

from the bar

DIRTY GOOSE MARTINI | 12

RUBY RED GREYHOUND | 12

MOËT & CHANDON, BRUT, "IMPERIAL", CHAMPAGNE, FRANCE | 20

PAHLMAYER, "JAYSON", NAPA VALLEY, CALIFORNIA | 24

appetizers

CARPACCIO*

with shaved parmesan cheese, fresh ground black pepper and caesar dressing | 16

SMOKED SALMON*

hardwood smoked atlantic salmon with capers, onions, eggs and lemon | 13

CHICKEN and ANDOUILLE SAUSAGE GUMBO mildly spiced, steamed white rice, fresh parsley | 9.5

entrées

SURF & TURF* twin cold water lobster tails with your choice of:
12 oz. Ribeye* | 58.95 or 6 oz. Filet* | 48.95

LIVE MAINE LOBSTER featuring 1 ¾ to 3 pound lobsters | 29 per lb

16 OZ. BONE-IN FILET* our most popular steak at the peak of tenderness and flavor | 62

FRESH STEELHEAD blackened with lemon butter, sautéed fresh spinach | 32

SEARED JUMBO SCALLOPS sweet corn & spinach sauté | 31

CHILEAN SEA BASS with CITRIS-THYME BUTTER

pan roasted on a bed of tomato, mushroom & artichokes | 36

sides

LOBSTER MAC & CHEESE tender lobster, blend of three-cheeses, mild green-chiles | 18

ruth's classics

meal includes a starter, entrée, personal side dish and dessert 54.95

STARTERS

chicken & andouille sausage gumbo
steak house salad
apple, walnut, bleu cheese salad
caesar salad

ENTRÉES

sea bass - citrus thyme butter*
filet mignon*
14 oz veal rib chop - herb butter*
12 oz. ribeye*
16 oz. ribeye* - add \$4

SIDES

rainbow heirloom carrots
creamed spinach
mashed potatoes
sautéed mushrooms
green beans with roasted garlic

DESSERT chocolate turtle cheesecake with cranberry-pecan chocolate bark

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

pictured on our cover is the original ruth's chris steak house on broad street in new orleans, 1965