



lunch at ruth's

appetizers

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

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

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

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**

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

soup & salad

SOUP OF THE DAY | CUP 14
LOBSTER BISQUE 15 210 cal
FRENCH ONION SOUP 15 390 cal

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

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**

freshly squeezed lemonades 6

THE CLASSIC 100 cal	CRANBERRY TWIST 110 cal	KETEL ONE SPIKED 14
SPARKLING POMEGRANATE 190 cal	ARNOLD PALMER 60 cal	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.