

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 vermouthe, 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 16 | 19

SPICY SHRIMP
succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 19 | 22

SIZZLING JUMBO SCALLOPS*
lightly blackened jumbo scallops, served sizzling with red pepper pesto & a touch of lemon butter 15 | 19

CRAB FRITTERS
crab, jalapenos & cream cheese, dusted with cornmeal and fried; served with a tangy cucumber salad 15 | 19

BLACK & BLUE LETTUCE WRAPS*
seasoned beef tips, served with diced tomatoes, blue cheese, red onion, balsamic vinaigrette in iceberg lettuce cups 14 | 18

LAMB LOLLIPOP CHOPS*
served with mango chutney marmalade 19 | 23

RUTH'S PRIME BURGER*
prime ground beef, your choice of cheese, served with hand-cut french fries 16 | 20
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 52 | 55

STUFFED CHICKEN BREAST
roasted double breast, garlic-herb cheese, lemon butter 33 | 36

FILET*
tender corn-fed midwestern beef, served sizzling 8 oz 45 | 47 | 11 oz 51 | 53

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 for full flavor; topped with sauteed shrimp and our New Orleans style white wine-garlic barbecue butter 79 | 84

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.