LUNCH

SOUPS & ENTÉRÉE 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 Ahi-tuna 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 ENTRÉÉES

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

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.