

hand-crafted cocktails | 14

RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

DIRTY GOOSE MARTINI

grey goose vodka, noilly prat "original" dry vermouth, olive juice, hand stuffed colossal bleu cheese olives

entrées

LIVE MAINE LOBSTER featuring 1 ¾ to 3 pound lobsters | 31 per pound

BONE-IN FILET an incredibly tender 16 oz. bone-in cut at the peak of flavor | 65

BLACKENED SCOTTISH SALMON with roasted vegetables topped with dill caper butter | 39

CENTER CUT SWORDFISH topped with sundried tomato basil butter over spinach & tomatoes | 45

sides

LOBSTER MAC & CHEESE tender lobster, blend of three-cheeses, mild green-chiles | 19

dessert

DUO OF CHOCOLATE decadent chocolate cake with a rich, warm chocolate center served with fresh berries and paired with a chocolate mousse and fresh whipped cream | 10.5

ruth's classics

EACH INCLUDES A STARTER, ENTRÉE, SIDE AND DESSERT

starters

caesar salad | white bean & chorizo soup

apple, walnut & blue cheese salad | steak house salad

entrée PICK ONE 55.95

pan roasted center-cut swordfish steak*

filet mignon*

12 oz. ribeye* or 16 oz. ribeye* - add \$4

entrée PICK ONE 44.95

6 oz. filet* & shrimp

stuffed chicken breast

fresh scottish salmon blackened on a bed of

roasted vegetables topped with dill caper butter

sides mac & cheese | mashed potatoes | creamed spinach

dessert turtle cheesecake with cranberry-pecan chocolate bark

perfectly paired with

chardonnay, **sonoma cutrer**, "russian river ranches", sonoma coast, california | 17

pinot noir, **meiomi by belle glos**, monterey-santa barbara-sonoma counties, california | 16

GENERAL MANAGER PAUL LEFTON EXECUTIVE CHEF JONATHAN KINCAID

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

pictured on our cover is the original ruth's chris steak house on broad street in new orleans, 1965