



# lunch at ruth's

## appetizers & soups

**SOUP OF THE DAY | CUP 14**

**SEARED AHI TUNA\*** 130 cal  
complemented by a spirited sauce with hints of mustard & beer **22**

**BARBECUED SHRIMP** 860 cal  
large shrimp sautéed in reduced white wine, butter, garlic & spices **25**

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade sauce, or new orleans-style cocktail sauce **22**

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach & white wine demi-glace **21**

**LOBSTER VOODOO** 440 cal  
succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad **29**

## salads

**CAESAR SALAD\*** 500 cal  
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper **13**  
*with filet\** **35** 650 cal  
*with chicken* **25** 830 cal  
*with shrimp* **27** 550 cal

**BLACK & BLEU SALAD\*** 910 cal  
chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin **36**

**CHILLED SHELLFISH SALAD** 490 cal  
shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens **30**

**SEARED AHI TUNA SALAD\*** 710 cal  
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce **28**

**STEAK HOUSE SALAD** 50 cal  
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions **12**  
*with filet\** **34** 310 cal  
*with chicken* **24** 380 cal  
*with shrimp* **26** 120 cal

**ASIAN NOODLE SALAD\***  
ginger soy marinated filet or ahi tuna, napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame vinaigrette  
*with tuna* **25** 590 cal  
*with filet* **36** 590 cal

## sides

**FRENCH FRIES** **13** 740 cal

**SHOESTRING FRIES** **13** 640 cal

**MASHED POTATOES** **13** 440 cal  
individual portion **7** 240 cal

**POTATOES AU GRATIN** **13** 560 cal

**SWEET POTATO CASSEROLE** **13** 880 cal

**CREAMED SPINACH** **13** 440 cal  
individual portion **7** 350 cal

**FRESH BROCCOLI** **13** 80 cal

**GRILLED ASPARAGUS** **13** 100 cal  
with hollandaise **290** cal

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, shellfish or eggs may increase your risk of food-borne illness.

## LUNCH PRIX FIXE 36

enjoy a prix fixe that includes a starter, entrée & a dessert

### STARTERS

**Steak House Salad** 50 cal  
iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions

**Caesar Salad\*** 500 cal  
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

or **SOUP OF THE DAY**

### ENTRÉE

**Stuffed Chicken Breast** 530 cal  
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes

**Steak Frites\*** 500 cal  
6 oz tender filet with shoestring fries

**Seared Ahi Tuna Salad\*** 710 cal  
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce

### DESSERT

**Carrot Cake Cupcake with Cream Cheese Icing** 380 cal

## sandwiches & entrees *any signature steak is available upon request*

**RBAR BURGER\*** 1380 cal  
ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli, served with housemade chips. best in town! **21**

**PETITE FILET\*** 340 cal  
tender corn-fed midwestern beef **53**

**MIXED GRILL\*** 740 cal  
three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted chicken breast, homemade jumbo lump crab cake **49**

### ADD ON TO YOUR SANDWICH OR ENTRÉE:

cup of our soup of the day **7**  
half steak house salad (80-205 cal)  
or half caesar salad\* (250 cal) **7**

**BARBECUED SHRIMP** 980 cal  
large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes **38**

**STUFFED CHICKEN BREAST** 530 cal  
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes **28**

**FILET, 6 OZ\* & SHRIMP** 310 cal  
tender corn-fed midwestern beef topped with large shrimp **51**

**CHEF'S CATCH OF THE DAY**  
ask your server for the chef's special preparation of today's seafood offering **39**

**LOBSTER MAC & CHEESE** 930 cal  
tender lobster, three cheese blend, mild green-chiles **36**

## 30 minute lunch for \$24

*the chef selected options were chosen with your busy schedule in mind*

**FILET SLIDERS\*** 950 cal  
two filet sliders topped with ruth's barbecue butter & crispy onion straws, served with housemade chips

**CRAB CAKE SANDWICH** 1250 cal  
crab cake topped with remoulade sauce, served with lettuce, tomato, onion & hand-cut french fries

**SHRIMP PO' BOY** 1640 cal  
fried shrimp, lettuce, tomato & remoulade sauce, served with hand-cut french fries

**SOUP & SALAD**  
a cup of our housemade soup of the day & your choice of steak house salad (220-460 cal) or caesar salad (500 cal)\*

## freshly squeezed lemonades 6

**THE CLASSIC** 100 cal

**SPARKLING POMEGRANATE** 190 cal

**CRANBERRY TWIST** 110 cal

**ARNOLD PALMER** 60 cal

**KETEL ONE SPIKED** 14 95 cal

*For parties of 6 or more, a gratuity of 18% will be included. Upon requests, we can split the check up to 3 equal payments.*