featured drinks

TITO'S BLOOD ORANGE LEMON DROP MARTINI

a combination of our two best-selling martinis! lemon-infused tito's vodka with blood orange sour mix 12

CLASSIC SAZERAC

on tap & considered the first cocktail, this recipe is circa 1865. russell's rye, peychaud's bitters & sugar; served in an absinthe-lined glass 12

2018 CAYMUS

cabernet sauvignon, 6 oz glass 40

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

KING CRAB SURF & TURF*

choice of 80z filet or 120z ny strip with split alaskan king crab legs

OR

full alaskan king crab entrée (double the portion) 59

POTATO CRUSTED HALIBUT

atlantic halibut, over sautéed spinach, mustard cream sauce 32.95

CHEF'S SPECIALTY CUT*

ask your server for details 59.95

SPRING CLASSICS

three course prix fixe 59.95 - 49.95

ENTRÉES 59.95

11oz filet* 16oz ribeye* almond crusted king salmon*

ENTRÉES 49.95

60z garlic herb crusted filet* stuffed chicken breast sizzling blue crab cakes

STARTERS SELECT ONE +4

upgrade to any dinner menu soup/salad

caesar salad* steak house salad

sweet corn & bacon chopped salad parmesan soup

SIDES SELECT ONE

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

mashed potatoes creamed spinach steak house mac & cheese

(F) roasted garlic green beans

DESSERT

upgrade to any dessert +6

bananas foster cheesecake with walnut crust and vanilla ice cream



GENERAL MANAGER David Van Ostrand



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