

# ruthie's

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

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## { APPETIZERS }

<b>JUMBO LUMP CRAB CAKE</b>	avocado crème, pickled cucumber pepper relish, red pepper oil · 14
<b>*BROILED OYSTERS</b>	chorizo, cilantro lime butter · 12
<b>*BEEF SKEWERS</b>	tomato jam, Flory's Truckle white cheddar · 14
<b>FRIED CALAMARI</b>	chili aioli, cucumber fennel slaw · 12
<b>*ROYAL SHRIMP COCKTAIL</b>	prawns, lump crab, cocktail sauce, mascarpone cheese · 18
<b>BAKED BRIE</b>	smoked peach and walnut chutney, warm baguette · 15
<b>PHEASANT CIVET</b>	wild mushrooms, port, cream, gruyère cheese, garlic crostini · 12
<b>*PRAWN COCKTAIL</b>	tequila lime cocktail sauce, fresh lemon · 15
<b>{ SEAFOOD FONDUE }</b>	lump crab, sautéed shrimp, king crab, tarragon, micro greens, heirloom tomatoes, irish butter, garlic, lemon crowns, warm baguette · 28

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## { SOUPS AND SALADS }

<b>BISQUE</b>	<b>SOUP DU JOUR</b>
whiskey, lump crab · 9	chef's special recipe, fresh and seasonal ingredients · 9
<b>*TRIPLE BERRY</b>	spinach, fresh berries, goat cheese, spiced almonds, strawberry balsamic vinaigrette · 9
<b>*GRILLED PEACH</b>	spring greens, avocado, smoked gouda, grilled shrimp, pork belly, mango vinaigrette · 11
<b>WEDGE</b>	petite iceberg, Danish bleu, bacon, crisp onions, balsamic vinaigrette · 11
<b>CAESAR</b>	white anchovies, local romaine, cave aged parmesan, caesar cream · 8

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## { SIDE DISHES }

Served Family-Style · 7

<b><u>ORIGINAL</u></b>	<b><u>POTATOES</u></b>	<b><u>RUTHIE'S</u></b>
<b>*BRUSSELS</b> - havarti, pork belly	<b>STEAK FRITES</b>	<b>*HEARTLAND CORN</b> - cream, bacon
<b>*GREEN BEANS</b> - lemon, rosemary	<b>*BAKED</b> - sea salt	<b>MAC &amp; CHEESE</b> - guyer, tomato
<b>*BROCCOLINI</b> - pesto, toasted pine nuts	<b>*MASHED</b> - garlic confit	<b>*ASPARAGUS</b> - hollandaise
<b>FARRO RISOTTO</b> - white cheddar, almonds, sundried tomatoes, asparagus, peas		<b>*MUSHROOMS</b> - white wine, thyme

\* 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 }

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

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## { 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>
<b>14<sup>oz</sup> PRIME DELMONICO RIBEYE · 36</b>	<b>22<sup>oz</sup> COWBOY RIBEYE · 46</b>	<i>Featured Friday, Saturday, and Sunday - Limited Availability</i>
<b>12<sup>oz</sup> FILET MIGNON · 40</b>	<b>16<sup>oz</sup> LAMB RACK · 36</b>	<b>14<sup>oz</sup> PRIME RIB · 36</b>
<b>8<sup>oz</sup> FILET MIGNON · 34</b>		certified USDA prime, caper garlic pesto
<b>14<sup>oz</sup> NEW YORK STRIP · 30</b>		<b>PRIME RIB &amp; CRAB LEG · 48</b>
<b>10<sup>oz</sup> PRIME ANGUS SIRLOIN · 29</b>		12 oz queen cut with red king crab leg

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## { STEAK ACCOMPANIMENTS }

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

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## { ENTRÉES }

<b>CHILEAN SEABASS</b>	citrus fregola sarda, sautéed asparagus, mango salsa · 38
<b>*COLOSSAL SHRIMP</b>	boursin polenta, sautéed spinach, tarragon garlic cream sauce · 36
<b>*TOMAHAWK PORK CHOP</b>	caramelized carrots, Italian roasted potatoes, blueberry peach chutney · 29
<b>GRILLED CHICKEN</b>	pesto linguine, caprese, balsamic reduction, summer squash, sundried tomatoes · 29
<b>LOBSTER MAC &amp; CHEESE</b>	crispy prosciutto, shiitake mushroom, cave aged gruyère cream · 34
<b>*LAMB MEDALLIONS</b>	snap peas, wild rice, mint apple sauce · 36
<b>BLACKENED SALMON</b>	coconut curry couscous, sautéed green beans, citrus beurre blanc · 34