



AT RUTH'S CHRIS

*****DAILY 4:00-7:00PM | AVAILABLE AT THE BAR*****

Entrées

FILET OSCAR* 260 cal

ruth's famous tenderloin topped with asparagus, backfin crabmeat & bearnaise sauce

happy hour 21 after happy hour 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

SEARED AHI-TUNA* 130 cal

complemented by a spirited sauce with hints of mustard & beer

13 18.5

CAJUN STEAK BITES 680 cal

blackened bites of tender filet, sautéed onions & bleu cheese crumbles. served with toasted garlic bread.

9 14

HONEY THAI DRUMETTES 370 cal

fried chicken drumettes with a honey thai sauce & ranch dressing

9 14

Manager Features

CHILLED SEAFOOD TOWER 360 cal/ 720 cal

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab

*Small/Large

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

happy hour 8 after happy hour 10

FRENCH QUARTER 75 220 cal

the botanist gin, st. germain elderflower liqueur, prosecco, lemon

8 10

APEROL SPRITZ 170 cal

aperol, la marca prosecco, soda water

8 10

ORGANIC KISS 180 cal

pearl cucumber vodka, fresh lime juice, mint sprig

8 10

RUTH'S RYE OLD FASHIONED 240 cal

rittenhouse rye, simple syrup, angostura bitters

8 10

SELECT WHITE WINE 110-140 cal

7 9

SELECT RED WINE 140-170 cal

7 9

SELECT BEER 100-370 cal

4 6

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

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, TALBOTT, "SLEEPY HOLLOW VINEYARD", SANTA LUCIA HIGHLANDS, CALIFORNIA, 2013 150 cal/ 630 cal

Aromas of bright cherry & plum with floral & spicy french oak notes. Rich texture, soft, velvety tannins & ripe fruit on the palate. Flavors of bing cherry & red plum with a long vanilla oak & lively acidic finish.
glass - 16 bottle - 60

CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY, CALIFORNIA, 2015 150 cal/ 630 cal

Aromas of dark fruit, blackberry, cherry, cassis, plum, vanilla and a slight cocoa & chocolate note.
Smooth with medium body, nice balance and a long finish
glass - 18 bottle - 67

BRUT, ONEHOPE, CALIFORNIA, NV 510 cal

Aromas of green apple & nectarine with hints of fresh baked bread,
finishing with creamy & refreshing bubbles.
bottle - 49

Wines By The Glass

SPARKLING WINES

	GLASS	BOTTLE
Brut, Cavit, "Lunetta", Prosecco, Veneto, Italy, 187ml 140 cal		10
Brut, Chandon, "Classic", California, NV, 187ml 150 cal		16
Brut Rosé, Chandon, California, NV, 187ml 140 cal		16
Sparkling Red, Rosa Regale, Piemont, Italy, 187 ml 160 cal		12

WHITE WINES

Rosé, Sacha Lichine, "Single Blend", Languedoc, France, 2016 140 cal/590 cal	10	36
Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington, 2014 140 cal/610 cal	11	40
Chardonnay, One Hope, California, 2014 150 cal/620 cal	9	32
Chardonnay, Laguna, Russian River Valley, California, 2016 150 cal/640 cal	15	52
Moscato, Movendo, Sicilia, Sicily, Italy 150 cal/630 cal	10	36
Pinot Gris, J Vineyards & Winery, Russian River Valley, California, 2014 150 cal	10	
Riesling, Loosen Bros., "Dr. L", Mosel, Germany, 2016 120 cal/510 cal	10	36
Sauvignon Blanc, Matua Valley, Marlborough, New Zealand, 2015 140 cal/610 cal	9	32

RED WINES

Cabernet Sauvignon, William Hill Estate Winery, Napa Valley, California 160 cal	11	
Cabernet Sauvignon, Napa Cellars, Napa Valley, California, 2014 150 cal/610 cal	16	60
Cabernet Sauvignon, Francis Ford Coppola, "Director's Cut", Alexander Valley, California, 2014 150 cal/650 cal	14	52
Malbec, Terrazas de los Andes, "Altos del Plata", Mendoza, Argentina, 2015 150 cal/640 cal	10	36
Malbec, TintoNegro, Mendoza, Argentina, 2016 150 cal/640 cal	12	44
Merlot, Hayes Ranch, California, 2015 140 cal/600 cal	10	36
Pinot Noir, One Hope, Edna Valley, CA 2012 150 cal/620 cal	12	44
Pinot Noir, Siduri, Willamette Valley, Oregon, 2016 150 cal/650 cal	14	52
Red Blend, Motto, "Gung Ho", California, 2013 160 cal/660 cal	10	36
Syrah, Michael David, "Sixth Sense", Lodi, California, 2013 170 cal/700 cal	10	36
Zinfandel, Alexander Valley Vineyards, "Sin Zin", Alexander Valley, California, 2012 150 cal/640 cal	12	44

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