
CHEF'S FEATURES

HAND-CRAFTED COCKTAILS | 12

BLUEBERRY MOJITO

Bacardi Silver Rum, Freshly Squeezed Lime Juice, Muddled Blueberries, Fresh Mint Leaves

DIRTY GOOSE MARTINI

Grey Goose Vodka, Noilly Prat "Original" Dry Vermouth, Olive Juice, Hand Stuffed Colossal Bleu Cheese Stuffed Olives

STRAWBERRY BASIL GIMLET

St. Elizabeth's Vodka, Lillet Blanc, Strawberry, Dill, Basil, Lemon, Fresh Basil, Strawberry, Lillet Blanc

APPETIZERS & SOUPS

CARPACCIO* Traditional Carpaccio served with garlic toast points, shaved parmesan cheeses, fresh ground pepper and Caesar dressing | 12

CHICKEN, VEGETABLE AND TORTELLINI SOUP Three cheese tortellini, chicken breast, carrots, green peas and spinach in a rich chicken broth | 8.5

ENTRÉES

LIVE MAINE LOBSTER Featuring 1 ¾ to 3 pound lobsters | 29 lb

16 OZ. BONE-IN FILET* Our most popular steak at the peak of tenderness and flavor | 58

PAN ROASTED CHILEAN SEA BASS PICCATA Lemon-caper-shallot butter, garlic sautéed spinach and tomatoes | 36

SIDES

ROASTED BRUSSELS SPROUTS with smoky bacon, honey and butter | 10

CAULIFLOWER AU GRATIN Three cheese sauce, golden parmesan-crumb crust | 10

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 with Herbed Butter* & 5 oz. Caribbean Lobster
Tail
12 oz. Ribeve* | 16 oz. Ribeve* add \$4

42.95

Jumbo Sea Scallops with Lemon-Ginger Sauce
6 oz. Filet* & Shrimp
Stuffed Chicken Breast
Steelhead Salmon with Lemon Caper Dill Butter

SIDES: Cauliflower Au Gratin | Creamed Spinach

*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. (Dec2013)

Mashed Potatoes | Sautéed Mushrooms | Green Beans with Roasted Garlic

DESSERT: Pina Colada Bread Pudding & Macadamia-Coconut Chocolate Bark with Rum Crème Anglaise

PERFECTLY PAIRED WITH A GLASS OF

*Chardonnay, **Franciscan**, Napa Valley, California | 13*

*Pinot Noir, **Belle Glos Meiom**, Monterey-Santa Barbara-Sonoma Counties, California | 15*