



AT RUTH'S CHRIS

## Entrées

	<i>after 7 p.m.</i>	<i>before 7 p.m.</i>
<b>FILET OSCAR*</b> ruth's famous tenderloin topped with asparagus, backfin crabmeat & bearnaise sauce	26	21
<b>RBAR BURGER*</b> ruth's special grind on a brioche bun with swiss cheese, lettuce, tomato & smoked onion aioli. best in town!	16	12
<b>KOBE BEEF SLIDERS*</b> three kobe beef patties on brioche buns with ruth's barbecue butter	16	12

## For the Table

<b>FLAMING OYSTERS ROCKEFELLER</b> fresh gulf oysters topped with pernod sauteed onions, creamed spinach, bacon & hollandaise sauce	20	16
<b>SEARED AHI-TUNA*</b> complemented by a spirited sauce with hints of mustard & beer	18.5	13
<b>CRAB BEIGNETS</b> crab, jalapenos & cream cheese, served with a tangy cucumber salad	17	12
<b>HONEY THAI CHICKEN LOLLIPOPS</b> sweet and slightly spicy, served with ranch dipping sauce	14	9

## Manager Features

<b>CHILLED SEAFOOD TOWER</b> maine lobster, alaskan king crab legs, jumbo shrimp & colossal lump blue crab <i>*Small/Large</i>	59/118
<b>LOBSTER VOODOO</b> succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad	21

## Swizzle & Swirl

<b>POMEGRANATE MARTINI</b> sobieski vodka, cointreau, pomegranate, cranberry juice, sugar rim	10	8
<b>RUTH'S MANHATTAN</b> jim beam bourbon, southern comfort, vermouth, black cherry	10	8
<b>CLASSIC COSMO</b> sobieski vodka, cointreau, fresh lime juice, cranberry juice	10	8
<b>GIN BASIL SMASH</b> tanqueray gin, fresh lime, basil	10	8
<b>STEAKHOUSE MARTINI</b> grey goose vodka, dolin dry vermouth, house infused olive juice with garlic, rosemary & thyme	10	8
<b>FRENCH QUARTER 75</b> the botanist gin, st. germain elderflower liqueur, la marca prosecco, lemon	10	8
<b>GAMBLER'S OLD FASHIONED</b> knob creek bourbon, demerara syrup, bitters	10	8
<b>SELECT WHITE WINE</b>	9	7
<b>SELECT RED WINE</b>	9	7
<b>SELECT BEER</b>	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 raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

### NOLA MULE

ketel 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, pernod

## 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

glass - 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

glass - 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

glass - 18 bottle - 67

## Wines By The Glass

### SPARKLING WINES

brut, *cavit*, "lunetta", prosecco, veneto, italy

brut, *chandon*, "classic", california

brut rosé, *chandon*, california

sparkling red, *rosa regale*, piemont, italy

### GLASS BOTTLE

10-split

16-split

16-split

12-split

### WHITE WINES

moscato, *movendo*, sicilia, sicily, italy

10

36

rosé, *charles & charles*, columbia valley, washington 2016

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, *matua 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 devil", 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