

ruthie's

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

{ APPETIZERS }

JUMBO LUMP CRAB CAKES	smokey romesco sauce · 14
BROILED OYSTERS	pernod, spinach, porkbelly, brie · 12
BEEF SKEWERS	cranberry walnut chutney, gorgonzola · 14
FRIED CALAMARI	andouille sausage, cauliflower, lime vinaigrette, house marinara · 12
*ROYAL SHRIMP COCKTAIL	prawns, lump crab, cocktail sauce, mascarpone cheese · 18
BAKED BRIE	bourbon maple pecans, candied cranberries, warm baguette · 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, tarragon, micro greens, heirloom tomatoes, irish butter, 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
MIXED GREENS	almonds, brandy cherries, pears, goat cheese, fried sweet potatoes, sherry vinaigrette · 11
*SPINACH ARUGULA	roasted beets, FLORY'S TRUCKLE white cheddar, blood orange, pistachio vinaigrette · 9
WEDGE	petite 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>
ASPARAGUS* - hollandaise	STEAK FRITES	HEARTLAND CORN* - cream, bacon
GREEN BEANS - prosciutto, gruyere	BAKED - seasalt	MAC & CHEESE - gruyere, tomato
FARRO BRUSSEL RISOTTO - gruyere	MASHED - garlic confit	BRUSSELS* - whiskey bacon jam
	GRATIN - turnips, ham, gruyere	GNOCCHI - sage, mushrooms

* Gluten Free -Additional items available upon request

Please Consider:

Sorry, no separate checks for parties of 8 or more

Thoroughly cooking foods of animal origin such as beef, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk.

{ 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
MEDALLIONS & SHRIMP	beef medallions, dusted onions, basil infused hollandaise · 36
AUSTRALIAN LOBSTER TAILS	breadcrumb, 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 }

SHORT RIB BUCATINI	heirloom tomatoes, asparagus, morels, FLORY'S TRUCKLE white cheddar, sweet potato curls · 32
BERKSHIRE PORK CHOP	havarti scalloped sweet potatoes, sauteed spinach and arugula, bourbon pecan glaze · 29
PEAR AND BRIE CHICKEN	apple cider reduction, roasted carrots, herb roasted fingerling potatoes · 29
CHILEAN SEABASS	herbed brown butter gnocchi, sautéed haricot verts, meyer lemon cream · 38
*ROASTED SALMON	roasted corn and tomato salad, farro brussel risotto, saba reduction · 34
LOBSTER MAC & CHEESE	crispy prosciutto, shiitake mushroom, cave aged gruyère cream · 34
STOUT GLAZED LAMB MEDALLIONS	maple whiskey sauce, apple, turnip, pork belly sauté, sage sweet corn bread · 36