

Appetizers

Spinach Artichoke 12

Spinach, Baby Artichoke Hearts, Asiago Cheese, Garlic Crostini

Strawberry Bruschetta 12

Charred French Bread, Goat Cheese, Fresh Strawberry, Balsamic Reduction

Pheasant Roti 13

Pheasant, Wild Mushroom, Asiago Cheese, Garlic Crostini

New Orleans Crab Cakes 13

Cajun Remoulade

Steakhouse Bull Bites 14

Mesquite Beef Tips, Crispy Onions, Smoked Gouda and Blue Cheese Cream

Scallops Bruschetta 15

Prosciutto Wrapped Scallop, Beefsteak Tomato, Vidalia Onion, Sweet Pepper, Fresh Basil

Calamari Frito Misto 15

Lightly Fried Baby Squid, House Made Dipping Sauce

Shrimp Cocktail 16

Jumbo Shrimp, Agave Cocktail Sauce

Soup

French Onion 8

Lobster Bisque 12

Soup of the Day

Salads

Caesar 9

Grilled Romaine Heart, Anchovies, Parmesan, Roma Tomatoes, House Caesar Dressing

Spinach and Farro 10

Baby Spinach, Farro Pearls, Asparagus, Heirloom Tomato,
Toasted Walnuts, Balsamic Vinaigrette

Ruthie's Wedge 10

Wedge of Iceberg, Maytag Blue Cheese, Bacon, Crispy Onions, Parmesan Peppercorn Dressing

B.L.T 10

Mixed Greens, Crispy Bacon, Heirloom Tomato,
Fried Egg, Bacon Vinaigrette, House Croutons

Roasted Beet Salad 10

Mixed Greens, Roasted Beet, Parmesan Cheese, Heirloom Tomato, Balsamic Vinaigrette

Sides 6

- Grilled Asparagus • Creamy Spinach Lyonnaise • Baked Cauliflower Gratin • Steak Frites •
• Wild Mushrooms • Wheat Berry and Wild Rice Pilaf • Five Cheese & Mac •
- Garlic Confit Mashed Potatoes • Harvest Corn • Baked Potato • Baked Broccoli Gratin •
• Smokey Sweet Potato Gratin • Exotic Mushroom Risotto •

Steaks

Each Served with a Specialty Sauce and Ruthie's Herb Butter

Delmonico Ribeye 12 oz	29
Delmonico Ribeye 16 oz	34
New York Strip 12 oz	29
New York Strip 16 oz	34
Filet Mignon 8 oz	32
Filet Mignon 12 oz	40
Cowboy Ribeye 32 oz	47

Steak Enhancements

Lobster Tail	MKT	Lobster Oscar	20
Sautéed Shrimp	11	Bleu Cheese Fondue	4
Seared Portabella	9	Béarnaise Sauce	4
Crispy Onions	6	King Crab	MKT

Pasta

Double Cream Chicken 28

Lemon Peppered Chicken, Asparagus, Heirloom Tomato, Linguini Pasta, Parmesan Cheese

Pesto Beef 32

Broiled Beef Tenderloin, Creamy Tomato Pesto, Exotic Mushroom, Bruschetta Tomatoes, Penne Pasta

Seafood & Specialties

Chicken Florentine 26

Spinach and Bacon Stuffed Breast, Vine Ripened Tomatoes, Smoked Gouda Cream

Herb Crusted Salmon 26

Herb Crusted, Pan Seared Salmon, White Wine Cream Reduction

Sea Bass 28

Mediterranean Sea Bass, Wheat Berry and Wild Rice Pilaf, Seared Asparagus, Sage Butter

Shrimp Scampi 29

Pan Seared, Fresh Garlic, Parmesan Crust, Sweet Potato Frites

Spring Pork 30

Berkshire Pork Chop, Watermelon Radish, Shallot, Haricot Vert, Mustard Pan Sauce

Steak Au Poivre 34

Pepper Crusted 12 oz. NY Strip, Pommes Frites, Hunter Sauce

Lamb Chop 39

Frenched Lamb Chop, Kale, Swiss Chard, Caramelized Onion, Exotic Mushroom, Sauce Valois

Surf and Turf 43

6 oz. Filet Mignon, 6 oz Lobster Tail, Drawn Butter

• please consider •

- Ruthie's suggests a 20% gratuity on tables of 8 or more • Sorry, no separate checks on parties of 8 or more •
- Thoroughly cooking foods of animal origin such as beef, fish, lamb, pork, poultry or shellfish reduces the risk of a food borne illness. Individuals with certain health conditions may be at higher risk •