



soup & salad

SOUP OF THE DAY 1 CUP 14
LOBSTER BISQUE 15
FRENCH ONION SOUP 390 cal 15

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* 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

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

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 27

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

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

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

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

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 40

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 ENTREE:
 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

ENTREE

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

served Saturday & Sunday 11am-3pm

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

weekend brunch

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

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.