

ruth's @ the bar®

hand-crafted cocktails | \$13/16

CRANBERRY PISCO SOUR
caravedo pisco, st. germaine, cranberry juice, lime juice, house cranberry syrup

BOURBON COCKTAIL
bourbon infused with luxardo cherries, blended with an orange essence

PINEAPPLE LEMON DROP
new amsterdam pineapple vodka, pineapple juice, sour mix

HOUSE OF DRAGON
ilegal mezcal, dragonfruit simple syrup, dragonfruit liquor, sour mix

CONDESA PRICKLY PEAR
orange blossom gin, prickly pear purée, lime juice and soda water

WOODFORD MANHATTAN RCSH
woodford blend, antica formula sweet vermouth, hint of orange and luxardo cherry juice

GUAVA LIMONCELLO SPRITZER
house made limoncello, guava purée and prosecco

BUTCHER'S BREW BLOODY MARY
tomato and vegetable infused vodka, house made tomato juice

CUCUMBER BASIL GIMLET
empress gin, st germaine, lime juice, muddled cucumber and basil with a basil sugar rim

BLUEBERRY MULE
litchfield blueberry vodka, blueberry vodka, blueberry puree, lime juice and ginger beer

PRIME CUT DIRTY MARTINI
grey goose vodka, garlic, rosemary and peppercorn infused olive juice

SMORES CAMPFIRE
pinnacle whipped cream vodka, baileys s'mores and tippy cow chocolate

food

SIZZLING JUMBO SCALLOPS* 320 cal
lightly blackened jumbo scallops, served sizzling with red pepper pesto & a touch of lemon butter 16 | 20

SPICY SHRIMP 350 cal
succulent fried shrimp in spicy cream sauce 15 | 23

FRIED OYSTERS 350 cal
lightly breaded and fried oysters, accented with our signature remoulade and cocktail sauce 15 | 20

BLACK & BLUE SALAD 910 cal
blackened, seared, sliced filet served over our signature Chopped salad with lemon basil dressing 18 | 25

LAMB LOLLIPOP CHOPS* 210 cal
3 chops served with mango chutney marmalade 16 | 21

PRIME BURGER 1240 cal
USDA prime burger 11 | 15

NEW YORK STRIP STEAK SANDWICH*
steak served on seasoned toasted bun with side of creamy horseradish sauce and fresh cut fries 16 | 20

BEEF CARPACCIO*
thinly sliced tenderloin, drizzle with caesar dressing, black pepper, large toast points and mix greens 17 | 22

signature plates

SIZZLING CRAB CAKES 480 cal
two jumbo lump crab cakes, sizzling lemon butter 23 | 29

STUFFED CHICKEN BREAST 720 cal
roasted double breast, garlic-herb cheese, lemon butter 35 | 38

CHICKEN FRITES 500 cal
oven roasted free-range half breast stuffed with garlic herb cheese, served with french fries 15 | 20

SHRIMP CAESAR SALAD 500 cal
romaine hearts, parmesan & romano, creamy caesar with grilled shrimp 15 | 20

SIP & SIZZLE

Seasonal Features

SIP

FEATURED POUR: CAYMUS, NAPA VALLEY, CABERNET SAUVIGNON
bold & structured, with notes of cassis, cocoa & dark blue fruit
6 oz glass 30 | 9 oz glass 40

SIZZLE

8 OZ FILLET & BAYOU LOBSTER | 72
tender center-cut filet & lobster pinweel topped with our signature bbq sauce
Complement your Meal
BAYOU LOBSTER | 20
lobster pinweel topped with bbq sauce

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*ITEMS MAY SERVED RAW OR UNDERCOOKED, CONSUMER ADVISORY:CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.