

Ruth's BISTRO MENU



HAPPY HOUR

SUNDAY-FRIDAY 4:30-6:30P.M. • SATURDAY 9:30-11:30P.M.

STARTERS

STEAKHOUSE TRIO* A surf and turf selection of our most popular appetizers:
Sushi grade Ahi Tuna, a Prime Slider, and Spicy Lobster Bites. \$14

CRAB CAKE SLIDERS A miniature version of our famous crab cakes,
two crab cakes topped with remoulade, served on toasted rolls. \$14

PRIME SLIDERS* three petite prime burgers. \$13

FILET SLIDERS* three 2 oz. sliders made with our finest USDA Prime Filet. \$23
~ not included in happy hour discount ~

BARBECUE SHRIMP sautéed in New Orleans-style butter and spices. \$15

CALAMARI our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce. \$15

SEARED AHI TUNA APPETIZER Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. \$17

SOUPS & SALADS

LOBSTER BISQUE - \$11

HOUSE SALAD - \$9 add: chicken \$6, shrimp \$7, salmon \$12

CAESAR SALAD- \$10 add: chicken \$6, shrimp \$7, salmon \$12

GRILLED TENDERLOIN AND PORTOBELLO SALAD*

sliced grilled filet, Portobello mushrooms, diced eggs, roasted red onion,
bleu cheese crumbles, crisp bacon pieces and asparagus served atop fresh baby arugula with our house vinaigrette dressing. \$18

CHILLED SHELLFISH SALAD shrimp and colossal lump crabmeat tossed
with our house vinaigrette dressing, served on a bed of mixed greens. \$19

SEARED AHI-TUNA SALAD fresh field greens, red onions and crunchy
vegetables served with slices of our blackened Ahi-tuna and a Thai chili sauce. \$16

SANDWICHES

Served with hand-cut french fries

STEAK SANDWICH* sliced filet drizzled with Béarnaise sauce, served on garlic toast with your choice of cheese. \$17.50

CRAB CAKE SANDWICH served with fresh greens and remoulade sauce. \$16

PRIME FRENCH DIP* toasted French bread with au jus and creamy horseradish sauce. \$17.50

RUTH'S PRIME BURGER* Prime ground beef cooked to the temperature of your liking,
topped with your choice of cheese and served with lettuce, tomato and onion. \$13.50

PORTOBELLO MUSHROOM SANDWICH roasted Portobello mushrooms, asparagus, bell pepper and onions -
topped with melted Swiss cheese and roasted red pepper pesto. \$12

CRAB BLT WITH FRIES grilled on garlic bread, zucchini fries served with roasted red pepper ranch. \$16

ENTRÉES

Served with your choice of a personal side of mashed potatoes, sautéed mushrooms, creamed spinach, or hand-cut french fries.

12 OZ. NEW YORK STRIP* this USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. \$38

VEAL OSSO BUCO RAVIOLI filled with braised veal and mozzarella cheese, served with sautéed spinach. \$17

OVEN-ROASTED FREE RANGE DOUBLE CHICKEN BREAST stuffed with garlic herb cheese
and served sizzling with lemon butter. \$26

MIXED GRILL* three guest favorites - a 4 oz. tenderloin filet prepared to your liking, an oven roasted free-range chicken breast
stuffed with garlic herb cheese, and our home-made jumbo lump crab cake baked until golden brown. \$32



(Full Dinner Menu also available in our Lounge)

** Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*