

sizzle, swizzle, swirl

“great wine is great. more wine is better” - *ruth fertel*

offered in the Bar only | happy hour pricing listed in red
Sunday thru Friday 4:30pm-6:30pm | Saturday 9:30pm-11:30pm

sizzle

SEARED AHI-TUNA* 130 cal
complemented by a spirited sauce with hints of mustard & beer 12 | 21

BLACK & BLEU SALAD* 910 cal
chopped salad with onions, mushrooms, croutons, blue cheese dressing, blue cheese crumbles, cajun pecans, bacon, peppers, crispy onions & a blackened tenderloin 14 | 24

BARBECUED SHRIMP 400 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices 12 | 21

CALAMARI 990 cal
lightly fried, with sweet & spicy asian chili sauce 12 | 21

PRIME SLIDERS* 1130 cal
prime beef mini burgers topped with BBQ butter 12 | 15

swizzle & swirl

POMEGRANATE MARTINI 260 cal
smirnoff vodka, cointreau, pomegranate, cranberry juice, sugar rim 13 | 16

RUTH'S MANHATTAN 170 cal
jim beam bourbon, southern comfort, vermouth, black cherry 13 | 16

CLASSIC COSMO 230 cal
smirnoff vodka, cointreau, fresh lime juice, cranberry juice 13 | 16

GIN BASIL SMASH 180 cal
tangueray gin, fresh lime, basil 13 | 16

RATA SAUVIGNON BLANC 140 cal 10 | 12

KALEU CHARDONNAY 150 cal 10 | 12

SEANCE CABERNET 150 cal 10 | 12

SELECT BEER 100-370 cal 5 | 7

Nightly Live Entertainment
In Our Lounge

life's too short to eat anywhere else.®

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness.

Bistro MENU



*They call Ruth's Chris founder Ruth Fertel,
the First Lady of American Restaurants*



THIS IS HOW IT'S DONE.

hand-crafted cocktails 16

STEAKHOUSE MARTINI 190 cal

grey goose vodka, dolin dry vermouth, house infused olive juice with garlic, rosemary, & thyme

BLUEBERRY MOJITO 180 cal

cruzan aged light rum, fresh lime juice, muddled blueberries, fresh mint leaves

BUMBLE & BLOOM 180 cal

the botanist gin, st. germain elderflower, lemon juice, orange blossom honey syrup, plum bitters

BLACK CHERRY MARTINI 190 cal

effen black cherry vodka, fresh lime juice & cranberry juice

RASPBERRY COSMOPOLITAN 200 cal

raspberry vodka, cointreau, cranberry, fresh lime

ESPRESSO MARTINI 180 cal

bailey's irish cream, grand marnier & kahlua shaken with espresso. served up.

crafted spirit free cocktails 8

BLACK & BLUE MOJITO 100 cal

blueberry, blackberry, mint, demerara syrup, soda

SHAKEN ESPRESSO 100 cal

espresso, cream, simple syrup in a chocolate rimmed glass

MANGO MULE 110 cal

mango, lime, non-alcoholic ginger beer

appetizers

SEARED AHI-TUNA* 130 cal

complemented by a spirited sauce with hints of mustard & beer 21

BARBECUED SHRIMP 400 cal

large shrimp sautéed in reduced white wine, butter, garlic & spices 21

CARPACCIO* 710 cal

traditional carpaccio with shaved parmesan cheese, fresh ground black pepper & caesar dressing 19

SHRIMP COCKTAIL 190 cal

chilled jumbo shrimp, new orleans-style cocktail sauce 20

VEAL OSSO BUCO RAVIOLI 460 cal

saffron-infused pasta with sautéed spinach & white wine demi-glace 18

SPICY SHRIMP 350 cal

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with tangy cucumber salad 24

PRIME SLIDERS* 1130 cal

prime beef mini burgers topped with BBQ butter 15

sides

FRENCH FRIES 740 cal | 12

MASHED POTATOES 440 cal | 12.5

CREAMED SPINACH 440 cal | 12

FRESH BROCCOLI 80 cal | 12

GRILLED ASPARAGUS 100 cal | 13

with hollandaise 290 cal

soups & salads

SOUP OF THE DAY | MARKET PRICE

LOBSTER BISQUE | 13 110 cal

FRENCH ONION | 11 390 cal

CAESAR SALAD* 500 cal

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 13

<i>with 4oz. filet*</i> +16	<i>with chicken</i> +9	<i>with shrimp</i> +10
670 cal	940 cal	600 cal

BLACK & BLEU SALAD* 910 cal

chopped salad with onions, mushrooms, croutons, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin 24

CHILLED SEAFOOD SALAD 475 cal

steakhouse salad mix, red onion, jumbo shrimp, colossal lump crabmeat, bell peppers, house vinaigrette 22

RUTH'S CHOP SALAD 470 cal

our original... julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, crispy onions 13

STEAK HOUSE SALAD 50 cal

(calorie count does not include dressing)

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 12

burger & sandwiches

PRIME RIB FRENCH DIP* 1370 cal

toasted french bread with au jus & creamy horseradish, served with hand-cut french fries 20

RUTH'S PRIME BURGER 1390 cal with cheese add 80-200 cal

prime ground beef, your choice of cheese, served with lettuce, tomato & onion and hand-cut french fries 17

STEAK SANDWICH* 1360 cal

sliced filet on garlic bread, prepared with bearnaise sauce & served with hand-cut french fries 20

CRAB CAKE SANDWICH 1250 cal

crab cake topped with remoulade sauce, served with lettuce, tomato & onion and hand-cut french fries 26

CHICKEN SANDWICH 910 cal

garlic marinated chicken breast, topped with your choice of cheese, served with lettuce, tomato & onion and hand-cut french fries 16

PORTOBELLA MUSHROOM SANDWICH 1000 cal

roasted portobella mushrooms, asparagus, bell peppers & onions, topped with melted swiss cheese & served with hand-cut french fries 13

CRAB BLT WITH ZUCHINI FRIES 1200 cal

grilled garlic bread, roasted red pepper ranch 18

entrees

NEW YORK STRIP* 1040 cal

USDA Prime, full bodied 12 oz cut, slightly firmer than a ribeye 44

MIXED GRILL* 690 cal

three guest favorites - 4oz filet, garlic herb cheese stuffed oven roasted free-range chicken breast, homemade jumbo lump crab cake 36

STUFFED CHICKEN BREAST 630 cal

oven roasted, free-range double chicken breast, garlic herb cheese, lemon butter 37

served with a personal side

choice of: mashed potatoes 240 cal creamed spinach 350 cal

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*Items are served raw or undercooked or may contain raw or undercooked ingredients.

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*Items are served raw or undercooked or may contain raw or undercooked ingredients.

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