



soup & salad

- SOUP OF THE DAY | CUP 14
- LOBSTER BISQUE 15
- FRENCH ONION SOUP 390 cal 15

SOUP & SALAD
a cup of our house made 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, 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

- HASHBROWNS 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

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.

weekend brunch

served Saturday & Sunday 11am–3pm

CAJUN TENDERLOIN EGGS BENEDICT* 261 cal
blackened filet, creamed spinach, english muffin, poached eggs & hollandaise 38

CREOLE BREAKFAST 246 cal
english muffin, andouille spiked creole gravy, andouille sausage, scrambled eggs 22

FILET & SPICY CRAB* 570 cal
6 oz filet served with colossal crabmeat & topped with sriracha mayonnaise drizzle 69

MIMOSA 90 cal 13
freshly squeezed orange juice & sparkling wine

BLOODY MARY 160 cal
savory classic served with cucumber, lime & two kinds of olives 14

FILET OSCAR* 260 cal
6 oz filet, lump crab, asparagus & béarnaise sauce 67

BARBECUED SHRIMP 980 cal
6 large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 38

appetizers

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

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade sauce, or new orleans-style cocktail sauce 24

FRIED — 990 cal
lightly fried, with sweet & spicy chili sauce 24

BARBECUED SHRIMP 400 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices 27

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

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

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* 500 cal +5
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

entrees 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

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