HAND-CRAFTED COCKTAILS | 12

MANHATTAN EASTSIDE

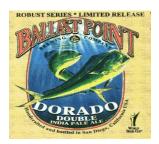
Woodford reserve Kentucky straight Bourbon, Domaine de Canton Ginger Liqueur, House made lemon Sour, Gourmet Luxardo Cherries.

RASPBERRY ROSEMARY COSMO

Absolut Raspberri vodka, Cointreau, freshly squeezed lime juice, Cranberry juice, Muddled raspberries, fresh Rosemary

Our selection of America's finest craft beers - all 22oz | 15









APPETIZERS

CARPACCIO* ~ Traditional Carpaccio served with shaved parmesan cheese and Caesar dressing | 15
SPRUCE POINT SMOKED SALMON* ~ Lemon crème fraiche, herbed flatbread crisps | 13
ENTRÉES

LIVE MAINE LOBSTER Featuring 1 ³/₄ to 3 pound lobsters | 29.00 lb

BONE-IN FILET* Bone-in takes our most popular steak to its peak of tenderness and flavor | 58

BONE-IN NY STRIP* A generous 18 ounce cut of USDA Prime Bone-in NY Strip | 51

14 OZ. VEAL RIB CHOP* With Fresh Herb Butter | 37

ATLANTIC SALMON Served with caper dill butter and garlic roasted grape tomatoes | 33

Pan Roasted CHILEAN SEA BASS Piccata | 36 SIDES

LOBSTER MAC & CHEESE Tender Lobster, blend of three-cheeses, mild green-chilies | 17

BAKED CORN PUDDING A classic Southern corn pudding with a touch of New Orleans-style spice | 9

Add Twin Caribbean Lobster Tails to any Entrée | 29.95

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 42.95

Pan Roasted Chilean Sea Bass Piccata

Jumbo Sea Scallops with Lemon-Ginger Sauce
Filet Mignon*
6 oz. Filet* & 5 oz. Caribbean Lobster Tail

Stuffed Chicken Breast

12 oz. Ribeye* | 16 oz. Ribeye* add \$4 Atlantic Salmon with Caper Dill Butter

SIDES: Cauliflower Au Gratin | Creamed Spinach Mashed Potatoes | Sautéed Mushrooms | Green Beans with Roasted Garlic

