

RUTH’S @ THE BAR

Scotch and Whiskey

SINGLE MALT SCOTCH

ARBEG, 10YR	20
BALVENIE PORTWOOD, 21YR	68
CRAGGANMORE, 12YR	20
DALWHINNIE, 15YR	22
GLENFIDDICH, 12YR	15
GLENLIVET, 12 YEAR	14
GLENKINCHIE, 10YR	20
GLENMORANGIE NECTAR D’OR	21
GLENMORANGIE, 18YR	35
HIGHLAND PARK, 12YR	18
LAGAVULIN, 16YR	35
LAPHROAIG, 10YR	18
LINKWOOD, 21YR	42
MACALLAN, 12 YEAR	20
MACALLAN, 18 YEAR	80
OBAN, 14YR	28
TALISKER, 10YR	25

BLENDED SCOTCH

CHIVAS	15
DEWARS WHITE LABEL	12
JOHNNIE WALKER BLACK	15
JOHNNIE WALKER BLUE	75
JOHNNIE WALKER RED	12
J&B	10

IRISH WHISKEY

BUSHMILLS	9
JAMESON	12
REDBREAST	22

Bourbon, Rye, & Cognac

BOURBON & RYE

BAKER’S 7 YEAR	15
BASIL HAYDEN’S	16
BOOKER’S	35
BUFFALO TRACE	17
BULLEIT	12
BULLEIT RYE	12
GENTLEMAN JACK	12
IRON FISH MAD ANGLER RYE	18
IRON FISH MAPLE BOURBON	15
IRON FISH MEZCAL BOURBON	21
JACK DANIELS	10
JACK DANIELS SINGLE BARREL	18
JIM BEAM BLACK	10
KNOB CREEK	13
KNOB CREEK RYE	13
MAKER’S MARK	12
MAKER’S MARK 46	14
MAKER’S MARK CASK STRENGTH	17
NIKKA COFFEE GRAIN	15
OLD FORESTER	10
WHISTLEPIG RYE	20
WOODFORD RESERVE	14
WOODFORD DOUBLE OAKED	20

COGNAC

REMY MARTIN LOUIS XIII	1 oz. 340 1.5 oz. 475 2 oz. 600
COURVOISIER VSOP	12
HENNESSEY VS	14
HENNESSEY VSOP	15
HENNESSEY XO	45
MARTELL CORDON BLEU	42
REMY MARTIN VSOP	13
REMY MARTIN XO	35

RUTH’S @ THE BAR

Offered in the bar only. Ask your server for happy hour days & times. Happy hour pricing listed in red.

Perfect Pairing

6 OZ FILET* & CABERNET 50
(495 cal)

our tender 6 oz center-cut filet with three large shrimp

Daou, **CABERNET SAUVIGNON**, Paso Robles, CA

Tasting Notes: lovely notes of boysenberry, rhubarb, graphite and dried thyme.

To Share

ZUCCHINI FRIES 11 | 17

lightly fried romano cheese, served with a house-made zesty red pepper ranch (780 cal)

GOAT CHEESE & ARTICHOKE DIP 14 | 20

a blend of artichoke hearts and sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points (740 cal)

SEARED AHI TUNA* 16 | 23

sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce (130 cal)

SPICY SHRIMP 17 | 27

golden-fried butterflied jumbo shrimp, tossed in spicy cream sauce (350 cal)

Sandwiches

ARTISAN CHICKEN SANDWICH 12 | 23

cilantro-marinated chicken breast layered with Brie and mango chutney, served with house-cut fries (770 cal)

10 OZ PRIME CHEESEBURGER* 18 | 22

prime beef grilled to perfection, topped with your choice of cheese and served with house-cut fries (2010 cal)

STEAK SANDWICH* 19 | 23

tender sliced filet mignon on toasted garlic bread, finished with béarnaise sauce and served with house-cut fries (1280 cal)

Hand–Crafted Cocktails

CLASSIC LEMON DROP 13 | 16

Ketel One with fresh lemon juice and served with an orange-sugared rim (210 cal)

GAMBLER’S OLD FASHIONED 13 | 16

Knob Creek, demerara with Bitter Truth Aromatic Bitters (210 cal)

POMEGRANATE MARTINI 14 | 17

Tito’s Handmade Vodka, Cointreau, pomegranate, made with fresh lemon juice and served with a sugared rim (180 cal)

