

SOUPS & ENTRÉE SALADS

LOBSTER BISQUE- cup \$6

SOUP OF THE DAY- cup - Mkt. Price

CHILLED SHELLFISH SALAD

Jumbo shrimp and jumbo lump crabmeat tossed with vinaigrette dressing and served on a bed of mixed greens with grape tomatoes and diced peppers \$19

SEARED AHI TUNA SALAD*

Fresh field greens, red onions and crunchy vegetables served with slices of our blackened Ahituna and a honey-Thai sauce \$16

GRILLED CHICKEN CAESAR SALAD

Fresh chopped romaine hearts tossed with grilled chicken, Romano cheese and a creamy Caesar dressing \$14 *with* crab \$15 *with* shrimp \$16

Add a cup of soup to any entrée salad for \$3.5

BURGERS & SANDWICHES

Served with hand-cut French fries

RUTH'S PRIME BURGER*

Prime ground beef cooked to the temperature of your liking. Topped with your choice of cheese and served with lettuce, tomato and onion \$13.5

SLICED STEAK SANDWICH*

Filet cooked to the temperature of your liking, served on garlic bread and topped with béarnaise sauce \$17

CRAB CAKE SANDWICH

Crab cake topped with remoulade sauce and served with lettuce, tomato and onion \$16

Add a Cup of Soup, Steak House Salad or Caesar Salad To Any Entrée for \$3.5

LUNCHEON ENTRÉES

STEAK AND FRITES*

A USDA prime, 11 ounce New York Strip, served sizzling and paired with our shoestring fries \$24.95

MIXED GRILL*

Three guest favorites. A 4 - ounce tenderloin filet prepared to your liking, an oven roasted free-range chicken breast stuffed with garlic herb cheese, and our home-made jumbo lump crab cake baked until golden brown \$27 Det Mar 0812

MARKET FRESH SEAFOOD SELECTION

Your server will describe the seafood our Chef has selected for today - Mkt. Price

FILET, 6 OZ.* AND SHRIMP

The most tender cut of corn-fed Midwestern beef topped with large shrimp \$25

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