

## CHEF' S FEATURES

### Tableside Juleps | 12

Served Over Crushed Ice in a Traditional Silver Cup

#### Classic Mint Julep

*Bulleit Bourbon, Fresh Muddled Mint, Cane Sugar*

#### Blackberry Ginger Julep

*Bulleit Bourbon, Fresh Muddled Blackberries & Mint, Canton Ginger Liqueur, Cane Sugar*

## ENTRÉES

**Live Maine Lobster** ~ Featuring 2 to 3-plus pound lobsters | 25 lb

**Seared Jumbo Sea Scallops\* – Shiitake Butter Sauce** ~ served sizzling over sautéed oriental vegetables 30

**Seared “Filet Mignon” of Tuna\* – Soy Ginger Sauce** ~ with sautéed baby bok choy, mushrooms and red peppers 36

**Bone-in Filet\*** ~ A generous sixteen ounce cut. Bone-in takes our most popular steak to its peak of tenderness and flavor 52

**Veal Chop\* Topped with Sweet & Hot Peppers** ~ Grilled to perfection then topped with sweet & hot peppers, veal butter and parsley. Served Sizzling. 36

## DESSERTS

**Warm Apple Crumb Tart** ~ Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream 9.5

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### RUTH' S CLASSICS

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

**STARTERS:** Summer Tomato & Basil Bisque or Strawberry, Toasted Almond & Bleu Cheese Salad or Steak House Salad or Caesar Salad

**49.95**

Seared “Filet Mignon” of Tuna\* - Soy-Ginger Sauce  
6 oz. Filet\* & Caribbean Lobster Tail  
Ribeye\* (+ \$5)  
Filet\*

**42.95**

Seared Jumbo Sea Scallops\* - Shiitake Butter Sauce  
Stuffed Chicken Breast  
6 oz. Filet\* & Shrimp  
Chef's Fresh Fish Selection

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

**SIDES:** Sweet Corn and Edamame Succotash or Creamed Spinach  
or Garlic Mashed Potatoes or Sautéed Mushrooms or Green Beans with Roasted Garlic

**SYMPHONY DESSERT:** Key Lime Cheesecake served with pecan chocolate bark and raspberry sauce