

# salads

CAESAR SALAD\* 500 cal fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 13 with filet\* 35 650 cal with chicken 25 830 cal with shrimp 27 550 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** 

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

### 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

with tuna 25 590 cal with filet 36 590 cal

### sides

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

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.

# lunch at ruth's

## appetizers & soups

**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 **25** 

**FRIED CALAMARI** 990 cal lightly fried, with sweet & spicy chili sauce **23** 

#### SOUP OF THE DAY I CUP 14

**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 **21** 

LOBSTER VOODOO 440 cal

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

### **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

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 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

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 53

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** 

**BARBECUED SHRIMP** 980 cal large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes **38** 

**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** 390 cal chef's seasonal preparation **42** 

# 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, lettuce, tomato & remoulade sauce, served with hand-cut french fries

### **SOUP & SALAD**

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

# freshly squeezed lemonades 6

THE CLASSIC 100 cal
SPARKLING POMEGRANATE 190 cal

CRANBERRY TWIST 110 cal

ARNOLD PALMER 60 cal

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**KETEL ONE SPIKED 14** 95 cal

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For parties of 6 or more, a gratuity of 18% will be included.