

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,
codigo reposado tequila, or russell's reserve bourbon 15

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 69

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz,
well-marbled for flavor 149

signature seafood

CHILLED SEAFOOD TOWER

maine lobster, jumbo shrimp,
colossal lump blue crab

small 90 large 175

Ruth's Pairings

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*	FILET & SHRIMP*
	6 oz filet, truffle butter, parmesan, panko bread crumbs 59 <i>upgrade to 8 oz. +10</i>	6 oz midwestern filet with two jumbo shrimp 61 <i>upgrade to 8 oz. +10</i>
sides	STUFFED CHICKEN	NORWEGIAN SALMON
	oven roasted chicken breast, garlic herb cheese, lemon butter 52	garlic butter, baby spinach, grape tomatoes 52
	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.
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