



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

ENTRÉE

<p>Steak Frites 500 cal 6 oz. tender filet with hand-cut french fries</p>	<p>Stuffed Chicken Breast 530 cal half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes</p>	<p>Seared Ahi Tuna Salad* 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 11

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
domaine chandon, BRUT ROSÉ , california, 187ml			13
la vieille ferme, ROSÉ , france	10	14	36
chateau ste. michelle, CHARDONNAY , columbia valley, wa	9	13	32
chalk hill, CHARDONNAY , russian river, california	16	23	60
movendo, MOSCATO , sicily, italy	11	15.5	40
danzante, PINOT GRIGIO , delle venezie, italy	9.5	13.5	34
villa wolf, RIESLING , pfalz, germany	9.5	13.5	34
giesen, SAUVIGNON BLANC , marlborough, new zealand	9	13	32

REDS	6 oz	9 oz	bottle
liberty school, CABERNET SAUVIGNON , paso robles, california	12	17	44
alexander valley vineyards, CABERNET SAUVIGNON , sonoma, california	16	23	60
stonecap, CABERNET SAUVIGNON , columbia valley, wa	9	13	32
tinto negro, MALBEC , mendoza, argentina	11	15.5	40
7 falls, MERLOT , waluke slope, wa	12	17	44
leese fitch, PINOT NOIR , california	10.5	15	38
primarius, PINOT NOIR , oregon	14	20	52
protocolo, RED BLEND , castilla, spain	11	15.5	40
conundrum, RED BLEND , california	13	18.5	48
altesino, SUPER TUSCAN , montalcino, italy	12	17	44

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