



lunch at ruth's

appetizers & soups

SOUP OF THE DAY | CUP 12

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

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

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

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

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

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

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.

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 parmesan & fresh ground black pepper
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or **Soup of the Day**

ENTRÉE

Stuffed Chicken Breast 530 cal half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes	Steak Frites* 500 cal 6 oz tender filet with shoestring fries	Seared Ahi Tuna Salad* 710 cal fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce
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DESSERT

Carrot Cake Cupcake with Cream Cheese Icing 380 cal

sandwiches & entrées *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

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

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 (80-205 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 (220-460 cal) or caesar salad (500 cal)*

freshly squeezed lemonades 5

THE CLASSIC 100 cal

CRANBERRY TWIST 110 cal

KETEL ONE SPIKED 14 95 cal

SPARKLING POMEGRANATE 190 cal

ARNOLD PALMER 60 cal

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.