RUTH'S @ THE BAR

Offered in the bar only. Ask your server for happy hour days & times. Happy hour pricing listed in red.

Perfect Pairing

6 OZ FILET* & CABERNET 45
(700 cal)

6 oz tender midwestern filet with three large shrimp

RAMSAY CABERNET, California

Tasting Notes: layers of blackberry, boysenberry and blueberry with a spicy earth-laced finish

To Share

GOAT CHEESE & ARTICHOKE DIP 14 | 19
sun-dried tomatoes, parmesan, bleu cheese (740 cal)

SEARED AHI TUNA* 16 | 22
english cucumber, mustard-beer sauce (130 cal)

SPICY SHRIMP 17 | 26
succulent fried shrimp in spicy cream sauce (350 cal)

Sandwiches & Salad

ARTISAN CHICKEN SANDWICH 14 | 17
cilantro-marinated, brie cheese, mango chutney, fries (770 cal)

RUTH'S CHEESEBURGER* 15 | 18
prime beef, choice of cheese, fries (1320 cal)

STEAK SANDWICH* 17 | 20
sliced filet, béarnaise sauce, garlic bread, fries (1280 cal)

FILET MIGNON STEAK SALAD* 16 | 19
beef tenderloin & mushroom skewers, red onion, crumble blue cheese, balsamic vinaigrette (710 cal)

Hand-Crafted Cocktails

CLASSIC LEMON DROP 13 | 16
Ketel One Citron, Cointreau, fresh lemon juice, sugar rim (210 cal)

GAMBLER'S OLD FASHIONED 13 | 16
Knob Creek, demerara, Bitter Truth Aromatic Bitters (170 cal)

POMEGRANATE MARTINI 13 | 16
Tito's Handmade, Cointreau, pomegranate (260 cal)

BLUEBERRY MOJITO 13 | 16
Bacardi Superior, blueberries, fresh mint, lime (200 cal)

ROCKS RITA 13 | 16
Herradura Reposado, Cointreau, fresh juices (250 cal)

DIRTY GOOSE MARTINI 14 | 17
Grey Goose, olive juice, bleu cheese olives (200 cal)

RUTH'S MANHATTAN 14 | 17
Woodford Reserve, Southern Comfort, black cherry (170 cal)

GIN COLLINS 13 | 16
Tanqueray 10 Gin, Caravella Limoncello, cucumber, and fresh lemon juice (200 cal)

ESPRESSO MARTINI 13 | 16
Kahlúa, Baileys, Grand Marnier, fresh brewed espresso (210 cal)

HENNESSY SIDECAR 13 | 16
Hennessy VS, Cointreau and fresh lemon juice served with an orange-sugared rim (280 cal)

CITRUS HONEY MARTINI 14 | 17
Patrón Tequila and citrus meet the sweetness of honey (200 cal)

House Mixed Drinks

Jim Beam, Johnnie Walker Red, Bacardi, Cuervo Gold, Bombay, Seagram's 7, Smirnoff (120 cal)

starting at 11 | 13

World Class Wines

(150-225 cal)

Sea Sun, **CHARDONNAY**, CA 6 oz 11 | 14

Santa Rita "120", **CABERNET SAUVIGNON**, Chile 6 oz 11 | 14

Crafts & Domestics

Miller Lite, Bud Light, Coors Light, Michelob Ultra, Modelo Especial, Stella Artois, Guinness, Heineken, Heineken 0.0 (95-210 cal)

starting at 5 | 6

2,000 calories a day is used for general nutritional advice, but caloric needs vary. Additional nutrition information available upon request. *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 for food-borne illness. If you have a food allergy, please speak to a manager, chef, or your server before placing your order.

RUTH'S @ THE BAR

Appetizers

CALAMARI 23
lightly fried calamari tossed in sweet & spicy chili sauce (990 cal)

MUSHROOMS STUFFED WITH CRABMEAT 21
broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese (440 cal)

SHRIMP COCKTAIL 22
chilled jumbo shrimp served with your choice of house-made cocktail sauce or remoulade (190-350 cal)

SPICY SHRIMP 26
golden-fried butterflied jumbo shrimp, tossed in spicy cream sauce (350 cal)

VEAL OSSO BUCO RAVIOLI 21
ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace (460 cal)

SIZZLING CRAB CAKES 29
two handmade jumbo lump crab cakes, served sizzling in rich lemon butter (320 cal)

Classic Steaks

8 OZ CENTER-CUT PETITE FILET* (340 cal) 55

11 OZ CENTER-CUT FILET* (500 cal) 63

12 OZ PRIME NEW YORK STRIP* (1040 cal) 58

16 OZ PRIME RIBEYE* (1370 cal) 72

26 OZ COWBOY RIBEYE* (1690 cal) 83

4 OZ PETITE FILETS* & SHRIMP 60
two tender 4-ounce filet medallions topped with six grilled jumbo shrimp (490 cal)

Signature Sides

BAKED POTATO (800 cal) 14

GARLIC MASHED POTATOES (440 cal) 14

AU GRATIN POTATOES (560 cal) 14

CREAMED SPINACH (440 cal) 15

SWEET POTATO CASSEROLE (880 cal) 15

GRILLED ASPARAGUS (290 cal) 15

LOBSTER MAC & CHEESE 29
cavatappi pasta and tender maine lobster tossed in white cheddar sauce (930 cal)
without lobster (820 cal) 15

Salads & Soups

STEAK HOUSE SALAD 15
baby lettuce, grape tomatoes & red onion, topped with house-made garlic croutons, served with house-made vinaigrette (50 cal)

CAESAR SALAD 15
crisp romaine hearts tossed in house-made caesar dressing, topped with parmesan, romano & house-made garlic croutons (500 cal)

LETTUCE WEDGE 15
crisp iceberg lettuce, topped with crispy applewood-smoked bacon, grape tomatoes & bleu cheese crumbles, drizzled with house-made bleu cheese dressing (220 cal)

RUTH'S CHOPPED SALAD* 15
a tower of applewood-smoked bacon, egg, green olives, hearts of palm, mushrooms, bleu cheese crumbles & house-made garlic croutons tossed in creamy house-made lemon basil dressing, topped with crispy onions (470 cal)

SOUP OF THE DAY 15

Entrée Complements

GRILLED SHRIMP (6) (100 cal) 17

SIZZLING LOBSTER TAIL (590 cal) 21

BLEU CHEESE CRUST (200 cal) 6

OSCAR STYLE (520 cal) 18

Desserts

CRÈME BRÛLÉE 14
vanilla bean custard with raw sugar crust (620 cal)

CHOCOLATE MOLTEN LAVA CAKE 14
warm, rich chocolate cake with a gooey ganache center, topped with vanilla ice cream and drizzled with caramel sauce (1310 cal)

CLASSIC CHEESECAKE 14
fresh berries and mint (1280 cal)

RUTH'S CARROT CAKE 14
house-made four layer carrot cake with cream cheese frosting, topped with caramel sauce (2090 cal)

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