

## featured drinks

### WHISKEY BASIL SMASH

buffalo trace, domaine de canton,  
fresh lime juice, fresh basil leaves 13

### RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau, fresh  
lime juice, cranberry juice, muddled  
raspberries, fresh rosemary 14

## signature seafood

### CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo  
shrimp, colossal lump blue crab small 90 large 175

## signature steak

### TOURNEDOS & SHRIMP\*

two tender 4 oz filet medallions  
with four large shrimp 68

## Specialty Cuts

### BONE-IN FILET\*

a tender 16 oz bone-in cut, at  
the peak of flavor 79

### BONE-IN NEW YORK STRIP\*

USDA Prime, 19 oz bone-in cut,  
our founder's favorite 68

### TOMAHAWK RIBEYE\*

USDA Prime bone-in 40 oz,  
well-marbled for flavor 149

# Ruth's Classics

enjoy a prix fixe meal featuring one of chef's favorite recipes,  
includes a starter, entrée, & personal side

### starters

STEAK HOUSE SALAD | CAESAR SALAD\* | LOBSTER BISQUE

### entrées

### TRUFFLE CRUSTED FILET\*

6 oz filet, truffle butter,  
parmesan, panko bread crumbs 60

### FILET & SHRIMP\*

6 oz midwestern filet with  
two large shrimp 63

### FILET OSCAR\*

a tender 6 oz filet, lump crab,  
asparagus & béarnaise sauce 77

### sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI



GENERAL MANAGER

*Nick Shimer*

EXECUTIVE CHEF

*AJ Graf*

\*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**