CHEF'S FEATURES HAND-CRAFTED COCKTAILS | 12

BLACKBERRY SIDECAR

Remy Martin VSOP Cognac, Cointreau, Freshly Squeezed Lemon Juice, Muddled Blackberries, Dash of Plum Bitters, Topped With Plump Blackberries, Sugar Rim

STRAWBERRY BASIL GIMLET

Stolichnaya Vodka, House Made Strawberry Puree, Basil Leaves, Freshly Squeezed Lime Juice

BULLEIT SMALL BATCH BOURBON FLIGHT \$20

Original, Rye and 10 year old year

ENTRÉES

Live Maine Lobster | 29 lb

Salmon

Roasted grape tomatoes, succulent lump crabmeat served sizzling with lemon butter | 33

Sesame-Ginger Seared Sea Scallops

Julienne vegetable slaw, fresh cilantro | 31

6 oz Filet Mignon & Caribbean Lobster Tail

Served sizzling with melted butter | 41

Fresh Halibut with Lobster and Lump Crab

Served over a broiled tomato then topped with hollandaise sauce and served sizzling | 34

SIDES

Southwestern Mac 'n' Cheese

A three-cheese blend with mild green chiles | 9

RUTH'S CLASSICS

Enjoy a complete meal that includes a starter, entrée, personal side dish and dessert

STARTERS: Chicken & Andouille Sausage Gumbo | Steak House Salad Baby Spinach, Strawberry & Goat Cheese Salad | Caesar Salad

49.95

42.95

Fresh Halibut with Lobster & Lump Crab 6 oz. Filet Mignon* & Lobster Tail Filet Mignon* 12 oz. Ribeye* |16 oz. Ribeye* add \$4 Sesame Ginger Seared Sea Scallops 6 oz. Filet* & Shrimp Stuffed Chicken Breast Chef's Fresh Fish Selection

SIDES: Southwestern Mac 'n' Cheese | Creamed Spinach Mashed Potatoes | Sautéed Mushrooms | Green Beans with Roasted Garlic SYMPHONY DESSERT: Cheesecake Brulée |Double Chocolate -Walnut Cookie, Rhubarb Compote

PERFECTLY PAIRED WITH A GLASS OF

Piper Sonoma, Blanc De Blancs, "Select Cuvée", Sonoma County, California | 14 Cabernet Sauvignon, **St. Supéry**, Napa Valley, California | 16

*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.