

hand-crafted cocktails | \$14

Listed from sweet to spirit-forward

BLUEBERRY SPICED MOJITO

captain morgan spiced rum, blueberries, mint, lime, ginger ale

GEORGIA PEACH TEA

deep eddy peach vodka, sweet tea, réal® peach puree, lemon sour

RASPBERRY ROSEMARY COSMO

skyy raspberry vodka, cointreau, lime, rosemary, cranberry juice, raspberries

RUTH'S PISCO PUNCH

caravedo acholado pisco, blueberries, pineapple juice, lemon sour

HIBISCUS LEMON DROP MARTINI

ketel one vodka, ketel one citroen, cointreau, monin hibiscus syrup, lemon sour

STRAWBERRY ROCKS RITA

casamigos tequila, grand marnier, tres agaves nectar, strawberry puree, lime

MANHATTAN EASTSIDE

woodford reserve bourbon, domaine de canton ginger, lemon, filthy® amarena cherries

STONE FRUIT SMASH

maker's mark bourbon whisky, apricot preserves, lemon sour

WILD BERRY SIDECAR

remy martin vsop, grand marnier, blackberries, lemon sour
hennessy vsop upgrade \$8 additional

NOLA MULE

reyka icelandic vodka, orange bitters, fever-tree ginger beer

THAI LIME MARGARITA

don julio 70 añejo claro tequila, hangar one makrut lime vodka, cointreau, tres agaves nectar, lime

OLD MAN AND THE DAIQUIRI

myers's dark rum, rumhaven caribbean rum, luxardo maraschino, lime

RUBY RED GREYHOUND

deep eddy ruby red grapefruit vodka, grapefruit bitters, grapefruit, lime

SMOKY PALOMA

corazon tequila blanco, casamigos mezcal, grapefruit, fever-tree grapefruit soda

DIRTY WHEATLEY MARTINI

wheatley vodka, carpano dry vermouht, olive juice, blue cheese stuffed olives

*PROUDLY SERVING PREMIUM FEVER-TREE
NON-ALCOHOLIC MIXERS IN ALL OF OUR COCKTAILS*

food

SEARED AHI TUNA

complemented by a spirited sauce with hints of mustard & beer **15** | 19

SPICY SHRIMP

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad **18** | 22

SIZZLING JUMBO SCALLOPS*

lightly blackened jumbo scallops, served sizzling with red pepper pesto & a touch of lemon butter **14** | 18

CRAB FRITTERS

crab, jalapenos & cream cheese, dusted with cornmeal and fried; served with a tangy cucumber salad **14** | 18

BLACK & BLUE LETTUCE WRAPS*

seasoned beef tips, served with diced tomatoes, blue cheese, red onion, balsamic vinaigrette in iceberg lettuce cups **13** | 17

LAMB LOLLIPOP CHOPS*

served with mango chutney marmalade **19** | 22

RUTH'S PRIME BURGER*

prime ground beef, your choice of cheese, served with hand-cut french fries **16** | 19
add bacon, avocado or sauteed mushrooms | 1.5 each

signature plates

SIZZLING CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter **30** | 32

LOBSTER MAC & CHEESE

our signature side, accented with tender, succulent lobster meat **19** | 21

TOURNEDOS & SHRIMP*

two 4 oz medallions, served with large shrimp **51** | 53

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter **33** | 35

FILET*

tender corn-fed midwestern beef, served sizzling 8 oz **44** | 46 | 11 oz **49** | 51

BONE-IN NEW YORK STRIP*

USDA Prime, full-bodied 19 oz bone-in cut **64** | 66

chef's seasonal feature

BOURBON STREET COWBOY*

22 oz USDA Prime bone-in ribeye, well-marbled; topped with sauteed shrimp and our New Orleans style white wine-garlic barbecue butter **79** | 83

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.