

## wines

### Red

Pinot Noir, Malbec, Shiraz, Cabernet Sauvignon, Meritage, and Cabernet Blend

### White

White Zinfandel, Riesling, White, Albariño, Sauvignon Blanc, Chenin Blanc/Viognier, Pinot Grigio, Pinot Grigio/Verduzzo, Chardonnay

### Sparkling

Schramsberg, Maschio, Domaine Chandon, Veuve Clicquot

## cocktails

### Orange Citrus Mojito

Bacardi O Rum, Triple Sec orange liqueur, fresh squeezed orange and lime juices with just a splash of seltzer.

### Pear Twist Martini

Belvedere Lemonessence is "twisted" with Absolut Pear Vodka and fresh lemon sour. Served up.

### Black Cherry-tini

Effen Black Cherry Vodka, fresh lime juice and cranberry juice.

### Hemingway Daiquiri

Bacardi Superior Rum and fresh lime juice, topped with a splash of fresh squeezed grapefruit juice.

### Bourbon Street Manhattan

Gentleman Jack Whiskey, Sweet Vermouth and Southern Comfort liqueur.

### Lemon Luxe

Our Belvedere Lemonessence is layered with Chantilly Cream in this sweet treat. Served chilled in a port glass.

## nonalcoholic BEVERAGES

### Soda

Coke, Cherry Coke, Cherry Coke Zero, Diet Coke, Coke Zero, Diet Coke Zero, Sprite, A&W Root Beer, Diet A&W, Canada Dry, Caffeine-Free Coke, Caffeine-Free Diet Coke, Coke with Lime, Diet Coke with Lime, Crush, Diet Cherry Coke, Vanilla Coke, Diet Vanilla Coke

### Milk

2%, 1%, Chocolate

### Tea

Nestea Green Tea, Nestea Iced Tea

### Coffee

Ruth's Coffee (a delicious blend of frangelico, bailey's irish crème, brandy and our house-brewed coffee. topped with fresh whipped cream and drizzled with chocolate), Decaffeinated Coffee, Coffee, Cappuccino, Espresso

## desserts

### Caramelized Banana Cream Pie

Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas. \$7.95

### Warm Apple Crumb Tart

Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream. \$7.95

### Cheesecake

Creamy homemade cheesecake served with fresh berries. \$7.95

### Bread Pudding with Whiskey Sauce

Our definitive version of a traditional New Orleans favorite. \$7.95

### Chocolate Sin Cake \$7.95

### Chocolate and Espresso \$7.95

### Creme Brûlée

The classic Creole egg custard, topped with fresh berries and mint. \$7.95

### Fresh Seasonal Berries with Sweet Cream Sauce

A celebration of natural flavors. Simple and simply sensational. \$7.95

### Ice Cream or Sorbet

Super premium ice cream or sorbet \$4.95

WARM APPLE CRUMB TART



CARAMELIZED BANANA CREAM PIE



exceptional SERVICE. sizzling TASTE.





SIZZLING BLUE CRAB CAKES



VEAL OSSO BUCO RAVIOLI

## appetizers & SOUPS

### Crabtini

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass. \$13.95

### Barbecued Shrimp

Sautéed New Orleans style in reduced white wine, butter, garlic and spices. \$13.95

### Shrimp Remoulade/Shrimp Cocktail

Jumbo Gulf shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans homestyle cocktail sauce. \$13.95

### Mushrooms Stuffed with Crabmeat

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese. \$10.95

### Seared Ahi Tuna

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. \$11.95

### Veal Osso Buco Ravioli

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi glace. \$13.95

### Lobster Bisque \$7.95

### Louisiana Seafood Gumbo \$7.95

## salads

### Steak House Salad

Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions. \$6.25

### Caesar

Fresh crisp romaine tossed with Romano cheese, garlic croutons and creamy Caesar dressing. Topped with shaved Parmesan cheese and sprinkled with fresh ground pepper. \$6.50

### Ruth's Chop Salad

A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions and mushrooms, chopped green olives, bacon, eggs, hearts of palm, croutons, Bleu Cheese and lemon basil dressing. Served with cherry tomatoes and topped with crispy fried onions. \$6.95

## entrees & STEAKS

FILET WITH JUMBO SHRIMP



FILET



Rare

Very red, cool center.

Medium Rare

Red, warm center.

Medium

Pink center.

Medium Well

Slightly pink center.

Well

Broiled throughout, no pink.

### Filet

The most tender cut of corn-fed Midwestern beef. \$34.95

### Petite Filet

A smaller, but equally tender filet. \$30.95

### Ribeye

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. \$36.95

### Cowboy Ribeye

A huge bone-in version of this USDA Prime cut. \$40.50

### New York Strip

This USDA Prime cut has a full-bodied texture that is slightly firmer than a rib eye. \$37.95

### Porterhouse for Two

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. \$79.95

### T-Bone

A full-flavored, classic cut of Prime beef. \$40.95

### Petite Filet and Shrimp

Two 4-ounce medallions of our filet topped with jumbo Gulf shrimp. \$37.95

### Ahi-Tuna Stack

Seared rare tuna topped with Colossal lump crabmeat and served sizzling with red pepper pesto. \$31.95

### Fresh Lobster

Fresh whole Maine lobster, ranging from 2.5 to 5 lbs. \$27.95

### Lamb Chops

Three chops cut extra thick, served with fresh mint. They are naturally tender and flavorful. \$36.95

### Veal Chop with Sweet and Hot Peppers

Veal chop marinated overnight in a savory blend of pepper vinegar, garlic and onions. Broiled and served sizzling with hot and sweet peppers. \$31.95

### Grilled Portobello Mushrooms

Marinated Portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and sizzling lemon butter. \$20.95

CREAMED SPINACH



FRESH ASPARAGUS



## potato SIDES

### Mashed

With a hint of roasted garlic \$7.95

### Baked

A one-pounder, loaded \$7.95

### Shoestring

Extra thin and crispy (pommes frites style) \$7.95

### Steak Fries

Big and rough cut \$7.95

### Lyonnaise

Sautéed with onions \$7.95

## vegetable SIDES

### French Fried Onion Rings

1-inch cut rings \$7.95

### Broiled Tomatoes

Caramelized with a touch of sugar \$7.95

### Creamed Spinach

Classic New Orleans version au gratin \$7.95

### Fresh Asparagus

With hollandaise \$7.95



FRENCH ONION RINGS



BROILED TOMATOES



SHOESTRING



LYONNAISE