

CHEF'S FEATURES

APPETIZERS & SOUPS

Carpaccio* ~ Traditional Carpaccio served with garlic toast points, shaved parmesan cheese, fresh ground pepper and Caesar dressing 12

Seafood Gumbo ~ A Classic Gumbo with Andouille sausage, shrimp and crab meat. 8.5

ENTRÉES

Bone-in Filet* ~ A generous sixteen ounce cut. Bone-in takes our most popular steak to its peak of tenderness and flavor 50

Filet* & Lobster Tail Rockefeller ~ A Perfect Combination – 6 oz Filet paired with a succulent 4 oz Caribbean lobster tail topped with creamed spinach, onions and drizzled with Hollandaise sauce 40

Blackened Sea Scallops ~ Blackened Sea Scallops served over Cheesy Polenta Cakes with Roasted Red Pepper Pesto 30

Almond Crusted Sea Bass ~ Fresh Sea Bass crusted in almonds and served with a Citrus-Thyme cream sauce 35

Live Maine Lobster ~ Featuring 1 ¾ to 3 pound lobsters ~ Market price

SIDES

Garlic Sautéed Broccolini ~ Fresh Broccolini sautéed with garlic butter and topped with Romano cheese 8.5

RUTH'S CLASSICS

Enjoy a complete meal that includes a starter, entrée, personal side and dessert.

STARTERS: Chicken Tortilla Soup, Arugula, Mandarin & Crispy Prosciutto Salad,
Steak House Salad or Caesar Salad

49.95

Almond Crusted Chilean Sea Bass
6 oz Filet* & Lobster Tail Rockefeller
Ribeye*
Filet*

40.95

Blackened Sea Scallops over Cheesy Polenta Cakes
Stuffed Chicken Breast
6 oz Filet* & Shrimp
Chef's Fresh Fish Selection

SIDES: Creamed Spinach, Garlic Mashed Potatoes, Sautéed Mushrooms,
Green Beans with Roasted Garlic or Garlic Sautéed Broccolini

SYMPHONY DESSERT: Chocolate Sin Cake & Fresh Berries - rich and sinful flourless chocolate cake

~ Add a wine pairing to your Ruth's Classic meal ~

Sonoma Cutrer Chardonnay & Uppercut Cabernet 20