

CHEF'S FEATURES

HAND-CRAFTED COCKTAILS | 15

RUTH'S MANHATTAN

Featuring our Duke hand selected barrel selection George Dickel Tennessee Whisky

RUBY RED GREYHOUND

Belvedere Vodka, St. Germain Elderflower Liqueur, freshly squeezed Ruby Red Grapefruit & Lime Juices

APPETIZERS, SOUPS & SALADS

Spicy Lobster | 20

Succulent lobster, lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad

White Bean and Chorizo | 10

Hearty tomato broth with cannellini beans, chorizo sausage and fresh spinach

Oysters Rockefeller | 18

A New Orleans classic. Baked on the half shell with our famous rockefeller sauce

Apple, Walnut & Bleu Cheese Salad | 14

Mixed greens, candied walnuts and red onion tossed with aged balsamic vinaigrette

ENTRÉES

Seared Jumbo Sea Scallops | 32

Served with a sweet corn & spinach sauté

Pan Roasted Center-Cut Swordfish Steak | 38

Sun-dried tomato & basil crumb, sautéed fresh spinach

Stuffed Lobster Tail & Filet | 66

Cold water lobster tail stuffed with succulent crabmeat and garlic herb cheese. Paired with our tender petit filet

RUTH'S CLASSICS 55.95

Enjoy a complete meal that includes a starter, entrée, personal side dish and dessert

STARTERS: White Bean and Chorizo Soup | Steak House Salad

Apple, Walnut & Bleu Cheese Salad | Caesar Salad

ENTRÉE SELECTION:

Pan Roasted Center-Cut Swordfish Steak

Seared Jumbo Sea Scallops

Filet Mignon

16 oz. Ribeye* add \$4

SIDES: Southwestern Mac 'n' Cheese | Creamed Spinach

Mashed Potatoes | Sautéed Mushrooms

DESSERT: Chocolate Turtle Cheesecake with Cranberry-Pecan Chocolate Bark

Menu Items May Vary Per Location. No Substitutions or Sharing Please!

Available in Main Dining Only for Maximum of 8 Guests Per Seating

PERFECTLY PAIRED WITH A GLASS OF

White: Pedernales Cellars Texas Viognier 2014 | \$12 | BOTTLE \$45

Red: Pedernales Cellars Texas Tempranillo 2013 | \$14 | BOTTLE \$50

\$5 From Every Bottle of Pedernales Cellars Sold

Will be Donated to the Cavalier's Foundation to Support Local Charities

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
SummerClassics.Sept29.2015