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

entrees

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 leaks | 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 piccata
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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