



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

Steak House Salad 50 cal
(calorie counts do not include dressing)
iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions

Caesar Salad* 500 cal
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

or **Lobster Bisque**

ENTRÉE

Steak Frites 500 cal
6 oz. tender filet with hand-cut french fries

Stuffed Chicken Breast 530 cal
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes

or **Seared Ahi Tuna Salad*** 710 cal
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce

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 hand-cut french fries. 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.

L_Rogers_0520

© 2020 RCSH All Rights Reserved

hand-crafted cocktails

RASPBERRY ROSEMARY COSMO

absolut rasberi vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 12

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juice 12

CUCUMBER CUP

hendrick's gin, pimm's no 1, fresh lemon juice, ginger, cucumber, mint 12

POMEGRANATE SMASH

woodford reserve double oaked bourbon, house made pomegranate syrup, fresh lemon, angostura bitters, mint 12

SUMMER MULE

wheatley vodka, licor 43, lime juice, ginger beer 12

GAMBLER'S OLD FASHIONED

knob creek, demerara, bitters 13

ROSITA MARGARITA

herradura reposado, cointreau, campari, fresh lime 12

FRENCH QUARTER

aviation gin, st. germain elderflower liqueur, prosecco, lemon 12

AMERICAN MULE

tito's vodka, domaine de canton ginger liqueur, lime juice, ginger ale, candied ginger 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 , california	12	17	44
calcu, ROSE , chile	9.5	14.5	34
failla, CHARDONNAY , california	18	26	68
chalk hill, CHARDONNAY , russoan river, california	16	23	60
shannon ridge, CHARDONNAY , california	12	17	44
movendo, MOSCATO , sicily, italy	10.5	15	38
voga, PINOT GRIGIO , italy	9.5	14.5	34
willamette valley, RIESLING , oregon	10	14	36
13 celsius, SAUVIGNON BLANC , new zealand	10.5	15	38

REDS	6 oz	9 oz	bottle
alexander valley vineyards, CABERNET SAUVIGNON , sonoma, california ..	16	23	60
substance, CABERNET SAUVIGNON , washington	10	14	36
kaiken, MALBEC , argentina	10	14	36
milbrandt, MERLOT , california	9	14	32
black stallion, PINOT NOIR , california	11	15.5	40
primarius, PINOT NOIR , oregon	14	20	52
prisoner, RED BLEND , california	22	32	84
roth "heritage", RED BLEND , sonoma	15	21.5	56
penfolds "koonunga hill", SHIRAZ , australia	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
cakebread, CHARDONNAY , napa valley, california	100
rombauer, CHARDONNAY , napa valley, california	95
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



made from scratch desserts

CLASSIC CHEESECAKE

fresh berries and mint 11

CHOCOLATE SIN CAKE

chocolate & espresso-an irresistible temptation 10.5

CARROT CAKE

three layers with velvety creamcheese icing, drizzled with caramel sauce 13.5

BERRIES & CREAM

fresh seasonal berries with a rich vanilla cream 10.5