

## Appetizers

### **Prawn Cocktail 15 ★▪**

*jumbo prawns, shaved fresh horseradish, lemon, tequila lime cocktail sauce*

### **Pheasant Civet 14 ▪**

*pheasant, wild mushrooms, port, cream, Gruyère, garlic crostini*

### **Baked Long Island Blue Point Oysters 14 ★▪**

*shaved tasso ham, Mornay sauce*

### **Filet Lollipops 16★▪**

*house bacon wrapped beef filet, blue cheese demi glaze, Béarnaise*

### **Seared Hudson Valley Foie Gras 18 ▪**

*vanilla scented brioche, black raspberry Coulis, port wine syrup*

### **Crab Cakes 14 ★▪**

*lobster crème, lemon aioli, caviar*

### **Saganaki 15 ▪**

*fried kasseri cheese, cognac, lemon juice, french baguette*

### **Beef Carpaccio 16 ▪**

*thinly sliced sirloin on lemon Dijonaise, arugula, truffle oil, grana padano*

### Ruthie's Seafood Platter ▪

*baked oysters, prawn cocktail, half-pound red king crab legs, fried calamari*

65

## Soups

### **Lobster Bisque 10 ▪**

*lump lobster, sherry, crème fraiche*

### **Caramelized Onion Soup 8 ▪**

*caramelized Cipollini, sherry, thyme, Gruyère, cave-aged Parmesan reggiano, duck confit brioche*

### **Wild Mushroom "Cappuccino" 8 ▪**

*sweet cream, wild mushrooms, tarragon*

## Salads

### **Ruthie's Wedge 9 ▪**

*petit iceberg, Amish blue cheese, heirloom tomatoes, crispy pork belly, fried onion strings, house blue cheese dressing*

### **Classic Caesar 9 ▪**

*Romaine hearts, cave aged Parmesan reggiano, white anchovies, garlic croutons, house Caesar dressing*

### **Fall Harvest Salad 9 ★**

*romaine, roasted squash, candied pecans and cranberries, apple cider vinaigrette*

### **Steak House Spinach Salad 10 ★▪**

*baby spinach, wild mushrooms, hard-boiled egg, heirloom tomatoes, pickled onions, warm bacon dressing*

# Steaks & Chops

Served with Cabernet demi glaze and Ruthie's herb steak butter.

## Cuts ★▪

6 ounce filet mignon	36
10 ounce filet mignon	40
14 ounce prime Delmonico	36
10 ounce prime sirloin	29
14 ounce prime New York strip	32

## Ruthie's Signatures

### **Filet Marmalade 38** ★▪

*6 ounce filet, brandy pork belly marmalade*

### **Maryland Rib Eye 44** ★▪

*14 ounce prime Delmonico, herbed butter lump crabmeat, grilled broccolini*

### **Filet Medallions and Shrimp 38** ▪

*filet medallions, pink peppercorn crusted, basil hollandaise sautéed shrimp, garlic confit Yukon mash, Cabernet demi glaze, crispy onion strings*

## On the Bone ★▪

22 ounce bone in rib eye	46
16 ounce tomahawk pork chop	29
14 ounce herb crusted rack of Colorado lamb	38

## Steak Enhancements

8 ounce lobster tail ▪	MKT
lump crab oscar ★▪	12
Béarnaise ★▪	4
sautéed basil hollandaise shrimp ★▪	9
truffled portabellas ★▪	7
crispy onion strings ▪	4
Maytag blue cheese ★▪	4
au poivre ▪	5
parmesan crusted ★▪	5
brandy pork belly marmalade ★▪	6

## Specialties

### **Prime Rib 36** ★▪

*(Friday and Saturday)*

*12 ounce herb roasted prime rib eye, au jus, horseradish cream, cabernet demi glaze*

### **Seared Chicken 29** ▪

*pan-seared airline chicken breast, wild mushroom risotto, roasted brussels sprouts, marsala pan gravy*

### **Tournedos New Orleans 38** ▪

*spiced beef medallions, seasoned shrimp, dijon, roasted peppers, andouille sausage, creole mustard spaetzle*

### **Pan-Seared Duck Breast 34** ▪

*sour cherry and fig compote, natural sauce, crispy duck confit potatoes*

## Seafood

### **Grilled Salmon 30** ▪

*roasted sweet corn ragout, garlic mashed, house smoked bacon*

### **Seafood Pasta 32** ★

*sautéed shrimp, sea scallops, lobster chunks, linguini, frangelico cream*

### **Pan Fired Scallops 36** ★▪

*yukon potato risotto, garlic and lemon spinach, smoked tomato jus*

### **Grilled Halibut 34** ▪

*citrus basil vinaigrette, autumn vegetable medley, balsamic onion polenta toast*

### **Lobster Mac & Cheese 34** ▪

*crispy prosciutto, shiitake mushroom, cave-aged Gruyère crème*

### **Lobster Tails MKT** ▪

*two 8 ounce cold water lobster tails, panko, garlic Yukon gold mashed, drawn butter, lemon*

### **Red King Crab Legs MKT** ★▪

*one pound Alaskan king crab legs, drawn butter, lemon*

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.

★ Gluten Free | ▪ Nut Free

## Sides 7

Iowa harvest corn ★▪	baked potato ★▪	macaroni and cheese ▪
creamy brussels sprouts with crispy onions ★	loaded baked potato (add \$2) ★▪	hericot verts almondine ★
brown butter mushrooms ★▪	steak fries ★▪	duck poutine fries ★▪
asparagus with hollandaise ★▪	garlic Yukon mashed potatoes ★▪	creamed spinach ★▪