



## featured cocktails

### RASPBERRY ROSEMARY COSMO

effen raspberry, cointreau, fresh lime juice, cranberry juice, raspberries, rosemary 14

### MANHATTAN EASTSIDE

woodford reserve, domaine de canton ginger liqueur, house made lemon sour, amarena cherries 15

## featured pairing

### CHAPPELLET MOUNTAIN CUVÉE, NAPA COUNTY, CALIFORNIA

This alluring bordeaux-varietal blend displays concentrated aromas of red currant, cassis, sage, cedar and graphite, as well as hints of sweet oak and roasted coffee. On the palate the tannins are seamless and balanced, underscoring the depth and charm of the beautiful red and black fruit flavors as they glide to an elegant finish with lingering flavors of ripe berries, earth and spice. Make it a perfect pairing with our 11oz filet and creole bbq crab topping!

glass 19 | bottle 74

*paired with*

11 OZ FILET\* WITH CREOLE BBQ CRAB 75

## Ruth's Classics

*enjoy a prix fixe meal with your choice of starter, entrée, personal side & dessert*

### first course (choice of one)

CAESAR SALAD | STEAK HOUSE SALAD | SOUP DU JOUR

### second course (prix fixe price based on entrée selection)

**BBQ SHRIMP**  
garlic butter & bbq  
spices over mashed  
potatoes 55

**STEAK & SHRIMP**  
tender 6 oz filet\* with  
two large shrimp 60  
11 oz filet\* +10  
16 oz prime ribeye\* +15

**SALMON & SHRIMP**  
new zealand king salmon\*,  
lightly blackened, topped  
with succulent large shrimp  
& new orleans bbq butter 65

**SURF & TURF**  
buttery lobster tail with  
6 oz filet\* 70  
11 oz filet\* +10  
16 oz prime ribeye\* +15

### personal sides (choice of one)

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI

### dessert

MINI WHITE CHOCOLATE BREAD PUDDING WITH SWEET CREAM

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.