

### salads

CAESAR SALAD\* 500 cal fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 12 with filet\* 34 650 cal with chicken 24 830 cal with shrimp 26 550 cal

STEAK HOUSE SALAD 50 cal iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 12 with filet\* 34 310 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, honeythai sauce 28

### ASIAN NOODLE SALAD\*

ginger soy marinated filet or ahi tuna, napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame vinaigrette with tuna 25 590 cal with filet 36 590 cal

## sides

HASHBROWNS 13 1560 cal FRENCH FRIES 13 740 cal SHOESTRING FRIES 13 640 cal MASHED POTATOES 13 440 cal individual portion 7 240 cal POTATOES AU GRATIN 13 560 cal SWEET POTATO CASSEROLE 13 880 cal CREAMED SPINACH 13 440 cal individual portion 7 350 cal FRESH BROCCOLI 13 80 cal GRILLED ASPARAGUS 13 100 cal with hollandaise 290 cal

# freshly squeezed lemonades 6

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

# weekend brunch | served Saturday & Sunday 11am-2pm

CAJUN TENDERLOIN EGGS BENEDICT\* 261 cal

blackened filet, creamed spinach, cheddar biscuit, poached eggs & hollandaise 36

**CREOLE BISCUITS** 246 cal

cheddar biscuits, andouille spiked creole gravy, andouille sausage, scrambled eggs 22

FILET & SPICY CRAB\* 570 cal

6 oz filet served with colossal crabmeat & topped with sriracha mayonnaise drizzle 68

CHEF'S FRESH CATCH

chef's seasonal preparation 39

MIMOSA 90 cal 13

freshly squeezed orange juice & sparkling wine

**BLOODY MARY** 160 cal

savory classic served with cucumber, lime & two kinds of olives 14

FILET OSCAR\* 260 cal 65

6 oz filet, lump crab, asparagus & béarnaise sauce

BARBECUED SHRIMP 980 cal

6 large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 38

# appetizers & soups

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 25 SHRIMP COCKTAIL 190-350 cal chilled jumbo shrimp, choice of creole remoulade sauce, or new orleans-style cocktail sauce 22

VEAL OSSO BUCO RAVIOLI 460 cal saffron-infused pasta with sautéed baby spinach & white wine demi-glace 20

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

SOUP OF THE DAY I CUP 13

### **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 & fresh ground black pepper



Stuffed Chicken Breast 530 cal

half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes

Steak Frites\* 500 cal

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

# sandwiches & entreés any signature steak is available upon request

PRIME FRENCH DIP\* 1570 cal

toasted french bread with au jus. creamy horseradish. & swiss cheese served with hand-cut french fries 32

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

PETITE FILET\* 340 cal

tender corn-fed midwestern beef 52

MIXED GRILL\* 740 cal

three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted chicken breast, homemade jumbo lump crab cake 49 STUFFED CHICKEN BREAST 530 cal

half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes 28

FILET, 6 0Z\* & SHRIMP 310 cal

tender corn-fed midwestern beef topped with large shrimp 51

KING SALMON FILLET\* 380 cal

new zealand king salmon with our chef's seasonal preparation 42

LOBSTER MAC & CHEESE 930 cal

tender lobster, three cheese blend, mild green-chiles 36

#### 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) FOR 7

# 30 minute lunch for \$24

the chef selected options were chosen with your busy schedule in mind

FILET SLIDERS\* 950 cal

two filet sliders topped with ruth's barbecue butter & crispy onion straws, served with housemade chips

CRAB CAKE SANDWICH 1250 cal

crab cake topped with remoulade sauce, served with lettuce, tomato, onion & hand-cut french fries SHRIMP PO' BOY 1640 cal

fried shrimp, crispy bacon, lettuce, tomato & remoulade sauce, served with hand-cut french fries

**SOUP & SALAD** 

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a cup of our housemade soup of the day & your choice of steak house salad (220-460 cal) or caesar salad (500 cal)\*