

## featured drinks

### RASPBERRY ROSEMARY COSMO

absolut rasberi vodka, cointreau, fresh lime juice,  
cranberry juice, muddled raspberries, fresh rosemary 14

### MANHATTAN EASTSIDE

woodford reserve, domaine de canton ginger  
liqueur, house made lemon sour, amarena cherries 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 79

### BONE-IN NEW YORK STRIP\*

USDA Prime, 19 oz bone-in cut,  
our founder's favorite 68

### 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 & dessert

### starters

STEAK HOUSE SALAD | CAESAR SALAD\* | SOUP DU JOUR

### entrées

#### BBQ SHRIMP

garlic butter &  
bbq spices over  
mashed potatoes 55

#### FILET & SHRIMP\*

tender 6 oz filet with  
two large shrimp 60  
11 oz filet +10  
16 oz prime ribeye +15

#### SALMON & SHRIMP\*

new zealand king salmon  
lightly blackened, topped with  
succulent large shrimp & new  
orleans bbq butter 65

#### SURF & TURF\*

buttery lobster tail with  
6 oz filet 70  
11 oz filet +10  
16 oz prime ribeye +15

### sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI

### dessert

MINI WHITE CHOCOLATE BREAD PUDDING WITH SWEET CREAM



GENERAL MANAGER

Kenneth Pace

EXECUTIVE CHEF

Michael Farrington

\*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.

WIFI PASSWORD: !Sizzle!

RUTH'S FAVORITES IN RED