## featured drinks

### WHISKEY BASIL SMASH

knob creek single barrel bourbon, domaine de canton, fresh lime juice, fresh basil leaves 15

## **ESPRESSO MARTINI**

st. elder natural espresso coffee liqueur, espresso, simple syrup with your choice of: absolut elyx vodka, diplomatico reserva rum, codigo reposado tequila, or woodford reserve bourbon 15

## signature seafood

## CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, 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 80

## **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 Classics

enjoy a prix fixe meal featuring one of chef's favorite recipes, includes a starter, entrée, & personal side

starters STEAK HOUSE SALAD | CAESAR SALAD\* | LOBSTER BISQUE

entrées TRUFFLE CRUSTED FILET\*

6 oz filet, truffle butter, parmesan, panko bread crumbs 57 upgrade to 8 oz. +10 FILET & SHRIMP\*

6 oz midwestern filet with two jumbo shrimp 59 upgrade to 8 oz. +10

FILET OSCAR

a tender 6 oz filet, lump crab, asparagus & béarnaise sauce 77

