



LUNCH AT RUTH'S

SOUPS & APPETIZERS

SOUP OF THE DAY MARKET PRICE

LOBSTER BISQUE 10

FRENCH FRIED ONION RINGS 9

SEARED AHI TUNA*

complemented by a spirited sauce with hints of mustard and beer 17

CALAMARI

lightly fried, with sweet and spicy Asian chili sauce 15

SPICY LOBSTER

lightly fried, tossed in a spicy cream sauce, and served with a tangy cucumber salad 17

SHRIMP COCKTAIL/

SHRIMP RÉMOULADE ☒

chilled jumbo shrimp, creole remoulade sauce and new orleans-style cocktail sauce 17

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices 17

CRAB STACK ☒

colossal lump blue crab, avocado, mango, and cucumber 15

DESSERTS

CHEESECAKE

creamy homemade cheesecake with fresh seasonal berries 9

CRÈME BRÛLÉE

the classic creole egg custard, topped with fresh seasonal berries and mint 10

FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE

a celebration of natural flavors simple and simply sensational 10

SEASONAL DESSERT DUO 10

HÄAGEN-DAZS ICE CREAM

OR SORBET 7

SALADS

RUTH'S COBB SALAD*

grilled chicken, cheddar cheese, avocado, bacon, crumbled blue cheese, tomatoes, chopped egg, mixed greens, and crispy red onions, choice of dressing 21

GRILLED TENDERLOIN & PORTOBELLO*

tenderloin, Portobello mushrooms, asparagus, baby arugula, bacon, egg, red onions, croutons, and vinaigrette 24

STEAK HOUSE

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions and choice of dressing 10 with shrimp 19 | with chicken 17

BURGER & SANDWICHES

served with julienne or sweet potato fries | add french fried onion rings 4

PRIME BURGER*

USDA prime burger prepared to your liking, brioche roll 16

GRILLED TENDERLOIN SANDWICH*

sliced filet prepared to your liking, béarnaise sauce, toasted ciabetta 17

PORTOBELLO MUSHROOM SANDWICH

roasted Portobello mushrooms, asparagus, bell peppers, onions, Swiss cheese, roasted pepper pesto, brioche roll 13

LETTUCE WEDGE ☒

crisp iceberg, field greens, bacon, blue cheese, and choice of dressing 10

CAESAR SALAD*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan, and fresh ground pepper 10 with salmon 19 | with chicken 17

AHI TUNA SALAD*

fresh field greens, red onions, crunchy vegetables, slices of seared ahi-tuna, honey-thai dressing 19

SALMON BURGER

grilled pineapple, avocado, brioche roll 18

CRAB BLT WITH ZUCCHINI FRIES

grilled garlic bread, roasted red pepper ranch 17

CHICKEN & AVOCADO CLUB

grilled boneless chicken breast, swiss cheese, avocado, bacon, brioche bread 16

ENTRÉES

add caesar or steak house to any entrée 3

LUNCH FILET* ☒

6 oz tender corn-fed Midwestern beef, broiled to your liking 28

RIBEYE* ☒

12 oz USDA Prime, well marbled for peak flavor, deliciously juicy 33

MIXED GRILL*

three guest favorites - 4 oz. filet, oven roasted free-range chicken breast, jumbo lump crab cake 27

PORK CHOP ☒

14 oz premium reserve pork chop that is flavorful and juicy 22

STEAK & FRITES* ☒

USDA Prime 12 oz New York Strip, served sizzling, shoestring fries 34

BLACKENED SEARED SEA SCALLOPS ☒

lightly blackened, cajun béarnaise, lemon butter, sautéed spinach 29

GRILLED SALMON ☒

moist and tender Atlantic salmon, poached under the broiler 19

MARKET VEGETABLE LINGUINI

a vegetarian option 19

POTATOES & SIGNATURE SIDES

MASHED

with a hint of roasted garlic 5

SWEET POTATO FRIES

julienne 6

JULIENNE

regular cut 8

MAC & CHEESE

three cheese blend, mild green-chiles 7

VEGETABLES

GRILLED ASPARAGUS

with hollandaise sauce 9

CREAMED SPINACH

a ruth's classic 6

FRESH BROCCOLI

simply steamed 6

FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeno 5

CREMINI MUSHROOMS

pan roasted, fresh thyme 6

FRENCH FRIED ONION RINGS 9

* 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.

☒ GLUTEN FREE