



## APPETIZERS

### VEAL OSSO BUCO RAVIOLI 22

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

### 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

## ENTRÉES

### 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

### 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

### ULTIMATE CHOCOLATE CAKE 13.5

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

### PUMPKIN CHEESECAKE 13.5

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

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