

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,
reäl® 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 vermouth,
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

FRIED OYSTERS

lightly breaded and fried oysters, accented with our signature
remoulade and a spicy thai chili pepper sauce **15** | 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

happy hour

BAR ONLY - 4 – 6:30 PM, DAILY

**FEATURED DAILY
RED & WHITE WINES (\$10)**

**FEATURED DOMESTIC BEER (\$4)
& FEATURED PREMIUM BEER (\$5)**

**CLASSIC HIGHBALLS -
PREMIUM HOUSE SPIRIT +
A NON-ALCOHOLIC MIXER (\$9)**

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.