



APPETIZERS

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VEAL OSSO BUCO RAVIOLI 22

saffron-infused pasta with sautéed baby spinach
& white wine demi-glacé

SHRIMP COCKTAIL* 22

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

SIZZLING CRAB CAKES* 29

two jumbo lump crab cakes with
sizzling lemon butter

SEARED AHI TUNA* 22

complemented by a spirited sauce
with hints of mustard & beer

ENTREES

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PETITE FILET* 54

equally tender 8 oz filet

NORWEGIAN SALMON 42

chef's seasonal preparation

RBAR BURGER* 21

ruth's special grind on a brioche bun with havarti
cheese, lettuce, tomato & smoked onion aioli.

RIBEYE* 67

16 oz USDA Prime, marbled for flavor
& deliciously juicy

CHICKEN CAESAR SALAD* 25

grilled chicken, fresh romaine hearts, romano
cheese, creamy caesar dressing, shaved parmesan
& fresh ground black pepper

PASTA PRIMAVERA (V) 18

cavatappi pasta, marinara sauce
& sautéed vegetables

SIDES

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MASHED POTATOES 13

with a hint of roasted garlic

SWEET POTATO CASSEROLE 14

with pecan crust

FRESH BROCCOLI 14

simply steamed

FRENCH FRIES 13

Traditional hand cut

DESSERT

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ULTIMATE CHOCOLATE CAKE 13.5

A chocolate cake layered with chocolate mousse on
top of a chocolate cookie crust finished with
chocolate ganache & chocolate chips

PUMPKIN CHEESECAKE 13.5