

featured drinks

ELDER STATESMAN

russell's reserve 10 year bourbon, simple syrup,
fee bros plum bitters, fee bros aztec chocolate bitters 12

WILDBERRY LEMONADE

absolut raspberri vodka, house made sour mix,
fresh lime juice, fresh blueberries & sliced strawberries 12

for the table

CHILLED SEAFOOD TOWER

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

KALE SALAD FEATURE

ask your server about the chef's seasonal preparation 9

FLAMING OYSTERS ROCKEFELLER

fresh gulf oysters topped with pernod sautéed onions, creamed spinach, bacon & hollandaise 20

BBQ SHORT RIB

chipotle red wine barbecue sauce, napa cabbage slaw 39.95

PAN SEARED STRIPED BASS

chorizo and white bean fricassee 39.95

VEGETARIAN PASTA OF THE DAY

ask your server about the feature of the day 21.95

PEANUT BUTTER PIE

peanut butter mousse, oreo cookie crust, smothered with chocolate ganache, topped with fresh whipped cream 12

Valentine's Week

SWEETHEART SPECIAL | 130 FOR TWO

(includes entrée, salad, sides, & dessert)

♥ entrée

SURF & TURF*

6 oz filet and 6 oz cold water lobster tail,
served with signature garlic butter

♥ salad

STEAK HOUSE SALAD

mixed mesclun greens, grape tomatoes, red onion,
garlic croutons and choice of dressing

♥ sides

mashed potatoes and creamed spinach

♥ dessert

raspberry chocolate cheesecake for two



GENERAL MANAGER

Tim Rays

EXECUTIVE CHEF

Ivan Cruz

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.

MENU ITEM IS GLUTEN FREE OR CAN BE MODIFIED TO BE GLUTEN FREE

RUTH'S FAVORITES IN RED