



lunch at ruth's

soup & salad

SOUP OF THE DAY | CUP 14

LOBSTER BISQUE 15 210 cal

FRENCH ONION SOUP 15 390 cal

SOUP & SALAD

a cup of our housemade soup of the day & your choice of steak house salad 220-460 cal or caesar salad 500 cal **24**

CAESAR SALAD* 500 cal

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper **14**

with *filet** **37** 650 cal

with *chicken* **25** 830 cal

with *shrimp* **27** 550 cal

STEAK HOUSE SALAD 50 cal

iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions **13**

with *filet** **35** 310 cal

with *chicken* **24** 380 cal

with *shrimp* **26** 120 cal

BLACK & BLEU SALAD* 910 cal

chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin **36**

CHILLED SHELLFISH SALAD 490 cal

shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens **30**

SEARED AHI TUNA SALAD* 710 cal

fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce **28**

ASIAN NOODLE SALAD*

napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame peanut vinaigrette. choice of ginger soy marinated filet or seared ahi tuna **39** 590 cal

sides

HASH BROWNS 14 1560 cal

FRENCH FRIES 13 740 cal

SHOESTRING FRIES 13 640 cal

MASHED POTATOES 14 440 cal

individual portion **7** 240 cal

POTATOES AU GRATIN 14 560 cal

SWEET POTATO CASSEROLE 14 880 cal

CREAMED SPINACH 14 440 cal

individual portion **7** 350 cal

FRESH BROCCOLI 14 80 cal

BROCCOLI AU GRATIN 14 480 cal

GRILLED ASPARAGUS 14 100 cal

with hollandaise 290 cal

appetizers

SEARED AHI TUNA* 130 cal

complemented by a spirited sauce with hints of mustard & beer **22**

BARBECUED SHRIMP 400 cal

large shrimp sautéed in reduced white wine, butter, garlic & spices **27**

FRIED CALAMARI 990 cal

lightly fried, with sweet & spicy chili sauce **24**

SHRIMP COCKTAIL 190-350 cal

chilled jumbo shrimp, choice of creole remoulade sauce, or new orleans-style cocktail sauce **24**

VEAL OSSO BUCO RAVIOLI 460 cal

saffron-infused pasta with sautéed baby spinach & white wine demi-glace **22**

SPICY SHRIMP 350 cal

golden-fried rock shrimp, tossed in spicy cream sauce **27**

LUNCH PRIX FIXE 36

enjoy a prix fixe that includes a starter, entrée & a dessert

STARTERS

Steak House Salad 50 cal

iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions

Caesar Salad* 500 cal

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

OR **SOUP OF THE DAY**

ENTRÉE

Stuffed Chicken Breast 530 cal

half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes

Steak Frites* +5 500 cal

6 oz tender filet with shoestring fries

Seared Ahi Tuna Salad* 710 cal

fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce

DESSERT

Carrot Cake Cupcake with Cream Cheese Icing 380 cal

sandwiches

RBAR BURGER* 1380 cal

ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli, served with housemade chips. best in town! **21**

FILET SLIDERS* 950 cal

two filet sliders topped with ruth's barbecue butter & crispy onion straws, served with housemade chips **26**

SHRIMP PO' BOY 1640 cal

fried shrimp, lettuce, tomato & remoulade sauce, served with hand-cut french fries **24**

CRAB CAKE SANDWICH 1250 cal

crab cake topped with remoulade sauce, served with lettuce, tomato, onion & hand-cut french fries **24**

entrées *any signature steak is available upon request*

BARBECUED SHRIMP 980 cal

large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes **38**

FILET, 6 OZ* & SHRIMP 310 cal

tender corn-fed midwestern beef topped with large shrimp **53**

NORWEGIAN SALMON* 390 cal

chef's seasonal preparation **42**

PETITE FILET* 340 cal

tender corn-fed midwestern beef **56**

STUFFED CHICKEN BREAST 530 cal

half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes **28**

MIXED GRILL* 740 cal

three guest favorites - 4 oz filet, garlic herb cheese-stuffed oven-roasted chicken breast, homemade jumbo lump crab cake **49**

ADD ON TO YOUR SANDWICH OR ENTRÉE:

cup of our soup of the day **7**

half steak house salad 80-205 cal

or half caesar salad* 250 cal **7**

freshly squeezed lemonades 6

THE CLASSIC 100 cal

SPARKLING POMEGRANATE 190 cal

CRANBERRY TWIST 110 cal

ARNOLD PALMER 60 cal

KETEL ONE SPIKED 14

95 cal

For parties of 6 or more, a gratuity of 20% will be included.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.