

sizzle, swizzle & swirl®

*Offered in the Bar and Patio Only
Sunday thru Friday 4:00-7:00 pm
happy hour pricing listed in red*

drinks

COCKTAILS 11

GIN BASIL SMASH 180 cal

aviation gin, fresh lime, organic syrup, fresh basil

POMEGRANATE MARTINI 260 cal

frïss vodka, cointreau, pomegranate, cranberry, sugar rim

SKINNY MARGARITA 250 cal

corazon blanco, triple sec, agave, fresh lime & orange juices

RUTH'S MANHATTAN 170 cal

benchmark, southern comfort, vermouth, black cherry

HOUSE MIXED DRINKS 11

FRÏSS, BACARDI, CORAZON BLANCO, SEAGRAM'S 7,
TINKERMAN'S, BENCHMARK, DEWARS

WINES BY THE GLASS 140-150 cal 9

CHATEAU SOUVERAIN, SAUVIGNON BLANC
CHATEAU SOUVERAIN, CHARDONNAY
CHATEAU SOUVERAIN, PINOT NOIR
CHATEAU SOUVERAIN, CABERNET SAUVIGNON

BEER 100-120 cal 7

BUD LIGHT, BUDWEISER, COORS LIGHT, MILLER LITE

Additional beverages on the back

food

TENDERLOIN SKEWER SALAD* 710 cal

honey-soy marinated skewers, spring greens, mushrooms, caramelized onions & blue cheese crumbles 13 | 20

GRILLED CHICKEN CAESAR SALAD* 940 cal

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan, fresh ground black pepper & grilled chicken 13 | 20

SEARED AHI TUNA* 130 cal

complemented by a spirited sauce with hints of mustard & beer 14 | 23

SPICY SHRIMP 350 cal

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 15 | 24

RAW OYSTERS ON THE HALF SHELL* 310 cal

half dozen freshly shucked, wasabi ginger sauce, cocktail sauce 15 | 20

OYSTERS ROCKEFELLER*

half dozen oysters on the half shell baked with creamed spinach, caramelized onions, and hollandaise sauce 23 | 26

CALAMARI* 990 cal

lightly fried, with a sweet and spicy asian chili sauce 23 | 26

R BURGER WITH FRIES* 1380 cal

ruth's special grind on a brioche bun with crispy onion, lettuce, tomato, onion, swiss cheese & smoked aioli 15 | 22

GRILLED CHICKEN SANDWICH WITH HONEY MUSTARD 1140 cal

crispy onion, avocado, lettuce, tomato, onions, cheddar cheese, served with hand-cut fries 13 | 19

STEAK SANDWICH* 1280 cal

sliced filet on garlic bread, béarnaise sauce, served with lettuce, tomato, onion and hand-cut french fries 19 | 24

shareables

CHILLED SEAFOOD TOWER 690/1380 cal
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump crab small 95 large 180

small plates

GOAT CHEESE ARTICHOKE DIP 740 cal
artichoke hearts, sundried tomatoes, spinach, topped with goat cheese & served with grilled toast points 19

CRAB BEIGNETS 275 cal
lightly fried with english cucumber salad & a spicy cream sauce 23

ZUCCHINI STEAK FRIES 540 cal
lightly fried zucchini fries, parmesan cheese and roasted pepper ranch sauce 13

FILET & CAB

6 oz petite filet with shrimp,
paired with a glass of
caymus california, cabernet sauvignon,
available in the bar only | 45



RUTH'S FAVORITES IN RED

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.