

Chef's Features

appetizers and soups
ONION SOUP AU GRATIN | 10

entrées

16 OZ. BONE-IN FILET*

our most popular steak at the peak of tenderness and flavor | 68

LIVE MAINE LOBSTER

featuring 1 ¾ to 3 pound lobsters | 31 per lb

SEARED JUMBO SEA SCALLOPS

honey-soy glaze, fresh cilantro | 32

CENTER CUT SWORDFISH STEAK

diced tomatoes, capers, kalamata olives, fresh basil | 38

entrée complements

au poivre sauce | 4 lobster tail | 15

oscar style | 15 bleu cheese crust | 5

sides

LOBSTER MAC & CHEESE tender lobster, blend of three-cheeses, mild green-chiles | 18

dessert

WARM APPLE TART granny smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream | 10

ruth's classics

enjoy a complete meal that includes a starter, entrée, personal side dish and dessert

STARTERS: chicken & tortellini soup | steak house salad
butter lettuce BLT salad | caesar salad

54.95

center cut swordfish steak – tomatoes, capers, olives*
filet mignon*
6 oz filet* & lobster tail
12 oz. ribeye* | 16 oz. ribeye* add \$4

43.95

sea scallops- honey soy glaze
6 oz. filet* & shrimp
stuffed chicken breast
wild salmon with roasted tomatoes and lemon butter

SIDES: fire-roasted corn | creamed spinach

mashed potatoes | sautéed mushrooms | green beans with roasted garlic

DESSERT: white chocolate raspberry cheesecake with dark chocolate almond bark

PERFECTLY PAIRED WITH A GLASS OF

merlot, **seven falls**, washington | 12

chardonnay/viognier, **qupé**, "bien nacido cuvée", california | 14

*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.