

ruthie's

S T E A K & S E A F O O D

{ APPETIZERS }

JUMBO LUMP CRAB CAKES	hollandaise, basil oil · 14
*BROILED OYSTERS	rosemary citrus butter · 12
*BEEF SKEWERS	fire roasted red pepper jam, chimichurri sauce · 14
FRIED CALAMARI	puttanesca · 12
*ROYAL SHRIMP COCKTAIL	prawns, lump crab, cocktail sauce, mascarpone cheese · 18
BAKED BRIE	sundried tomato and garlic pesto, grilled asiago toast points · 15
PHEASANT CIVET	wild mushrooms, port, cream, gruyère cheese, garlic crostini · 12
*PRAWN COCKTAIL	tequila lime cocktail sauce, fresh lemon · 15
{ SEAFOOD FONDUE	lump crab, sautéed shrimp, king crab, micro greens, heirloom tomatoes, irish butter, tarragon, garlic, lemon crowns, warm baguette · 28

{ SOUPS AND SALADS }

BISQUE	SOUP DU JOUR
knob creek whiskey, lump crab · 9	chef's special recipe, fresh and seasonal ingredients · 9
*SMOKED SALMON NICOISE	pickled red onions, nicoise olives, heirloom tomatoes, red sweetie drops, capers, sliced red potatoes, hard boiled eggs, iceberg, bib lettuce, herbed vinaigrette · 11
BUTTER LETTUCE	crispy shallots, pickled bada bing cherries, spiced sunflower seeds, candied bacon, orange boursin vinaigrette · 9
WEDGE	iceberg, Danish bleu, bacon, crisp onions, balsamic vinaigrette · 11
CAESAR	white anchovies, local romaine, cave aged parmesan, caesar cream · 8

{ SIDE DISHES }

Served Family-Style · 7

<u>ORIGINAL</u>	<u>POTATOES</u>	<u>RUTHIE'S</u>
BRUSSELS - pancetta, crispy shallots	*STEAK FRITES	*HEARTLAND CORN - cream, bacon
*GREEN BEANS - tomato, goat cheese	*BAKED - sea salt	MAC & CHEESE - guayere, tomato
*BROCCOLINI - candied sweet onions	*MASHED - garlic confit	*ASPARAGUS - hollandaise
FARRO RISOTTO - sweet corn, smoked gouda		*MUSHROOMS - baked parmesan

* Gluten Free - Additional items available upon request

Please Consider:

Sorry, no separate checks for parties of 8 or more

{ RUTHIE'S SIGNATURES }

FILET MARMALADE	smoked bacon, brandy marmalade · 38
MARYLAND RIBEYE	herbed butter lump crab, grilled broccolini · 44
FRENCH ONION FILET	caramelized onion, brandy, havarti, asiago cheese bread · 38
BEEF MEDALLIONS & SHRIMP	dusted onions, basil infused hollandaise · 36
AUSTRALIAN LOBSTER TAILS	bread crumbs, yukon mashed potatoes, clarified butter, lemon · MKT
1 ^{LB} RED KING CRAB LEGS	clarified butter, lemon · MKT

{ STEAKS & CHOPS }

Steaks and Chops served with Cabernet Reduction and Ruthie's Herb Steak Butter

<u>CUTS</u>	<u>ON THE BONE</u>	<u>SPECIALTY</u>
14 ^{oz} PRIME DELMONICO RIBEYE · 36	22 ^{oz} COWBOY RIBEYE · 46	<i>Featured Friday, Saturday, and Sunday - Limited Availability</i>
12 ^{oz} FILET MIGNON · 40	16 ^{oz} LAMB RACK · 36	14 ^{oz} PRIME RIB · 36
8 ^{oz} FILET MIGNON · 34	16 ^{oz} KUROBUTA PORK · 32	certified USDA prime, caper garlic pesto
14 ^{oz} NEW YORK STRIP · 30		PRIME RIB & CRAB LEG · 48
10 ^{oz} PRIME ANGUS SIRLOIN · 29		12 oz queen cut with red king crab leg

{ STEAK ACCOMPANIMENTS }

AUSTRALIAN LOBSTER TAIL · MKT	4 OZ LOBSTER TAIL · MKT	CRAB LEG · MKT
*SAUTÉED SHRIMP · 9	*DANISH BLEU · 4	*TRUFFLED PORTOBELLO · 7
*BÉARNAISE · 4	*LUMP CRAB OSCAR · 12	CRISPY ONIONS · 4

{ ENTRÉES }

SEAFOOD LINGUINI	scallops, shrimp, lump crab, fresh basil, mozzarella balls, red sweetie drops, spinach, garlic brown butter sauce · 38
PAN SEARED HALIBUT	spinach cous cous, brown butter mushrooms, lemon-thyme beurre blanc · 38
*BERKSHIRE PORK CHOP	sautéed apples and thyme sauce, garlic green beans, roasted fingerling potatoes · 29
FETA AND TOMATO CHICKEN	asparagus, creamy grain blend, basil butter reduction · 29
LOBSTER MAC & CHEESE	crispy prosciutto, shiitake mushroom, cave aged gruyère cream · 34
*LAMB MEDALLIONS	macadamia nut puree, pickled beets, caramelized carrots, pan jus · 36
*ATLANTIC SALMON	cucumber dill yogurt sauce, zucchini and yellow squash, forbidden rice with peppers and pork belly · 34