

## featured drinks

### ELDER STATESMAN

maker's mark bourbon, simple syrup, plum & chocolate bitters 12

### RUTH'S MULE

wheatley vodka, chambord, lime juice, ginger beer 12

## signature steak

### PORTERHOUSE FOR TWO\*

40 oz USDA prime, richness of a strip, tenderness of a filet 110

## featured appetizers

### SIZZLING CRAB CAKES

two jumbo lump cakes, lemon butter 26

### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices 24

### SEARED AHI TUNA\*

complemented by a spirited sauce with hints of mustard & beer 22

### SHRIMP COCKTAIL

chilled jumbo shrimp, choice of new orleans cocktail or creole remoulade sauce 22

# Valentine's Week

## SWEETHEART SPECIAL | 160 FOR TWO

(includes entrée, salad, sides, & dessert)

### ♥ entrée

#### SURF & TURF\*

8 oz filet with two large shrimp  
*upgrade with 7 oz lobster tail for +20*

### ♥ salad

#### CAESAR SALAD

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

### ♥ sides

mashed potatoes and creamed spinach

### ♥ dessert

raspberry chocolate cheesecake for two

### perfect wine pairing

	6 oz	9 oz	bottle
<i>Movendo Moscato</i>	11	15	40
<i>La Vieille Ferme Rose</i>	9	12	32
<i>Primarius Pinot Noir</i>	12	17	44
<i>Canoe Ridge Cabernet Sauvignon</i>	15	21	56



GENERAL MANAGER

*Paul Nelson*

EXECUTIVE CHEF

*Sean Conner*

\*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.

RUTH'S FAVORITES IN RED