

featured drinks

WHISKEY BASIL SMASH

knob creek single barrel bourbon, domaine de
canton, fresh lime juice, fresh basil leaves 15

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

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*

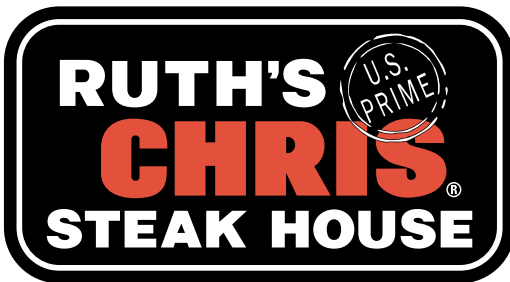
6 oz midwestern filet with
two large shrimp 63

FILET OSCAR*

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

sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI



GENERAL MANAGER

Paul Nelson

EXECUTIVE CHEF

Sean Connor

*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.

WIFI PASSWORD: Sizzle!!

RUTH’S FAVORITES IN RED