

# Chef's Features

## hand-crafted cocktails

**TILTED PINEAPPLE MARTINI** 350 cal  
house made pineapple infused vodka served ice cold and garnished with artisanal candied pineapple | 18

**CITRUS HONEY MARTINI** 200 cal  
patron tequila and citrus meet the sweetness of honey | 18

**BLACK CHERRY OLD FASHIONED** 190 cal  
premium whiskey infused 14 days with luxardo cherries & black walnut bitters, garnished with rye macerated cherries | 20

**THE ORIN SWIFT SOUR** 240 cal  
traveller whiskey, ancho chile liqueur, fresh lemon, demerara, topped with a wine floater of orin swift abstract red blend | 18

## wines

**CAYMUS VINEYARDS**, Cabernet Sauvignon, CA 160 cal | 34 /gl

**BRANCAIA**, Super Tuscan, "Tre", Tuscany, ITA 150 cal | 17 /gl

**ROMBAUER**, Chardonnay, Carneros, CA 130 cal | 20 /gl

## mocktails

add choice of liquor for an additional fee

**TROPICAL SUNRISE**  
freshly squeezed orange juice, pineapple juice, mango purée | 10

**BLUEBERRY LAVENDER FIZZ**  
lavender honey syrup, ginger beer, rosemary | 10

**STRAWBERRY MULE**  
ginger beer, lemon, and strawberry | 10

## appetizers

**BEEF CARPACCIO\*** 670 cal  
thinly sliced prime beef accompanied with capers, dijon mustard, field greens, garlic toast points | 25

**BLACKENED SCALLOPS\*** 420 cal  
three blackened scallops served atop a medley of corn and spinach | 29

## entrées

**GARLIC CRUSTED SEA BASS\*** 920 cal  
8 oz tender sea bass, with crispy panko-garlic crust, lemon butter, sautéed baby spinach | 48

**DOUBLE PORK CHOP\*** 800 cal  
premium reserve, 18 oz double pork chop, that is flavorful and juicy | 46

### FILET & BLACKENED SCALLOPS\*

tender center-cut 6 oz filet & paired with three blackened scallops served atop a medley of corn & spinach 77

## entrée complement

**BLACKENED SCALLOPS\*** 420 cal  
three blackened scallops served atop a medley of corn and spinach | 29

## dessert

**BANANAS FOSTER**  
sliced bananas sautéed with brown sugar, banana liqueur flambéed, with vanilla ice cream | 18/pp 910 cal per serving (minimum order two people)

# Ruth's Classics

## PRIX FIXE SPECIAL MENU

*a prix fixe meal for \$65 including a starter, entrée, personal side, and dessert*

### STARTERS

Caesar Salad 250 cal  
Steak House Salad 50 cal, dressing not included  
French Onion Soup 390 cal

### ENTRÉES

6 oz Petite Filet\* & Shrimp 310 cal  
8 oz Spicy Salmon with Crispy Shrimp 710 cal  
16 oz Stuffed Chicken Breast 720 cal  
18 oz Double Pork Chop\* 800 cal

### SIDES

Creamed Spinach 220 cal  
Garlic Mashed Potatoes 220 cal  
Fresh Broccoli 40 cal

### DESSERT

Chef's Seasonal Selection

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, shellfish, or eggs may increase your risk of food-borne illness. For parties of 5 or more, gratuity of 18% will be included.