



AT RUTH'S CHRIS

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Entrées

	<i>happy hour</i>	<i>after happy hour</i>
FILET OSCAR* 260 cal ruth's famous tenderloin topped with asparagus, backfin crabmeat & bearnaise sauce	21	26
RBAR BURGER* 1380 cal ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli. best in town!	12	16
FILET SLIDERS* 950 cal two filet sliders topped with ruth's barbecue butter & crispy onion straws	12	16

For the Table

FLAMING OYSTERS ROCKEFELLER 540 cal fresh gulf oysters topped with pernod sauteed onions, creamed spinach, bacon & hollandaise sauce	16	20
CARPACCIO* 710 cal traditional carpaccio with shaved parmesan cheese, fresh ground black pepper & caesar dressing	12	16.5
CRAB STACK 320 cal colossal lump blue crab, avocado, mango & cucumber	15	21
CRAB BEIGNETS 275 cal crab, jalapenos & cream cheese, served with a tangy cucumber salad	12	17

Manager Features

CHILLED SEAFOOD TOWER 360 cal/ 720 cal maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab <i>*Small/Large</i>	59/118
LOBSTER VOODOO 440 cal succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad	21.5

Swizzle & Swirl

POMEGRANATE MARTINI 260 cal svedka vodka, cointreau, pomegranate, cranberry juice, sugar rim	10
FRENCH QUARTER 75 220 cal the botanist gin, st. germain elderflower liqueur, prosecco, lemon	10
APEROL SPRITZ 170 cal aperol, la marca prosecco, soda water	10
ORGANIC KISS 180 cal pearl cucumber vodka, fresh lime juice, mint sprig	10
RUTH'S RYE OLD FASHIONED 240 cal rittenhouse rye, simple syrup, angostura bitters	10

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Hand-Crafted Cocktails \$12

RASPBERRY ROSEMARY COSMO 170 cal

absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

BLUEBERRY MOJITO 180 cal

don q silver rum, fresh lime juice, muddled blueberries, fresh mint leaves

BLACKBERRY SIDECAR 180 cal

remy martin vsop cognac, cointreau, fresh lemon juice, muddled blackberries, fee bros. plum bitters

CUCUMBER JALAPENO MARGARITA 210 cal

casadores reposado tequila, st. germain elderflower liqueur, fresh lime juice, muddled cucumber & jalapeño

GIN BRAMBLE 220 cal

the botanist gin, angostura bitters, muddled blackberries

SUMMER MULE 200 cal

tito's vodka, licor 43, fresh lime juice, ginger beer

WILDBERRY LEMONADE 190 cal

absolut raspberri vodka, house made sour mix, fresh blueberries & sliced strawberries

WHISKEY BASIL SMASH 250 cal

basil hayden's, domaine de canton, fresh lime juice, fresh basil leaves

Manager Features

PINOT NOIR, SIDURI, WILLAMETTE VALLEY, OREGON, 2016 150 cal/ 650 cal

Medium bodied, fresh red and blue fruit, along with faint hints of earth and leather. The wine shows good acidity on the finish.

glass - 18 bottle - 68

CABERNET SAUVIGNON, SEQUOIA GROVE, NAPA VALLEY, CALIFORNIA, 2014 150 cal/ 650 cal

Bright black cherry and blackberry, followed by cinnamon, spice, with a touch of black pepper. Round, full-bodied, and finishing with a touch of red fruit intertwined with dusty tannins.

glass - 24 bottle - 92

MERLOT, DUCKHORN, NAPA VALLEY, CALIFORNIA, 2014 160 cal/ 660 cal

Intense aromas of ripe cherry, plum and black fig with hints of leather and cedar. Bright acidity and velvety tannins, layers of raspberry and black cherry, and hints of coffee and chocolate.

glass - 20 bottle - 76

Wines By The Glass

SPARKLING WINES

Prosecco, Brut, Cantine Maschio, Treviso, Veneto, Italy, NV, 187ml 130 cal

Brut, Laurent-Perrier, Champagne, France, NV, 187ml 140 cal

Brut Rosé, Chandon, California, NV, 187ml 140 cal

GLASS BOTTLE

10

18

13

WHITE WINES

Rosé, Bieler Père et Fils, Bandol, "Réserve", Provence, France, 2016 140 cal/590 cal

10

36

Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington, 2014 140 cal/610 cal

9

32

Chardonnay, Wente Vineyards, "Morning Fog Estate Grown",

Livermore Valley, California, 2015 - glass 140 cal/610 cal

12

44

Chardonnay, Mer Soleil, "Reserve", Santa Barbara County, California, 2016 150 cal/630 cal

14

52

Moscato, Movendo, Sicilia, Sicily, Italy 150 cal/630 cal

11

40

Pinot Grigio, Ca'Donini, delle Venezie, Italy, 2015 130 cal/560 cal

10

36

Riesling, Villa Wolf, Pfalz, Germany, 2016 130 cal/550 cal

9

32

Sauvignon Blanc, 13 Celsius, Marlborough, New Zealand, 2016 140 cal/590 cal

9

32

Chenin Blanc, Dry Creek Vineyard, Dry, Clarksburg, California, 2015 140 cal/590 cal

9

32

RED WINES

Cabernet Sauvignon, Liberty School, Paso Robles, California, 2014 150 cal/620 cal

12

44

Cabernet Sauvignon, Alexander Valley Vineyards,

Alexander Valley, California, 2015 150 cal/630 cal

15

56

Cabernet Sauvignon, Stonecap, Columbia Valley, Washington, 2015 150 cal/640 cal

9

32

Malbec, Doña Paula, "Los Cardos", Mendoza, Argentina, 2013 140 cal/600 cal

9

32

Malbec, Tinto Negro, Mendoza, Argentina, 2016 150 cal/640 cal

11

40

Merlot, Rodney Strong, Sonoma County, California, 2014 150 cal/620 cal

12

44

Pinot Noir, Primarius, Oregon, 2014 150 cal/620 cal

14

52

Pinot Noir, Battle Creek, "Unconditional", Oregon, 2016 140 cal/570 cal

12

44

Pinot Noir, Kings Ridge, Oregon, 2016 150 cal/630 cal

16

60

Red Blend, Conundrum, California, 2014 150 cal/640 cal

12

50

Red Blend, Tranzind, Lodi, California, 2015 160 cal/650 cal

10

36

Syrah, Michael David, "Sixth Sense", Lodi, California, 2013 170 cal/700 cal

11

40

Zinfandel, Alexander Valley Vineyards, "Temptation", California, 2015 150 cal/650 cal

10

36

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