

ruthie's

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

{ APPETIZERS }

JUMBO LUMP CRAB CAKE	hollandaise, basil oil · 16
FRIED OYSTERS	romaine, tomato jam, remoulade · 14
*BEEF SKEWERS	boursin crème, fried shiitake, pickled cabbage, carrot, tomato · 14
FRIED CALAMARI	house made marinara, fried chorizo, corn · 12
*ROYAL SHRIMP COCKTAIL	prawns, lump crab, cocktail sauce, mascarpone cheese · 19
FRIED CHEESE PLATE	fried kasseri cheese, cognac gastrique, orange marmalade, baguette · 12
PHEASANT CIVET	wild mushrooms, port, cream, gruyère cheese, garlic crostini · 13
*PRAWN COCKTAIL	tequila lime cocktail sauce, fresh lemon · 16
{ SEAFOOD FONDUE }	jumbo lump crab, sautéed tiger shrimp, Alaskan king crab, heirloom tomatoes, garlic tarragon béchamel, lemon crowns, warm baguette · 32

{ SOUPS AND SALADS }

BISQUE	SOUP DU JOUR
whiskey, lump crab · 9	chef's special recipe, fresh and seasonal ingredients · 9
BUTTERNUT SQUASH	arugula, cranberries, goat cheese, croutons, shaved parmesan, apple cider vinaigrette · 11
*ROASTED BEET	walnuts, feta, red and golden beets, kale, red wine 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>
*MUSHROOMS - acorn squash, cranberries	STEAK FRITES	*BRUSSELS - havarti, pork belly
*BROCCOLINI - garlic, tarragon	*BAKED - sea salt	*HEARTLAND CORN - cream, bacon
GREEN BEANS - oyster mushrooms, crispy onions	*MASHED - garlic confit	MAC & CHEESE - gruyere, tomato
FARRO RISOTTO - fried beets, white cheddar		*ASPARAGUS - hollandaise

* Gluten Free -Additional items available upon request

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 · 41
MARYLAND RIBEYE	herbed butter lump crab, grilled broccolini · 49
FRENCH ONION FILET	caramelized onion, brandy, havarti, asiago cheese bread · 41
BEEF MEDALLIONS & SHRIMP	dusted onions, basil infused hollandaise · 39
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 · 44	22^{oz} COWBOY RIBEYE · 48	<i>Featured Friday, Saturday, and Sunday - Limited Availability</i> 14^{oz} PRIME RIB · 42
12^{oz} FILET MIGNON · 46	16^{oz} LAMB RACK · 40	certified USDA prime, caper garlic pesto
8^{oz} FILET MIGNON · 37		PRIME RIB & CRAB LEG · 54
14^{oz} NEW YORK STRIP · 32		12 oz queen cut with stuffed crab leg
10^{oz} PRIME ANGUS SIRLOIN · 29		

{ STEAK ACCOMPANIMENTS }

AUSTRALIAN LOBSTER TAIL · MKT	4 OZ LOBSTER TAIL · MKT	STUFFED CRAB LEG · MKT
* SAUTÉED SHRIMP · 9	* DANISH BLEU · 4	* TRUFFLED PORTOBELLO · 7
* BÉARNAISE · 4	* LUMP CRAB OSCAR · 16	CRISPY ONIONS · 4

{ ENTRÉES }

* PAN SEARED HALIBUT	dill beurre blanc, garlic potatoes, roasted root vegetables, braised kale and pear · 40
SHRIMP TAGLIATELLE	bay scallop deurgio, swiss chard, heirloom tomatoes, roasted cauliflower and broccoli · 36
* TOMAHAWK PORK CHOP	roasted apples and brussels, baked sweet potatoes, bacon maple sauce · 29
* ROASTED CHICKEN	caramelized onion, stone fruit, sautéed green beans, wild rice · 29
LOBSTER MAC & CHEESE	crispy prosciutto, shiitake mushroom, cave aged gruyère cream · 36
LAMB MEDALLIONS	goat cheese polenta, sautéed spinach and arugula, fried beets, cherry port · 43
* POACHED SALMON	almonds, watercress, butternut squash puree, sautéed carrots · 34