



LUNCH AT RUTH'S

SOUPS & SALADS

SOUP OF THE DAY market price

LOBSTER BISQUE 12

LETTUCE WEDGE 12

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing

CAESAR SALAD 11

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan cheese and fresh ground pepper

add CHICKEN or SHRIMP 18

GRILLED TENDERLOIN & PORTOBELLO SALAD 25

grilled tenderloin, portobello mushrooms, asparagus served atop mixed greens in a roasted tomato vinaigrette dressing with bacon, egg, red onions and croutons

SEARED AHI TUNA SALAD 17

seared blackened tuna, fresh field greens, red onions & crunchy vegetables tossed with a ponzi sauce

APPETIZERS

SEARED AHI-TUNA 15

complemented by a spirited sauce with hints of mustard and beer

SHRIMP REMOULADE 18

chilled jumbo shrimp, choice of creole remoulade sauce or spicy new orleans style cocktail sauce

CALAMARI 20

lightly fried, tossed with a sweet and spicy thai chili sauce

SIZZLIN' BLUE CRAB CAKES 20

two jumbo lump crab cakes with sizzling lemon butter

COCKTAILS

RUBY RED GREYHOUND 15

belvedere pink grapefruit vodka, st. germain elderflower liqueur, freshly squeezed ruby red grapefruit juice, lime juice and grapefruit slice

POMEGRANATE MARTINI 15

tito's handmade vodka, patron citronage, pomegranate, cranberry juice, sugar rim

RUTH'S MANHATTAN 15

george dickel barrel select tennessee whisky and sweet vermouth served with a gourmet cherry

CLASSIC COSMO 15

tito's handmade vodka, triple sec, fresh lime juice, cranberry Juice

ROCKS RITA 15

sauza blue reposada 100% blue agave tequila, triple sec, freshly squeezed lime and orange juice

BURGER & SANDWICHES

all sandwiches are complemented with our hand cut french fries

ROASTED CHICKEN SANDWICH 16

roasted free-range chicken breast served on a fresh baguette with garlic butter, creamy lemon basil dressing, roasted bell peppers and your choice of cheese

CRAB BLT WITH ZUCCHINI FRIES 18

succulent crab served on grilled garlic bread with zucchini fries and roasted red pepper ranch dressing

RUTH'S PRIME BURGER 18

USDA prime burger grilled to perfection and served on a toasted bun with garlic butter, lettuce, tomato, onion and your choice of cheese and condiments

SLICED STEAK SANDWICH 25

a generous portion of sliced prime steak served on garlic bread, topped with sautéed mushrooms and béarnaise sauce

ENTRÉES

PETIT FILET 43 / FILET 47

the most tender cut of corn-fed midwestern beef, broiled to your liking

RIBEYE 52

Prime USDA ribeye well marbled for extra flavor

MIXED GRILL 32

three guest favorites – a 4 oz. tenderloin, an oven roasted free-range chicken breast stuffed with garlic herb cheese and a jumbo lump crab cake

FRESH SEAFOOD SELECTION
market price

your server will describe the seafood selection our chef has prepared for today

LUNCH SIDES 11

**FRENCH FRIES | ZUCCHINI FRIES | MASHED POTATOES
BROCCOLI | CREAMED SPINACH**

Our steaks are served sizzling in butter, specify extra butter or none

About Your Steak

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° F to lock in the corn-fed flavor. Then we serve your steak **sizzling** on a 500° plate so that it stays hot throughout your meal.

RARE
very red, cool center

MEDIUM RARE
warm, red center

MEDIUM
pink center

MEDIUM WELL
slightly pink center

WELL
no pink throughout