

ruth's @ the bar[®]

food happy hour daily until 6 p.m.

- BROAD STREET BURGER***
prime beef on a toasted bun, bacon, lettuce, tomato, crispy onions, bacon aioli, choice of cheese with hand-cut fries **21** | 27
- 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 VOOODOO**
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, jalapeño, 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 cakes served in sizzling lemon butter 55

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seasonal pairings

- BROAD STREET BURGER* & WINE** | 48
- prime beef on a toasted bun, bacon, lettuce, tomato, crispy onions, bacon aioli, choice of cheese with hand-cut fries
- paired with* Neropasso, Veneto, Italy

*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

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

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

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

house wines 11

house white
house red

beer 6

house selection

mixed cocktails 18

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

wines by the glass


BISCARDO
Originale

Ruth's Feature
Biscardo, **ROSSO**, "Neropasso"
Veneto, Italy

6oz 21
9oz 32
bottle 84

SPARKLING WINES	6oz	9oz	bottle
Piccini, Prosecco, EXTRA DRY , Italy	25		100
Le Clos Jordanne, BLANC DE NOIR , "Cremant de Jordanne Blend #3", Ontario, Canada 🍁	45		180
47 Anno Domini, Veneto, FRIZZANTE , "Moscato", Italy	16	24	64
WHITE WINES	6oz	9oz	bottle
Inniskillin, RIESLING , "Reserve", Niagra Pennisula, Ontario, Canada 🍁	23	32	84
Barone Fini, PINOT GRIGIO , Valdadige, Veneto, Italy	21	32	80
Domaine La Grande Bauquiére, Méditerranée, ROSÉ , "La Belle Montagne", Provence, France	23	34	92
Mount Vernon, SAUVIGNON BLANC , Marlborough, New Zealand	24	36	96
Altugnac, CHARDONNAY , "Terres Amoureuses", Languedoc, France	26	39	104
Le Clos Jordanne, CHARDONNAY , "Claystone Terrace", Ontario, Canada 🍁	38	45	120
RED WINES	6oz	9oz	bottle
Le Clos Jordanne, PINOT NOIR , "Claystone Terrace", Ontario, Canada 🍁	30	45	120
Cascina Cappelle, Barbera d'Asti, Superiore, Piedmont, Italy	24	36	96
Bodegas Muga, Rioja, "El Andén de la Estación", Spain	26	39	109
Domaine Jubain, Côtes du Rhône, "Le Côtes du Rhône", France	24	36	96
Altocedro, MALBEC , "Los Poetas", Argentina	18	27	72
Château Hyot, Castillon Côtes de Bordeaux, Bordeaux, France	18	27	72
Pezat, Bordeaux Supérieur, Bordeaux, France	28	42	112
Langmeil, CABERNET SAUVIGNON , "Blacksmith", Australia	33	49	132
Langmeil, SHIRAZ , "Prime Cut", Barossa Valley, Australia	28	42	112
Montes, CABERNET SAUVIGNON , "Alpha", Colchagua Valley, Chile	25	38	100
Cantine Capuzzimati, Primitivo di Manduria, "Similaun", Puglia, Italy	26	39	104