

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

Oysters Casino 14 ▪

fresh east coast oysters, house bacon, red peppers, panko, herb compound butter

Filet Lollipops 16★▪

bacon wrapped beef filet, blue cheese demi glaze, Béarnaise

Vietnamese Sous Vide Pork Belly 14 ▪

24 hour sous vide pork belly, cucumber, carrots, chili sauce, pickled daikon, micro cilantro

Crab Cakes 14 ▪

lobster crème sauce, shaved asparagus

Maine Lobster Roll 16 ▪

butter poached lobster, house-made mayonnaise, celery, crispy lettuce, toasted bun

Saganaki 15 ▪

fried Kasseri cheese, cognac, lemon juice, French baguette

Ruthie's Seafood Platter ▪

oysters casino, prawn cocktail, half-pound red king crab legs, lobster roll

65

Soups

Lobster Bisque 10 ▪

lump lobster, sherry, crème fraiche

French Onion 8 ▪

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

Asparagus Cream 8 ★▪

grilled asparagus, cream, Noilly Prat vermouth, house crouton, chives, balsamic drizzle

Salads

Ruthie's Wedge 11 ▪

petit iceberg, Amish blue cheese, heirloom tomatoes, crispy pork belly, fried onion strings, honey balsamic dressing

Classic Caesar 9 ▪

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

Watermelon Radish Salad 9 ★

lemony rocket blend, goat cheese, toasted almonds, shaved watermelon radish, strawberry 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 sauce*

Seared Chicken 29 ★▪

pan-seared airline chicken breast, baby red potato gratin, garlic sautéed hericot verts, chicken jus

Colorado Lamb Medallions 42 ★▪

Cabernet and herb marinated medallions, morel risotto, mint, asparagus, demi-glaze

Pomegranate Glazed Duck 34 ★▪

pan-seared duck breast, rainbow carrots, duck confit crispy potato, pomegranate seeds

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

Seafood

Whiskey Plank Salmon 34 ★▪

Jack Daniels citrus barbeque sauce, garlic sautéed hericot verts, Cabernet medley rice blend

Southern Shrimp and Grits 32 ▪

*colossal shrimp, mascarpone grits,
tarragon tomato sauce*

Poached Scallops 33 ★▪

*lobster consommé poached scallops,
asparagus tips, Peruvian potatoes*

Mediterranean Grilled Swordfish 36 ▪

*fresh swordfish, house-made black pepper fettuccine,
basil infused olive oil, heirloom tomato and caper
Provencal sauce, grilled artichoke*

Lobster Mac & Cheese 34 ▪

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

Lobster Tails MKT ▪

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

Red King Crab Legs MKT ★▪

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

Sides 7

Iowa harvest corn ★▪	asparagus with hollandaise ★▪	garlic Yukon mashed potatoes ★▪
sautéed broccolini with prosciutto and caramelized cipollini onions ★	baked potato ★▪	macaroni and cheese ▪
brown butter mushrooms ★▪	loaded baked potato (add \$2) ★▪	hericot verts almondine ★
	steak fries ★▪	duck poutine fries ★▪