

## featured drinks

### WHISKEY BASIL SMASH

knob creek single barrel bourbon, domaine de canton,  
fresh lime juice, fresh basil leaves 15

### ESPRESSO MARTINI

meletti coffee liqueur, espresso, simple syrup with your choice  
of: absolut elyx vodka, zaya gran reserva rum, código reposado  
tequila, or russell's reserve bourbon 15

## signature seafood

### CHILLED SEAFOOD TOWER

maine lobster, jumbo shrimp,  
colossal lump blue crab

small 90 large 175

## specialty cuts

### BONE-IN FILET\*

a tender 16 oz bone-in cut,  
at the peak of flavor 85

### BONE-IN NEW YORK STRIP\*

USDA Prime, 19 oz bone-in  
cut, our founder's favorite 72

### TOMAHAWK RIBEYE\*

USDA Prime bone-in 40 oz,  
well-marbled for flavor 150

## Ruth's Classics

enjoy a prix fixe meal featuring one of chef's favorite recipes,  
includes a starter, entrée, & personal side

### starters

STEAK HOUSE SALAD | CAESAR SALAD\* | FRENCH ONION SOUP

### entrées

#### TRUFFLE CRUSTED FILET\*

6 oz filet, truffle butter, parmesan,  
panko bread crumbs 59  
*upgrade to 8 oz. +10*

#### FILET & SHRIMP\*

6 oz midwestern filet with two  
jumbo shrimp 61  
*upgrade to 8 oz. +10*

#### FILET OSCAR

a tender 6 oz filet, lump crab, asparagus & béarnaise sauce 79

### sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI



\*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

©2025 RCSH All Rights Reserved

WIFI PASSWORD: !Sizzle!  
RUTH'S FAVORITES IN RED