

## 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  
*hennesy 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 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

### FRIED OYSTERS

lightly breaded and fried oysters, accented with our  
signature remoulade and a spicy thai chili pepper sauce 16 | 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

## 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.