

SUNDAY BRUNCH & LUNCH MENU

THE
BEST
STEAK
HOUSE

IN
THE
CITY



THIS IS HOW **GAMEDAY** IS DONE.

appetizers

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sauteed baby spinach & white wine demi-glace 22

LOBSTER VOODOO

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

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 22

entrees

FILET & SPICY CRAB*

6 oz filet served with colossal crabmeat & topped with sriracha mayonnaise drizzle 59

CAJUN TENDERLOIN EGGS BENEDICT*

blackened filet, creamed spinach, cheddar biscuit, poached eggs & hollandaise 28

CREOLE BISCUITS

cheddar biscuits, andouille spiked creole gravy, andouille sausage, scrambled eggs 19

FILET OSCAR*

6 oz filet, lump crab, asparagus & béarnaise sauce 56

NORWEGIAN SALMON*

chef's seasonal preparation 39

BARBECUED SHRIMP

6 large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 36

RBAR BURGER*

ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli, served with housemade chips. + \$2 shoestring fries 21

STUFFED CHICKEN BREAST

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

cocktails

MIMOSA

freshly squeezed orange juice & sparkling wine 11

BLOODY MARY

savory classic served with cucumber, lime & two kinds of olives 13