



lunch at ruth's

appetizers & soups

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

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

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

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

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

SOUP OF THE DAY | CUP 13

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 **36**

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 **36** 590 cal

sides

FRENCH FRIES 13 740 cal

SHOESTRING FRIES 13 640 cal

MASHED POTATOES 13 440 cal
individual portion **7** 240 cal

POTATOES AU GRATIN 13 560 cal

SWEET POTATO CASSEROLE 13 880 cal

CREAMED SPINACH 13 440 cal
individual portion **7** 350 cal

FRESH BROCCOLI 13 80 cal

GRILLED ASPARAGUS 13 100 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 36

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

<p>STARTERS</p> <p>Steak House Salad 50 cal iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions</p> <p>Caesar Salad* 500 cal fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper</p> <p><u>or</u> SOUP OF THE DAY</p>	<p>ENTRÉE</p> <p>Stuffed Chicken Breast 530 cal half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes</p> <p>Steak Frites* 500 cal 6 oz tender filet with shoestring fries</p> <p>Seared Ahi Tuna Salad* 710 cal fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce</p>
<p>DESSERT</p> <p>Carrot Cake Cupcake with Cream Cheese Icing 380 cal</p>	

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

PRIME FRENCH DIP* 1570 cal
toasted french bread with au jus, creamy horseradish, & swiss cheese served with hand-cut french fries **32**

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! **21**

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 **49**

ADD ON TO YOUR SANDWICH OR ENTRÉE:
cup of our soup of the day **7**
half steak house salad (80-205 cal) or half caesar salad* (250 cal) **FOR 7**

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 **36**

30 minute lunch for \$24

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

<p>FILET SLIDERS* 950 cal two filet sliders topped with ruth's barbecue butter & crispy onion straws, served with housemade chips</p> <p>CRAB CAKE SANDWICH 1250 cal crab cake topped with remoulade sauce, served with lettuce, tomato, onion & hand-cut french fries</p>	<p>SHRIMP PO' BOY 1640 cal fried shrimp, crispy bacon, lettuce, tomato & remoulade sauce, served with hand-cut french fries</p> <p>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)*</p>
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freshly squeezed lemonades 6

THE CLASSIC 100 cal
SPARKLING POMEGRANATE 190 cal

CRANBERRY TWIST 110 cal
ARNOLD PALMER 60 cal

KETEL ONE SPIKED 14
95 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.