

HAND-CRAFTED COCKTAILS | 14

COCONUT GINGER LEMON DROP MARTINI

NEW FASHIONED – TWIST ON RUTH'S FAVORITE COCKTAIL

DIRTY GOOSE MARTINI

Grey Goose Vodka and Bleu Cheese Stuffed Olives

RUTH'S CLASSICS

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

STARTERS: Chicken, Vegetable & Tortellini Soup | Steak House Salad
Butter Lettuce BLT Salad | Caesar Salad

53.95

Pan Roasted Chilean Sea Bass Piccata
Filet Mignon*
6 oz. Filet* & 5 oz. Caribbean Lobster Tail
12 oz. Ribeye* | 16 oz. Ribeye* add \$4

43.95

Jumbo Sea Scallops with Lemon-Ginger Sauce
6 oz. Filet* & Shrimp
Stuffed Chicken Breast
Broiled Salmon over Wilted Spinach topped with
Tarragon Butter and Crispy Fried Leeks

SIDES: Cauliflower Au Gratin | Creamed Spinach

Mashed Potatoes | Sautéed Mushrooms | Green Beans with Roasted Garlic

DESSERT: Toasted Coconut & Pineapple Bread Pudding with Macadamia Chocolate Bark

PERFECTLY PAIRED WITH A GLASS OF

Justin, Cabernet Sauvignon, Paso Robles, California | 15

White Blend, Franciscan Oakville Estate, "Equilibrium", Napa Valley, California | 13

Red Blend, Shatter, Vin de Pays des Côtes Catalanes, Roussillon, France | 17