

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 **19** | 37

SEARED AHI TUNA*

sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce **17** | 33

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 **55**

SIZZLING CRAB CAKES

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

seasonal pairings

FILET* & CABERNET | 79

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 | 79

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, VENETIAN DRESS PROSECCO , extra dry, italy	25			100
veuve clicquot, CHAMPAGNE , france 375 ml				127
47 anno dormani, MOSCATO FRIZZANTE , veneto		16	24	64

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

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

RED WINES	6oz	9oz	bottle
ruth's chris, 30th anniversary, 1995 CABERNET , niagara 🍁	28	43	112
piccini, CHIANTI , italy	20	30	80
le clos jordanne, PINOT NOIR , vqa twenty mile bench, canada 🍁	33	50	132
chateau lestrille, capmartin, MERLOT , france	28	43	112
château rocquegrave, CRU BOURGEOIS , médoc, france	25	38	100
séptima, MALBEC , argentina	20	30	80
earthworks, SHIRAZ , barossa, australia	23	34	92
marques de murrieta, RIOJA RESERVA , spain	31	46	124
chateau les paruaides, BORDEAUX , france	24	36	96
breganze, savardo, CABERNET SAUVIGNON , italy	30	45	120

perfect
pairing

1995
CABERNET SAUVIGNON
RESERVE

