

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

specialty cuts

BONE-IN FILET*

a tender 16 oz bone-in cut, at
the peak of flavor 85

BONE-IN NEW YORK STRIP*

USDA Prime, 19 oz bone-in
cut, our founder's favorite 70

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz,
well-marbled for flavor 149

Ruth's Pairings

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

STUFFED CHICKEN

oven roasted chicken breast, garlic
herb cheese, lemon butter 49

NORWEGIAN SALMON

garlic butter, baby spinach,
grape tomatoes 52

sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI



*Items are served raw, or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

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signature seafood

CHILLED SEAFOOD TOWER

maine lobster, alaskan king
crab legs, jumbo shrimp,
colossal lump blue crab

small 90 large 175

WIFI PASSWORD: !Sizzle!

RUTH'S FAVORITES IN RED