Chef's Fall Selections

CHEF SELECTED ITEMS SHOWCASING THE FLAVORS OF FALL

Cocktails

DOUBLE BARREL OLD FASHIONED 16
a blend of barrel aged Woodford Reserve Bourbon and Herradura Reposado Tequila, agave, and hopped grapefruit bitters (220 cal)

SMOKE & FIRE OLD FASHIONED 17
a smoky and spicy twist on a classic - Bulleit Rye Bourbon, Hellfire Bitters, Grand Marnier, and filthy cherries (240 cal)

GUAVA GIMLET 17
Botanist Gin, St-Germaine Elderflower, guava and fresh lime juice (270 cal)

Soup

LOBSTER BISQUE 15
rich, creamy and house-made with maine lobster and a touch of brandy (790 cal)

Entrées

SALMON WITH BAY SCALLOPS 44
8 oz norwegian salmon, roasted and topped with crispy bay scallops, served with a thai sauce over a medley of seasonal vegetables (1300 cal)

PARMESAN HERB CRUSTED CENTER-CUT FILET* 61
tender 8 oz center-cut filet topped with our signature creamy garlic-herb cheese (670 cal)
upgrade your steak to an 11 oz. filet +8*

CENTER-CUT FILET* & CRAB-STUFFED SHRIMP 75
tender 8 oz center-cut filet paired with house-made crab-stuffed imported shrimp, served over a medley of seasonal vegetables (1170 cal)
upgrade your steak to an 11 oz. filet +8*

Hand-Crafted Cocktails

CITRUS HONEY MARTINI 17
Patrón Silver paired with the flavor of honey, fresh orange and lemon juice (200 cal)

GAMBLER'S OLD FASHIONED 16
Knob Creek, demerara with Bitter Truth Aromatic Bitters (210 cal)

POMEGRANATE MARTINI 16
Tito's Handmade Vodka, Cointreau, pomegranate, made with fresh lemon juice and served with a sugared rim (180 cal)

ROCKS RITA 16
Herradura Reposado and Cointreau made with fresh lime and orange juice (250 cal)

CLASSIC LEMON DROP 16
Ketel One with fresh lemon juice and served with an orange-sugared rim (210 cal)

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

ESPRESSO MARTINI 16
Tito's Handmade Vodka, Caffè Borghetti, fresh brewed espresso, sprinkled with cocoa powder (340 cal)

BLUEBERRY MOJITO 16
Bacardi Superior, blueberries, mint and fresh lime juice (190 cal)

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

DIRTY GOOSE MARTINI 17
Grey Goose and Dolin Vermouth served with house-made bleu cheese stuffed olives (410 cal)

RUTH'S MANHATTAN 17
Woodford Reserve, Dolin Rouge Vermouth, and Angostura Bitters, served with filthy cherries (160 cal)

2,000 calories a day is used for general nutrition advice, but calorie needs vary. 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.