Entrées

FILET OSCAR*
- ruth's famous tenderloin topped with asparagus, backfin crabmeat & bearnaise sauce
- 26 21

RBAR BURGER*
- ruth's special grind on a brioche bun with swiss cheese, lettuce, tomato & smoked onion aioli. best in town!
- 16 12

KOBE BEEF SLIDERS*
- three kobe beef patties on brioche buns with ruth's barbecue butter
- 16 12

For the Table

FLAMING OYSTERS ROCKEFELLER
- fresh gulf oysters topped with period sauteed onions, creamed spinach, bacon & hollandaise sauce
- 20 16

SEARED AHI-TUNA*
- complemented by a spirited sauce with hints of mustard & beer
- 18.5 13

CRAB BEIGNETS
- crab, jalapeños & cream cheese, served with a tangy cucumber salad
- 17 12

HONEY THAI CHICKEN LOLLIPOPS
- sweet and slightly spicy, served with ranch dipping sauce
- 14 9

Manager Features

CHILLED SEAFOOD TOWER
- maine lobster, alaskan king crab legs, jumbo shrimp & colossal lump blue crab
- *Small/Large
- 59/118

LOBSTER VOODOO
- succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad
- 21

Swizzle & Swirl

POMEGRANATE MARTINI
- sobieski vodka, cointreau, pomegranate, cranberry juice, sugar rim
- 10 8

RUTH’S MANHATTAN
- jim beam bourbon, southern comfort, vermouth, black cherry
- 10 8

CLASSIC COSMO
- sobieski vodka, cointreau, fresh lime juice, cranberry juice
- 10 8

GIN BASIL SMASH
- tanqueray gin, fresh lime, basil
- 10 8

STEAKHOUSE MARTINI
- grey goose vodka, dolin dry vermouth, house infused olive juice with garlic, rosemary & thyme
- 10 8

FRENCH QUARTER 75
- the botanist gin, st. germain elderflower liqueur, la marca prosecco, lemon
- 10 8

GAMBLER’S OLD FASHIONED
- knob creek bourbon, demerara syrup, bitters
- 10 8

SELECT WHITE WINE
- 9 7

SELECT RED WINE
- 9 7

SELECT BEER
- 6 4

*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. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.
Hand-Crafted Cocktails $12

RASPBERRY ROSEMARY COSMO
absolut raspberry vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

NOLA MULE
eketel one vodka, ginger, fresh lime juice

RUBY RED GREYHOUND
belvedere pink grapefruit vodka, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juices

CUCUMBER CUP
hendrick’s gin, pimm’s no 1, fresh lemon juice, ginger, cucumber, mint

ROSITA MARGARITA
1800 reposado tequila, cointreau, campari, fresh lime juice

BIG EASY HURRICANE
ron Zacapa & appleton rums, fresh lime juice, fassionola syrup

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

POMEGRANATE SMASH
woodford reserve double oaked bourbon, house made pomegranate syrup, fresh lemon juice, angostura bitters, mint

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

50/50 SAZERAC
sazerac rye, hennessy vs, peychaud’s & angostura bitters, demerara syrup, lemon peel, peperm

Manager Features

PINOT NOIR, KING ESTATE, WILLAMETTE, OREGON 2014
the palate offers an elegant blend of dark cherries, rhubarb & blackberry, evolving into complex flavors of cranberry, walnut and cassis

class - 20 bottle - 75

CHARDONNAY, TAKEN WINE COMPANY, “COMPLICATED”, SONOMA VALLEY, CALIFORNIA 2015
opulent flavors of peach and guava dominate this classic sonoma chardonnay. hints of meyer lemon, apricot, pineapple & stone fruit flavors, coupled with well-integrated french oak balance

class - 15 bottle - 56

CABERNET SAUVIGNON, ALEXANDER VALLEY VINEYARDS, ALEXANDER VALLEY, CALIFORNIA 2014
aromas of dark fruit, blackberry, cherry, cassis, plum, vanilla and a slight cocoa & chocolate note. smooth with medium body, nice balance & a long finish

class - 18 bottle - 67

Wines By The Glass

SPARKLING WINES
brut, cavit, “liunetta”, prosecco, veneto, italy 10-split
brut, chandon, “classic”, california 16-split
brut rosé, chandon, california 16-split
sparkling red, rosa regale, piemont, italy 12-split

WHITE WINES
moscato, movendo, sicilia, sicily, italy 10 36
rosé, charles & charles, columbia valley, washington 9 32
riesling, s. a. prüm, “essence”, mosel, germany 2016 9 32
pinot gris, j vineyards & winery, russian river valley, california 2014* 10 n/a
sauvignon blanc, matau valley, marlborough, new zealand 2015 9 32
chardonnay, chateau ste. michelle, columbia valley, washington 2014 8 28
chardonnay, one hope, california 2014 11 40

RED WINES
red blend, motto, “gung ho”, california 2013 10 36
malbec, terrazas de los andes, “altos del plata”, mendoza, argentina 2015 10 36
pinot noir, one hope, edna valley, california 2012 12 44
pinot noir, acacia, “a”, california 2015 14 52
merlot, charles smith wines, “the velvet devi”, columbia valley, washington 2014 10 36
syrah, michael david, “sixth sense”, lodi, california 2013 10 36
zinfandel, alexander valley vineyards, “sin zin”, alexander valley, california 2012 12 44
cabernet sauvignon, william hill estate winery, napa valley, california* 10 n/a
cabernet sauvignon, napa cellars, napa valley, california 2014 16 60

*denotes wine on tap