWEET MESS

evan williams bourbon, apple cider liquor,
ginger butter syrup 12

for the table

CHILLED SEAFOOD TOWER

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

FLAMING OYSTERS ROCKEFELLER

gulf oysters, topped with pernod, sautéed onions,
creamed spinach, bacon and hollandaise sauce 20

CHEF'S CUT OF THE DAY*

ask your server about the cut of the day 59.95

PETITE FILET WITH GARLIC HERB CRUST*

garlic herb cheese, panko bread crumbs 45.95

SESAME CRUSTED AHI TUNA*

baby bok choy stir fry, ginger cream sauce 39.95

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

David Adelsperger

EXECUTIVE CHEF

Luis Aca

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