Chef's Winter Selections

hand-crafted cocktails

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

BROWN BUTTER OLD FASHIONED 210 cal
buffalo trace bourbon, a house made rich brown butter syrup, a touch of cherry and walnut bitters, smoked | 18

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

wines

CAYMUS VINEYARDS WINE FLIGHT 3 oz/ea 210 cal | 35
sauvignon blanc, emmolo, ca
petite sirah, caymus-suisun, ca
cabernet sauvignon, caymus, napa valley, ca

entrées

SEARED SCALLOPS WITH SHIITAKE SOY BUTTER SAUCE 780 cal
golden-seared scallops served atop a bed of creamy risotto, finished with a savory shiitake soy butter sauce | 49

8 OZ CENTER-CUT FILET* WITH A JUMBO LOBSTER TAIL 1170 cal
our tender 8 oz center-cut filet & paired with a succulent jumbo lobster tail | 100

dessert

CHOCOLATE MOLTEN LAVA CAKE 1133 cal
warm, rich chocolate cake with a gooey ganache center, topped with vanilla ice cream and drizzled with caramel sauce | 14

Ruth's 3 Course for $60

includes a starter, entrée, personal side & dessert for $60

starters

CAESAR SALAD | STEAK HOUSE SALAD | SOUP OF THE DAY

entrées

SPICY SALMON & CRISPY SHRIMP
8 oz seared salmon, crispy shrimp, spicy honey-thai sauce flavored with ginger, jalapeños & bell peppers

6 OZ FILET & SHRIMP
our tender 6 oz center-cut filet with three large shrimp

STUFFED CHICKEN BREAST
16 oz oven roasted double chicken breast, garlic herb cheese, lemon butter

upgrade your entrée

11 OZ FILET *+10* | 16 OZ NEW YORK STRIP *+10*

entrée complements

BLEU CHEESE CRUST *+7* | TRUFFLE CRUST *+8*

sides

CREAMED SPINACH | GARLIC MASHED POTATOES | CREMINI MUSHROOMS

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.