

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
*with 4oz. filet** +16 670 cal | *with chicken* +9 940 cal | *with shrimp* +10 600 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 ZUCHINNI 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

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