



soup & salad

SOUP OF THE DAY | CUP 14

SOUP & SALAD*

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

CAESAR SALAD* 500 cal

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & freshly ground black pepper **14**
*with filet** **35** 650 cal
with chicken **25** 830 cal
with shrimp **27** 550 cal

STEAK HOUSE SALAD 50 cal

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions **13**
*with filet** **34** 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*

ginger soy-marinated filet or ahi tuna, napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame vinaigrette
with tuna **25** 590 cal
with filet **36** 590 cal

sides

HASH BROWNS 14 1560 cal

FRENCH FRIES 13 740 cal

SHOESTRING FRIES 13 640 cal

MASHED POTATOES 13 440 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

GRILLED ASPARAGUS 14 100 cal

with hollandaise 290 cal

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

appetizers

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of mustard & beer **22**

BARBECUED SHRIMP 860 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices **25**

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 **24**

entree's

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 **51**

NORWEGIAN SALMON 390 cal

chef's seasonal preparation **42**

PETITE FILET* 340 cal

tender corn-fed midwestern beef **54**

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce **22**

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach & white wine demi-glace **22**

FRIED CALAMARI 990 cal
lightly fried, with sweet & spicy chili sauce **23**

LOBSTER VOODOO 440 cal
succulent lobster lightly fried, tossed in spicy cream sauce & served with tangy cucumber salad **29**

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**

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**

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 & freshly 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* 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

weekend brunch

served Saturday & Sunday 11am-3pm

CAJUN TENDERLOIN EGGS BENEDICT* 261 cal

blackened filet, creamed spinach, english muffin, poached eggs, and hollandaise **36**

FILET & SPICY CRAB* 570 cal

6 oz filet served with lump crab meat & topped with sriracha mayonnaise drizzle **68**

AVOCADO TOAST

toasted ciabatta layered with avocado purée, roasted tomatoes, soft-boiled egg, creamy goat cheese and a drizzle of balsamic glaze **22**

PRIME SMASH BURGER

blackened prime ground beef on a brioche bun with american cheese, pickles and tangy sauce, sunny-side-up egg, served with housemade chips **23**

CRÈME BRÛLÉE FRENCH TOAST

texas toast baked in silky crème brûlée custard, topped with housemade whipped cream and caramel drizzle **22**

STICKY CINNAMON BREAD

warm buttermilk biscuit smothered in brown sugar sauce with housemade whipped cream **12**

WARM CARROT CAKE

carrot cake with cream cheese icing, caramel sauce, sweet potato crumble and housemade whipped cream **14**

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. *Item is 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.