

hand-crafted cocktails | 15

MOSCOW MULE

ketel one vodka, domaine de canton ginger liqueur,
fresh lime juice, ginger ale, candied ginger

RUTH'S SAZERAC

knob creek small batch rye whiskey, house made brown sugar syrup,
dash of peychaud's bitters, lemon peel, pernod misted glass

BLACKBERRY SIDECAR

rémy martin vsop cognac, cointreau, fresh lemon juice,
muddled blackberries, fee bros. plum bitters

appetizers

SEAFOOD TOWER* Includes crablegs, shrimp cocktail, poached
chilled lobster tail and crabtini. For 2 | 69 For 4 | 137

entrées

20 OZ LOBSTER TAIL | 98

FRESH SEABASS WITH LOBSTER AND CRAB* hollandaise sauce | 42

ALASKAN KING CRAB LEGS indulge your seafood craving with a
pound of Alaskan king crab legs, steamed to perfection. 1/2 lb | 45 1 lb | 88

SESAME-GINGER SEARED SEA SCALLOPS

julienne vegetable slaw, fresh cilantro | 38

SALMON WITH STEAK BUTTER* wild caught salmon | 34

entrée compléments

OSCAR STYLE crab cake, asparagus and béarnaise sauce | 16

1/2 LB KING CRAB | 45

8 OZ LOBSTER TAIL | 35

3-Course Tasting Menu

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

STARTERS: steak house salad | caesar salad | cup of soup (lobster bisque or soup of the day)

\$79

11 oz. filet
16 oz. ribeye
chef's fresh seafood selection

\$69

8 oz. filet
stuffed chicken breast
salmon with steak butter

SIDES: creamed spinach | mashed potatoes | sautéed mushrooms | sweet potato casserole

DESSERT: chocolate sin cake

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