



soup & salad

SOUP OF THE DAY | 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**

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**

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 **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**

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

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spin-
ach & 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 cucum-
ber 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 **+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

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.