



# Holiday Lunch

## appetizers

- CALAMARI** 990 cal | lightly fried with sweet & spicy chili sauce
- SIZZLING CRAB CAKES** 320 cal | two jumbo lump crab cakes, lemon butter
- SPICY SHRIMP** 350 cal | succulent large shrimp, lightly fried and tossed in a spicy cream sauce
- SEARED AHI TUNA** 130 cal | english cucumber, complemented with mustard-beer sauce
- GOAT CHEESE & ARTICHOKE DIP** 740 cal | artichoke hearts, sun-dried tomatoes, topped with goat cheese

## salads & soups

- CHICKEN CAESAR SALAD\*** 550 - 860 cal | romaine hearts, parmesan, romano, house-made creamy caesar and croutons *upgrade protein: salmon | steak | shrimp*
- SEARED AHI TUNA SALAD** 710 cal | baby lettuce, cucumber salad, cilantro, pickled ginger, parsley, house-made vinaigrette dressing and honey thai sauce
- BLACK & BLEU SALAD\*** 910 cal | blackened tenderloin over chopped salad, cajun pecans, bacon, mushrooms, crispy onions and bleu cheese crumbles
- SOUP OF THE DAY** | please check with your server for availability

## sandwiches | served with a choice of hand-cut french fries, steak house salad or caesar salad

- RUTH'S CHEESEBURGER\*** 1320-1412 cal | prime ground beef, choice of cheese, lettuce, tomato and red onions *add bacon and egg for an additional charge*
- STEAK SANDWICH\*** 1280 cal | tender sliced filet over garlic bread, topped with béarnaise sauce, lettuce, tomato and red onions

## lunch prix fixe includes a starter, entrée & a personal side

### starters

STEAK HOUSE SALAD | CAESAR SALAD\* | SOUP OF THE DAY

### entrées

- |   |   |  |
|---|---|--|
| <b>FILET &amp; SHRIMP*</b><br>our tender 6 oz filet with<br>three large shrimp<br><i>upgrade to an 8 oz center-cut filet for<br/>an additional charge</i> | <b>SALMON &amp; SHRIMP*</b><br>lightly blackened, served over<br>sautéed garlic spinach | <b>STUFFED CHICKEN BREAST</b><br>oven roasted double breast,<br>garlic-herb cheese, lemon butter |
|---|---|--|

### sides

CREAMED SPINACH | GARLIC MASHED POTATOES

## classic steaks

- FILET\*** 500 cal | a tender 11 ounce center-cut of beef
- PETITE FILET\*** 340 cal | the same incredible cut as the classic, in an 8 ounce center-cut filet
- RIBEYE\*** 1370 cal | 16 ounces of USDA Prime beef, marbled for flavor and deliciously juicy
- NEW YORK STRIP\*** 1390 cal | 16 ounces of USDA Prime beef, richly flavored, slightly firmer

## entrée complements

- LOBSTER TAIL** 50 cal
- COLOSSAL CRAB**
- BLEU CHEESE CRUST** 200 cal
- GRILLED SHRIMP (3)** 50 cal

## potatoes & signature sides

- GARLIC MASHED POTATOES** 440 cal | smooth and creamy with hints of roasted garlic
- CREAMED SPINACH** 440 cal | a ruth's classic
- GRILLED ASPARAGUS** 290 cal | hollandaise sauce
- LOBSTER MAC & CHEESE** 930 cal | cavatappi pasta, tender lobster, white cheddar sauce
- ROASTED BRUSSELS SPROUTS** 570 cal | bacon, honey butter
- BAKED POTATO** 800 cal | one pound, fully loaded

featured cocktails

- SPIKED ARNOLD PALMER** 250 cal

tito's handmade vodka, house-made lemonade and brewed iced tea
- MIMOSA** 90 cal

fresh squeezed orange juice and benvolio prosecco
- BLOODY MARY** 160 cal

demitri's extra horseradish seasoning, served with fresh lime, and a pimento-stuffed olive

hand-crafted cocktails

- CLASSIC LEMON DROP** 210 cal

ketel one, ketel one citroen, lemon, sugar rim
- GAMBLER'S OLD FASHIONED** 210 cal

knob creek, demerara, bitter truth aromatic bitters
- ESPRESSO MARTINI** 210 cal

tito's handmade vodka, kahlúa coffee liqueur, fresh brewed espresso
- WINTER MANHATTAN**

a seasonal twist featuring woodford reserve with a dash of warming bitters
- BLACKBERRY GIMLET**

a festive gimlet featuring hendrick's gin, fresh blackberries and rosemary simple
- POMEGRANATE MARTINI** 260 cal

tito's handmade vodka, cointreau, pomegranate, cranberry
- BLUEBERRY MOJITO** 180 cal

bacardi superior, blueberries, fresh mint, lime
- ROCKS RITA** 250 cal

herradura reposado, cointreau, lime & orange juice
- DIRTY GOOSE MARTINI** 200 cal

grey goose, dolin vermouth, bleu cheese olives
- BLACKBERRY SIDECAR** 180 cal

rémy martin vsop, cointreau, plum bitters
- RUTH'S MANHATTAN** 170 cal

woodford reserve, southern comfort, black cherry
- NOLA MULE** 180 cal

wheatley by buffalo trace, fever-tree ginger beer, fresh lime

from the vine

REDS 6 oz 110-170 cal   9 oz 195-260 cal		6 OZ	9 OZ
daou, CABERNET SAUVIGNON, paso robles, ca. acquisition, CABERNET SAUVIGNON, ca. viñas cobos, MALBEC, “felino”, mendoza, argentina sea sun, PINOT NOIR, monterey-solano-sta. barbara, ca.			
WHITES / OTHERS 6 oz 110-170 cal   9 oz 195-260 cal		6 OZ	9 OZ
santa cristina, PINOT GRIGIO, delle venezie, italy dry creek vineyard, SAUVIGNON BLANC, sonoma, ca. mer soleil, CHARDONNAY, “reserve”, sta. lucia highlands, ca. whispering angel, ROSÉ, provence, france eos, MOSCATO, ca. r. prüm, RIESLING, “essence”, mosel, germany			
SPARKLING 5 oz 110-170 cal		5 OZ	
benvolio, PROSECCO, veneto, italy nicolas feuillatte, BRUT, champagne, france			

