



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 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
THE CLASSIC 100 cal
SPARKLING POMEGRANATE 190 cal
CRANBERRY TWIST 110 cal
ARNOLD PALMER 60 cal
KETEL ONE SPIKED 14 95 cal

freshly squeezed lemonades 6

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
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**

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

SPICY SHRIMP 350 cal
golden-fried rock shrimp, tossed in spicy
cream sauce **27**

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.