



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

**ENTRÉE**

<p><b>Steak Frites</b> 500 cal 6 oz. tender filet with hand-cut french fries</p>	<p><b>Stuffed Chicken Breast</b> 530 cal half breast with garlic, cheddar &amp; cream cheeses over asparagus &amp; garlic mashed potatoes</p>	<p><b>Seared Ahi Tuna Salad*</b> 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, <b>BRUT ROSÉ</b> , california, 187ml			13
la vieille ferme, <b>ROSÉ</b> , france	10	14	36
chateau ste. michelle, <b>CHARDONNAY</b> , columbia valley, wa	9	13	32
chalk hill, <b>CHARDONNAY</b> , russian river, california	16	23	60
movendo, <b>MOSCATO</b> , sicily, italy	11	15.5	40
danzante, <b>PINOT GRIGIO</b> , delle venezie, italy	9.5	13.5	34
villa wolf, <b>RIESLING</b> , pfalz, germany	9.5	13.5	34
giesen, <b>SAUVIGNON BLANC</b> , marlborough, new zealand	9	13	32

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

ruth's cellar

incredible bottles, hand selected to perfectly compliment our sizzling steaks

WHITES	bottle
veuve cliquot, <b>BRUT</b> , "yellow label", champagne, france	145
rombauer, <b>CHARDONNAY</b> , napa valley, california	95
cakebread, <b>CHARDONNAY</b> , napa valley, california	100
REDS	bottle
domaine drouhin, <b>PINOT NOIR</b> , willamette valley, oregon	105
etude, <b>PINOT NOIR</b> , monterey county, california	110
caymus, <b>CABERNET SAUVIGNON</b> , napa valley, california	170
justin, <b>CABERNET SAUVIGNON</b> , paso robles, california	70
jordan, <b>CABERNET SAUVIGNON</b> , alexander valley, california	125
stag's leap wine cellars, <b>CABERNET SAUVIGNON</b> , "artemis", napa valley, california	100
silver oak, <b>CABERNET SAUVIGNON</b> , 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