

# Chef's Features

## HAND-CRAFTED COCKTAILS | 12

COCONUT GINGER LEMON DROP MARTINI  
NEW FASHIONED- TWIST ON RUTH'S FAVORITE COCKTAIL

### appetizers & soups

**TENDERLOIN CARPACCIO** served with shaved parmesan & Caesar dressing | 13  
**CHICKEN, VEGETABLE & TORTELLINI SOUP** three cheese tortellini, chicken breast, carrots, green peas and spinach in a rich chicken broth | 9

### entrées

**SURF & TURF\*** twin lobster tails with your choice of:  
12 oz. Ribeye\* | 57.95 or 6 oz. Filet\* | 47.95

**LIVE MAINE LOBSTER** featuring 2 ½ to 3 ½ pound lobsters | market price  
**16 OZ. BONE-IN FILET\*** our most popular steak at the peak of tenderness and flavor | 58  
**WILD SALMON** broiled to perfection & served with a cilantro lime butter & topped with fried leeks | 30  
**CHILEAN SEA BASS PICCATA** pan roasted with lemon-caper-shallot butter, garlic, sautéed spinach | 36  
**JUMBO SEA SCALLOPS** salt & pepper seared served on a bed of pinot grigio-lemon risotto | 31

### sides

**LOBSTER MAC & CHEESE** tender cold water lobster, blend of three-cheeses, mild green-chilies | 17

### 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 picatta  
filet mignon\*  
6 oz. filet\* & 5 oz. lobster tail  
12 oz. ribeye\* | 16 oz. ribeye\* add \$4

42.95  
Jumbo sea scallops with lemon-  
ginger sauce over risotto  
6 oz. filet\* & shrimp  
stuffed chicken breast  
chef's fresh fish selection

**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

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

**pictured on our cover is the original ruth's chris steak house on broad street in new orleans, 1965**

*white blend, franciscan Oakville estate, "equilibrium", napa valley | 13*  
*red blend, **shatter**, vin de pays des cotes catalanes, roussillon, france | 17*

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