

Appetizers

Spinach Artichoke 12

Spinach, Baby Artichoke Hearts, Asiago Cheese, Garlic Crostini

Smoked Brisket Slider 12

Pulled Angus Beef Brisket, Maytag Bleu Cheese, Caramelized Onion,
Parmesan Peppercorn Dressing, Cracked Black Pepper

New Orleans Crab Cakes 13

Cajun Remoulade, Pepper Relish

Pheasant Roti 14

Pheasant, Wild Mushroom, Asiago Cheese, Garlic Crostini

Steakhouse Bull Bites 14

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

Calamari Frito Misto 15

Lightly Fried Baby Squid, House Made Dipping Sauce

Shrimp Cocktail 16

Jumbo Shrimp, Agave Cocktail Sauce

Pork Belly & Scallop 17

Crispy Pork Belly, Pan Seared Scallop, Tomato Onion Jam

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 & Goat Cheese 10

Savoy Spinach Blend, Chevre Cheese, Toasted Walnut,
Shaved Watermelon Radish, Blood Orange 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 Artichoke Salad 10

Mixed Greens, Roasted Artichoke, Pickled Red Onion, Heirloom Tomato, Balsamic Vinaigrette

Sides 7

- Grilled Asparagus • Creamed Spinach • 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	King Crab	MKT
Bleu Cheese Fondue	4	Béarnaise Sauce	4
Crispy Onions	6	Seared Portabella	9
Sautéed Shrimp	11		

Pasta

Double Cream Chicken 28

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

Bloody Mary Lobster 30

Charbroiled Lobster Tail, Red Onion, Garlic, Beefsteak Tomato,
Bloody Mary Vodka Sauce, Fettuccine Pasta, Toasted Bread Crumb

Seafood & Specialties

Lingonberry Roulade 26

Cranberry and Sage Mascarpone Stuffed Chicken, Tart Lingonberry Reduction

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

Rosemary Pork 30

Fried Berkshire Pork Chop, Roasted Yukon Potato, Rosemary Balsamic Pan Sauce

Steak Diane 32

12 oz. NY Strip, Exotic Mushroom, Brandy Demi Glace, Whole Grain Dijon

Lamb Chop 35

Dry Aged Lamb, Haricot Vert, Creamy Mustard Sauce, Fresh Herb

Surf and Turf 44

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 •