



# LUNCH AT RUTH'S

## SOUPS & SALADS

**SOUP OF THE DAY** market price

**LOBSTER BISQUE** 14

### LETTUCE WEDGE 14

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

### CAESAR SALAD 14

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan cheese and fresh ground pepper  
**add CHICKEN or SHRIMP 22**

### GRILLED TENDERLOIN & CREMINI MUSHROOM SALAD 25

grilled tenderloin, cremini mushrooms, asparagus served atop mixed greens in a roasted tomato vinaigrette dressing with bacon, egg, blue cheese, red onions and croutons

### SEARED AHI TUNA SALAD 22

seared blackened tuna, fresh field greens, red onions & crunchy vegetables tossed with a ponzi sauce

## BURGER & SANDWICHES

*all sandwiches are complemented with our hand cut french fries*

### ROASTED CHICKEN SANDWICH 18

roasted free-range chicken breast served on a fresh baguette with garlic butter, creamy lemon basil dressing, roasted bell peppers and your choice of cheese

### CRAB BLT WITH ZUCCHINI FRIES 22

succulent crab served on grilled garlic bread with zucchini fries and roasted red pepper ranch dressing

### RUTH'S PRIME BURGER 23

USDA prime burger grilled to perfection and served on a toasted bun with garlic butter, lettuce, tomato, onion and your choice of cheese and condiments

### SLICED STEAK SANDWICH 29

a generous portion of sliced prime steak served on garlic bread, topped with sautéed mushrooms and béarnaise sauce

## ENTRÉES

### PETIT FILET 52 / FILET 65

the most tender cut of corn-fed midwestern beef, broiled to your liking

### RIBEYE 65

Prime USDA ribeye well marbled for extra flavor

### MIXED GRILL 40

three guest favourites – a 4 oz. tenderloin, an oven roasted free-range chicken breast stuffed with garlic herb cheese and a jumbo lump crab cake

### FRESH SEAFOOD SELECTION market price

your server will describe the seafood selection our chef has prepared for today

## LUNCH SIDES 12

**FRENCH FRIES | ZUCCHINI FRIES | MASHED POTATOES  
BROCCOLI | CREAMED SPINACH**

*Our steaks are served sizzling in butter, specify extra butter or none*

**RARE**  
very red, cool centre

**MEDIUM RARE**  
warm, red centre

**MEDIUM**  
pink centre

**MEDIUM WELL**  
slightly pink centre

**WELL**  
no pink throughout

## APPETIZERS

### SEARED AHI-TUNA 21

complemented by a spirited sauce with hints of mustard and beer

### SHRIMP COCKTAIL 22

chilled jumbo shrimp, choice of creole remoulade sauce or spicy new orleans style cocktail sauce

### CALAMARI 20

lightly fried, tossed with a sweet and spicy thai chili sauce

### SIZZLIN' BLUE CRAB CAKES 26

two jumbo lump crab cakes with lemon butter

## COCKTAILS

### DIRTY GOOSE MARTINI (3 oz) | 17

grey goose vodka, martini & rossi extra dry vermouth, olive juice, hand stuffed colossal filthy bleu cheese olives

### DIRTY CAESAR (2 oz) | 17

patrón silver tequila, walter's natural caesar mix, fresh horseradish, colossal filthy blue cheese olives, filthy pickle

### CRESENT CITY COOLER (2 oz) | 17

don julio blanco tequila, hibiscus tea, grapefruit juice, cinnamon syrup, house-made grenadine and fresh lime juice

### RASPBERRY ROSEMARY

#### COSMO (1.75 oz) | 17

pinnacle raspberry vodka, patron citronage, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary

### SCOTTISH TEA TIME (1.5 oz) | 17

johnnie walker black, house-made earl grey syrup, fresh lime juice

## About Your Steak

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° F to lock in the corn-fed flavour. Then we serve your steak **sizzling** on a 500° plate so that it stays hot throughout your meal.