

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 69

TOMAHAWK RIBEYE*

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

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*

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

STUFFED CHICKEN

oven roasted chicken breast, garlic
herb cheese, lemon butter 52

NORWEGIAN SALMON

garlic butter, baby spinach,
grape tomatoes 52

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.

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