

hand-crafted cocktails | 14

NEW FASHIONED COCONUT GINGER LEMON DROP MARTINI

appetizers and soups

CARPACCIO*

with shaved parmesan cheese, fresh ground black pepper and caesar dressing | 12

CHICKEN AND ANDOUILLE SAUSAGE GUMBO

mildly spiced, steamed white rice, fresh parsley | 10

entrées

LIVE MAINE LOBSTER featuring 1 ¾ to 3 pound lobsters | 30 per lb

BONE-IN FILET* a generous sixteen ounce cut. bone-in takes our most popular steak to its peak of tenderness and flavor | 63

CHILEAN SEA BASS WITH CITRUS-THYME BUTTER

pan roasted on a bed of tomatoes, mushrooms & artichokes | 36

sides

LOBSTER MAC & CHEESE

tender cold water lobster, blend of three-cheeses, mild green-chiles | 17

MAC & CHEESE blend of three-cheeses, with mild green-chiles | 10

RAINBOW HEIRLOOM CARROTS | 10

desserts

FRESH BERRIES WITH SWEET CREAM SAUCE

a celebration of natural flavors. simple and simply sensational | 9

ruth's classics

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

STARTERS: chicken & andouille sausage gumbo | steak house salad | apple walnut & bleu cheese salad | caesar salad

53.95

chilean sea bass with citrus thyme butter
filet mignon*
14 oz. veal rib chop*
12 oz. ribeye* | 16 oz. ribeye* add \$4

43.95

jumbo sea scallops- shiitake-ginger cream sauce & lemon risotto
6 oz. filet* & shrimp
stuffed chicken breast
Steelhead Salmon with lemon caper dill butter

SIDES: rainbow heirloom carrots | creamed spinach
mashed potatoes | sautéed mushrooms | green beans with roasted garlic

DESSERT: chocolate turtle cheesecake & cranberry pecan bark

PERFECTLY PAIRED WITH A GLASS OF

cabernet sauvignon, **uppercut**, napa valley, california | 15

sauvignon blanc, **st. supéry**, napa valley, california | 12

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