

HAND-CRAFTED COCKTAILS | 14

RASPBERRY ROSEMARY COSMO

BLACKBERRY SIDECAR

CHOCOLATE DIABLO MARTINI

RUTH'S CLASSICS

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

STARTERS: Roasted Yellow Tomato Bisque | Steak House Salad
Apple Kale Salad | Caesar Salad

55.95

Miso Glazed Black Cod
Filet Mignon*
6 oz. Filet & Spicy Crab
12 oz. Ribeye* | 16 oz. Ribeye* add \$4

45.95

6oz Filet and Shrimp
Stuffed Chicken Breast
Broiled Salmon over Blackened Potato Slice topped with
Cajun Hollandaise

SIDES: Fingerling Lyonnaise Potatoes | Creamed Spinach
Mashed Potatoes

DESSERT: Individual Chocolate Espresso Torte, Nutella-graham cracker crust paired with fresh berries & sweet cream

PERFECTLY PAIRED WITH A GLASS OF

Sonoma Cutrer, Chardonnay, Sonoma Coast | 17
Smith & Hook, Cabernet Sauvignon, Paso Robles | 15

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