

Chef Features

SALADS & APPETIZERS

Fried Oysters

Flash-fried Gulf Oysters served with spicy marinara and remoulade sauce \$14
Suggested Wine Pairing: Domaine Chandon, Brut, "Classic", CA, NV Glass \$12 Bottle \$48

Tomato and Mozzarella Salad

Fresh Mozzarella, vine ripened beefsteak tomato, fresh basil, served on a bed of field greens and topped with balsamic vinaigrette. \$11
Suggested Wine Pairing: "Bellgrade Plantation Chardonnay", Albemarle County, VA Glass \$10 Bottle \$40

ENTREES

Tournedos and Shrimp

Two 4-ounce medallions of our filet topped with jumbo shrimp that have been dusted with Cajun spices \$40
Suggested Wine Pairing: "Bellgrade Plantation Red", Albemarle County, VA Glass \$11 Bottle \$44

Halibut

Fresh Halibut Filet baked with a lobster and crabmeat topping, served over a broiled tomato and finished with a Hollandaise sauce \$35
Suggested Wine Pairing: Chardonnay, Snoqualmie, "Naked", Columbia Valley, WA Glass \$11 Bottle \$44

Rockfish

Broiled Rockfish served over wilted spinach finished with lobster butter and roasted fennel. \$32
Suggested Wine Pairing: Pinot Noir. "Angeline" Coastal Regions, CA. Glass \$10 Bottle \$40

Prime Rib (Friday and Saturday only)

Slow roasted in rock salt for an even temperature throughout and an amazing amount of flavor. Available in 12 oz. and 16 oz. cuts. Limited quantities 12oz. \$39
16oz. \$43
Suggestive Wine Pairing: Cabernet Sauvignon, B.R. Cohn, "Silver Label", North Coast, CA Glass \$15 Bottle \$60

Live Maine Lobster

Featuring 2 to 4 pound lobsters \$29/lb
Ask your server about our additional Surf and Turf options.

RUTH'S CLASSICS

Enjoy a complete meal that includes a starter, entrée, personal side dish and dessert.

STARTERS:

Baby Spinach, Strawberry & Goat Cheese Salad | Steak House Salad

Chicken & Andouille Sausage Gumbo | Caesar Salad

\$51.95

\$42.95

Fresh Halibut Topped with Lobster & Lump Crab

Sesame-Ginger Seared Sea Scallops

6 oz. Filet* & Caribbean Lobster Tail

6 oz. Filet* & Shrimp

12 oz. Ribeye* | 16 oz. Ribeye* add \$4

Stuffed Chicken Breast

11 oz. Filet*

Rockfish

SIDES:

Creamed Spinach | Mashed Potatoes

Southwestern Mac 'n' Cheese | Sautéed Mushrooms

DESSERT:

Cheesecake Brulee with Double Chocolate-Walnut Cookie and Rhubarb Compote

*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.