
ruth's @ the bar

perfect pairing

FILET & CABERNET* | 45 495 cal

6 oz tender midwestern filet with
three large shrimp

daou, cabernet sauvignon

paso robles, ca

Tasting Notes: lovely notes of boysenberry, rhubarb,
graphite and dried thyme.

to share

STEAK SANDWICH* 1280 cal

sliced filet, béarnaise sauce, garlic bread, fries 15 | 22

RUTH'S CHEESEBURGER* 1320 cal

prime beef, choice of cheese, fries 15 | 20

TENDERLOIN SKEWER SALAD * 710 cal

honey-soy marinated skewers, spring greens, mushrooms,
caramelized onions, bleu cheese crumbles 15 | 22

GOAT CHEESE & ARTICHOKE DIP * 740 cal

sun-dried tomatoes, parmesan, blue cheese 13 | 17

CALAMARI * 495 cal

lightly fried with sweet & spicy asian chili sauce 12 | 25

MINI CRAB CAKES* 280 cal

mini crab cakes drizzled with crab sauce 13 | 19

SPICY SHRIMP 350 cal

succulent fried shrimp in spicy cream sauce 15 | 26

SEARED AHI TUNA * 130 cal

english cucumber, mustard-beer sauce 15 | 23

*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 for food-borne illness. If you have a food allergy, please speak to a manager, chef, or your server before placing your order.