



salads

CAESAR SALAD* 500 cal
fresh romaine hearts, romano cheese,
creamy caesar dressing, shaved parmesan
& fresh ground black pepper 12

with filet* 34 650 cal
with chicken 24 830 cal
with shrimp 26 550 cal

STEAK HOUSE SALAD 50 cal
iceberg, baby arugula, baby lettuces, grape
tomatoes, garlic croutons, red onions 12

with filet* 34 310 cal
with chicken 24 380 cal
with shrimp 26 120 cal

BLACK & BLEU SALAD* 910 cal
chopped salad with onions, mushrooms,
croutons, bleu cheese dressing,
bleu cheese crumbles, cajun pecans,
bacon, peppers, crispy onions &
blackened tenderloin 34

CHILLED SHELLFISH SALAD 490 cal
shrimp & lump crabmeat tossed
with vinaigrette dressing on a
bed of mixed greens 30

SEARED AHI TUNA SALAD* 710 cal
fresh field greens, red onions,
crunchy vegetables, slices of seared
ahi tuna, honey-thai sauce 28

ASIAN NOODLE SALAD*
ginger soy marinated filet or ahi tuna,
napa cabbage, iceberg, spinach & radicchio
salad, cucumber, onions, carrots, red pepper,
udon noodles & sesame vinaigrette
with tuna 25 590 cal
with filet 30 590 cal

sides

HASHBROWNS 12 1560 cal

FRENCH FRIES 12 740 cal

SHOESTRING FRIES 12 640 cal

MASHED POTATOES 12 440 cal
half portion 6 240 cal

POTATOES AU GRATIN 12 560 cal

SWEET POTATO CASSEROLE 12 880 cal

CREAMED SPINACH 12 440 cal
half portion 6 350 cal

FRESH BROCCOLI 12 80 cal

GRILLED ASPARAGUS 12 100 cal
with hollandaise 290 cal

freshly squeezed lemonades 5

THE CLASSIC 100 cal

SPARKLING POMEGRANATE 190 cal

CRANBERRY TWIST 110 cal

ARNOLD PALMER 60 cal

KETEL ONE SPIKED 14 95 cal

2,000 calories a day is used for general nutrition advice, but
calorie needs vary. Additional nutrition information available
upon request. If you have a food allergy, please speak to
the manager, chef, or your server before placing your order.

*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.

weekend brunch

served Saturday & Sunday
11am-2pm

CAJUN TENDERLOIN EGGS BENEDICT* 261 cal
blackened filet, creamed spinach, cheddar
biscuit, poached eggs & hollandaise 32

CREOLE BISCUITS 246 cal
cheddar biscuits, andouille spiked
creole gravy, andouille sausage,
scrambled eggs 19

FILET & SPICY CRAB* 570 cal
6 oz filet served with colossal
crabmeat & topped with sriracha
mayonnaise drizzle 68

MIMOSA 90 cal
freshly squeezed orange juice & sparkling wine 12

BLOODY MARY 160 cal
savory classic served with cucumber, lime &
two kinds of olives 14

FILET OSCAR* 260 cal
6 oz filet, lump crab, asparagus & béarnaise sauce 65

CHEF'S FRESH CATCH
chef's seasonal preparation 39

BARBECUED SHRIMP 980 cal
6 large shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted garlic
mashed potatoes 38

appetizers & soups

SOUP OF THE DAY | CUP 12 210 cal

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce
with hints of mustard & beer 22

BARBECUED SHRIMP 860 cal
large shrimp sautéed in reduced
white wine, butter, garlic & spices 25

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade
sauce, or new orleans-style cocktail sauce 22

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach &
white wine demi-glace 20

LOBSTER VOODOO 440 cal
succulent lobster, lightly fried, tossed in a spicy cream
sauce & served with a tangy cucumber salad 29

LUNCH PRIX FIXE 34

enjoy a prix fixe that includes a starter, entrée & a dessert

STARTERS

Steak House Salad 50 cal
iceberg, romaine, baby arugula,
baby lettuces, grape tomatoes,
garlic croutons & red onions

Caesar Salad* 500 cal
fresh romaine hearts, romano cheese,
creamy caesar dressing, shaved par-
mesan & fresh ground black pepper

or **Soup
of the
Day**

ENTRÉE

Stuffed Chicken Breast 530 cal
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes

Seared Ahi Tuna Salad* 710 cal
fresh field greens, red onions, crunchy
vegetables, slices of seared ahi tuna,
honey-thai sauce

or **Steak Frites*** 500 cal
6 oz tender filet with shoestring fries

DESSERT

Carrot Cake Cupcake with Cream Cheese Icing 380 cal

sandwiches & entrees *any signature steak is available upon request*

PRIME FRENCH DIP* 1570 cal
toasted french bread with au jus &
creamy horseradish, served with hand-cut
french fries 28

RBAR BURGER* 1380 cal
ruth's special grind on a brioche bun with
havarti cheese, lettuce, tomato & smoked
onion aioli, served with housemade chips.
best in town! 19

PETITE FILET* 340 cal
tender corn-fed midwestern beef 52

MIXED GRILL* 740 cal
three guest favorites - 4 oz filet, garlic herb
cheese stuffed oven roasted chicken breast,
homemade jumbo lump crab cake 46

STUFFED CHICKEN BREAST 530 cal
half breast with garlic, cheddar & cream cheeses
over asparagus & garlic mashed potatoes 28

FILET, 6 OZ* & SHRIMP 310 cal
tender corn-fed midwestern beef topped
with large shrimp 51

KING SALMON FILLET* 380 cal
new zealand king salmon with our chef's
seasonal preparation 42

LOBSTER MAC & CHEESE 930 cal
tender lobster, three cheese blend,
mild green-chiles 32

**ADD ON TO YOUR SANDWICH OR ENTRÉE: CUP OF OUR SOUP OF THE DAY
FOR 7 HALF STEAK HOUSE SALAD (85-205 cal) OR HALF CAESAR SALAD*
(250 cal) FOR 7**

30 minute lunch for \$22

the chef selected options were chosen with your busy schedule in mind

FILET SLIDERS* 950 cal
two filet sliders topped with ruth's barbecue butter & crispy onion straws, served with housemade chips

SHRIMP PO' BOY 1640 cal
fried shrimp, lettuce, tomato & remoulade sauce, served with hand-cut french fries

CRAB CAKE SANDWICH 1250 cal
crab cake topped with remoulade sauce, served with lettuce, tomato, onion & hand-cut french fries

SOUP & SALAD
a cup of our housemade soup of the day & your choice of steak house salad or caesar salad*

For parties of 6 or more, a gratuity of 18% will be included. Upon requests, we can split the check up to 3 equal payments.