

# ruth's @ the bar®

## food happy hour daily until 6 p.m.

### PRIME BURGER\*

prime beef on toasted bun, lettuce, tomato & onion, choice of cheese with hand-cut fries **15** | 25

### STEAK SANDWICH\*

sliced filet with béarnaise sauce on toasted garlic bread, lettuce, tomato & onion, with hand-cut fries **18** | 35

### CAJUN STEAK BITES

blackened bites of tender filet, sautéed onions & bleu cheese crumbles, served with toasted garlic bread **18** | 35

### VEAL OSSO BUCO RAVIOLI

ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace **21** | 33

### SHRIMP VOODOO

golden-fried butterflied large shrimp, tossed in spicy cream sauce **18** | 35

### SEARED AHI TUNA\*

sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce **15** | 30

### HALF DOZEN FRESH OYSTERS\*

fresh seasonal oysters **18** | 30

### SHOESTRING FRIES

extra thin, hand cut idaho potatoes tossed in salt and pepper **12** | 17

## zero proof mocktails

### LA PALOMA

free spirits zero-proof tequila, fresh grapefruit juice, agave nectar, fresh lime juice, tajin rim **11** | 15

### ESPRESSO NOLA MARTINI

free spirits zero-proof tequila, espresso, simple syrup **11** | 15

### SPICY MOCK-ARITA

free spirits zero-proof tequila, jalapeno, fresh lime juice, fresh orange juice, simple syrup, tajin rim **11** | 15

### FRENCH ZERO 75

free spirits zero-proof gin, fresh lime juice, simple syrup, non-alcoholic sparkling wine **11** | 15

### NO GIMLET MARTINI

free spirits zero-proof gin, fresh lime juice, simple syrup **11** | 15

*happy hour pricing listed in red, additional beverages on the back*

## signature plates

### STUFFED CHICKEN

juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese **58**

### SHRIMP ORLEANS

large shrimp, sautéed in white wine, garlic butter & bbq spices, over mashed potatoes **53**

### SIZZLING CRAB CAKES

three jumbo lump crab cake served in sizzling lemon butter **55**

## seasonal pairings

### FILET\* & CABERNET | 75

6 ounce tender midwestern centre cut filet with cognac sauce  
paired with **1995 30th anniversary cabernet, niagara, canada** 🍁

*Tasting Notes:* raspberry compote, plum, oak

### FILET\* & BUBBLES | 75

6 ounce tender midwestern centre cut filet with garlic crust  
paired with **piccini, venetian dress prosecco, extra dry, italy**

*Tasting Notes:* apples, white flowers, small red fruit

\*Indicates 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. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

# hand-crafted cocktails

happy hour daily until 6 p.m.

**DIRTY GOOSE MARTINI** 3 oz  
grey goose vodka, dry vermouth, olive juice, hand  
stuffed colossal bleu cheese olives 18 | 25

**RASPBERRY ROSEMARY COSMO** 1.75 oz  
smirnoff raspberry vodka, cointreau, fresh lime  
juice, cranberry juice, muddled raspberries, fresh  
rosemary 18 | 19

**BLACKBERRY SIDECAR** 2.5 oz  
remy martin VSOP, fresh blackberries, cointreau  
& plum bitters, fresh lemon juice 18 | 22

# classic cocktails

**CLASSIC LEMON DROP** 2 oz  
ketel one, absolut citron, fresh lemon, sugar rim  
18 | 21

**POMEGRANATE MARTINI** 2 oz  
ketel one, cointreau, pomegranate,  
cranberry 18 | 21

# house wines 11

house white  
house red

# beer 6

house selection

**NOLA MULE** 2 oz  
ketel one vodka, ginger, fresh lime juice 18 | 19

**RUTH'S SIGNATURE CAESAR** 2 oz  
belvedere vodka, bloody caesar mix 18 | 21

**BLUEBERRY MOJITO** 1.5 oz  
planteray 3 stars rum, fresh lime juice, muddled  
blueberries, fresh mint leaves, soda 18 | 19

**FRENCH QUARTER 75** 1.5 oz  
citadelle gin, st. germain elderflower, prosecco,  
lemon twist 18 | 19

**FRENCH MARTINI** 2 oz  
absolut citron, chambord, pineapple juice,  
prosecco 18 | 21

**CUCUMBER COLLINS** 2.5 oz  
hendrick's gin, domain de canton, lime juice,  
simple syrup, fresh cucumber 18 | 19

# mixed cocktails 18

ketel one  
planetary 3 star white  
citadelle  
crown royal  
marquis de villard  
grant's family reserve

# wines by the glass

SPARKLING WINES AND CHAMPAGNE	5oz	6oz	9oz	bottle
piccini, <b>VENETIAN DRESS PROSECCO</b> , extra dry, italy	25			100
veuve clicquot, <b>CHAMPAGNE</b> , france 375 ml				127
47 anno dormani, <b>MOSCATO FRIZZANTE</b> , veneto		16	24	64

WHITE WINES	6oz	9oz	bottle
inniskillin, <b>RIESLING</b> , reserve series, niagara peninsula, canada 🍁	24	36	96
ruth's chris, 30th anniversary, <b>CHARDONNAY RESERVE</b> , niagara, canada 🍁	24	33	95
geográfico, <b>PINOT GRIGIO</b> , italy	17	26	68
mount vernon, <b>SAUVIGNON BLANC</b> , new zealand	24	36	96
chateau de maligny, <b>CHABLIS</b> , carré de césar, france	32	45	128

ROSÉ WINES	6oz	9oz	bottle
laurent miquel, <b>CINSAULT / SYRAH</b> , france	15	23	60

RED WINES	6oz	9oz	bottle
ruth's chris, 30th anniversary, <b>1995 CABERNET</b> , niagara 🍁	24	33	95
piccini, <b>CHIANTI</b> , italy	20	30	80
le clos jordanne, <b>PINOT NOIR</b> , vqa twenty mile bench, canada 🍁	30	45	120
chateau lestrille, capmartin, <b>MERLOT</b> , france	28	43	112
château rocquegrave, <b>CRU BOURGEOIS</b> , médoc, france	23	34	92
séptima, <b>MALBEC</b> , argentina	18	27	72
earthworks, <b>SHIRAZ</b> , barossa, australia	23	34	92
marques de murrieta, <b>RIOJA RESERVA</b> , spain	31	46	124
chateau les paruaes, <b>BORDEAUX</b> , france	22	33	88
breganze, savardo, <b>CABERNET SAUVIGNON</b> , italy	25	38	100

perfect  
pairing

1995  
CABERNET SAUVIGNON  
RESERVE

