

Ruth's Bar Menu

Appetizers

Seared Ahi-Tuna*

Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer. 15

Calamari

Our calamari is lightly fried and tossed with a sweet and spicy Asian chili sauce. 14

Barbecued Shrimp

Large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. 14

Sizzlin' Blue Crab Cakes

Two jumbo lump crab cakes with sizzling lemon butter. 19

Salads

Sliced Tomato and Onion

A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and bleu cheese. 9

Grilled Tenderloin Salad*

With Vinaigrette dressing. 18

Chilled Shelfish Salad

Shrimp and lump crabmeat with lemon vinaigrette. 19

Featured Wines by the Glass

Veuve Clicquot, "Yellow Label", France, NV **25**

Kim Crawford, Sauvignon Blanc, Marlborough, 2011 **14**

Migration, Pinot Noir, Anderson Valley, 2009 **17**

Keenan, Merlot, Napa Valley, 2008 **15**

Duckhorn, Merlot, Napa Valley, California, 2010 **23**

Saddleback Cellars, Cabernet, California, 2006 **15**

Silver Oak, Cabernet, Alexander Valley, 2008 **25**

Vin Perdu, Red Blend, Napa Valley, 2009 **23**

*items are served raw or undercooked, or may contain raw or undercooked ingredients

Small Plates & Sandwiches

Carpaccio*

Traditional Carpaccio served with shaved parmesan cheese, fresh ground pepper and Caesar dressing. 15

Prime Sliders*

Three Petite Prime Burgers. 10
with Cheese. 10.5

Crab Cake Sliders

With spicy Mayonnaise. 10

Steak Sandwich*

Drizzled with Béarnaise Sauce 17
Served with hand-cut French fries.

Prime Burger*

Choice of cheese – cheddar
Swiss or bleu 13.5
Served with hand-cut French fries.

Beer Selection

Amstel Light 6

Bud Light 6.5

Coors Light 5.5

Corona 6

Guinness 6.5

Heineken 6

Karl Straus 6

Paulaner Hefeweizen 6.5

Miller Light 5.5

Stella Artois 6

Sam Adams 6

Sam Adams Light 6

St. Pauli Girl **Non-Alcoholic** 6

Stone IPA 6.5

Stone pale ale 6.5

Stone levitation 6.5

Ballast Point Sculpin IPA 8