BLUEBERRY MOJITO 14 | 17

Bacardi Superior, blueberries, mint and fresh lime juice (190 cal)

ROCKS RITA 13 | 16

Herradura Reposado and Cointreau made with fresh lime and orange juice (250 cal)

DIRTY GOOSE MARTINI 13 | 16

Grey Goose and Dolin Vermouth served with house-made bleu cheese stuffed olives (410 cal)

RUTH’S MANHATTAN 14 | 17

Woodford Reserve, Dolin Rouge Vermouth, and Angostura Bitters, served with filthy cherries (160 cal)

BROWN BUTTER OLD FASHIONED 17

served smoked with Knob Creek, Fee Brothers Bitters, house-made brown butter syrup, and filthy cherries (280 cal)

BLACK CHERRY-TINI 17

Effen Black Cherry Vodka, cranberry, lime (290 cal)

EASTSIDE MANHATTAN 17

Woodford Reserve Bourbon, Domaine de Canton Ginger Cognac, lemon sour, drunken cherry juice (260 cal)

ESPRESSO MARTINI 16

Tito’s Handmade Vodka, Caffè Borghetti, fresh brewed espresso, sprinkled with cocoa powder (340 cal)

HENNESSY SIDECAR 17

Hennessy VS, Cointreau and fresh lemon juice served with an orange-sugared rim (280 cal)

GIN COLLINS 17

Tanqueray 10 Gin, Caravella Limoncello, cucumber, and fresh lemon juice (200 cal)

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Appetizers

CALAMARI lightly fried calamari tossed in sweet & spicy chili sauce (990 cal)	24
MUSHROOMS STUFFED WITH CRABMEAT broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese (440 cal)	22
SHRIMP COCKTAIL chilled jumbo shrimp served with your choice of house-made cocktail sauce or remoulade (190-350 cal)	23
BARBECUED SHRIMP jumbo shrimp sautéed in white wine, garlic butter and savory barbecue spices, served sizzling (950 cal)	25
VEAL OSSO BUCO RAVIOLI ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace (460 cal)	23
SIZZLING CRAB CAKES two handmade jumbo lump crab cakes, served sizzling in rich lemon butter (320 cal)	32

Classic Steaks

8 OZ CENTER-CUT PETITE FILET* (340 cal)	58
11 OZ CENTER-CUT FILET* (500 cal)	67
16 OZ PRIME NEW YORK STRIP* (1390 cal)	67
16 OZ PRIME RIBEYE* (1370 cal)	76
26 OZ COWBOY RIBEYE* (3110 cal)	84
4 OZ PETITE FILETS* & SHRIMP two tender 4-ounce filet medallions topped with six grilled jumbo shrimp (490 cal)	63

Signature Sides

BAKED POTATO (810 cal)	13
GARLIC MASHED POTATOES (440 cal)	15
AU GRATIN POTATOES (560 cal)	15
CREAMED SPINACH (440 cal)	15
SWEET POTATO CASSEROLE (880 cal)	16
GRILLED ASPARAGUS (290 cal)	16

LOBSTER MAC & CHEESE cavatappi pasta and tender maine lobster tossed in white cheddar sauce (930 cal)	30
without lobster (820 cal)	16

Salads & Soups

STEAK HOUSE SALAD baby lettuce, grape tomatoes, red onion & house-made garlic croutons (50 cal)	15
CAESAR SALAD crisp romaine hearts topped with parmesan, romano & house-made garlic croutons (500 cal)	16
LETTUCE WEDGE crisp iceberg lettuce with applewood-smoked bacon, grape tomatoes & bleu cheese crumbles (220 cal)	16
RUTH’S CHOPPED SALAD* a tower of applewood-smoked bacon, egg, green olives, hearts of palm, mushrooms, bleu cheese crumbles, house-made garlic croutons & crispy onions, with creamy lemon basil dressing (470 cal)	16
FRENCH ONION SOUP caramelized onions simmered in beef broth, topped with a crisp crouton and melted swiss cheese (340 cal)	16

Entrée Complements

GRILLED SHRIMP (6) (100 cal)	18
SIZZLING LOBSTER TAIL (590 cal)	23
BLEU CHEESE CRUST (200 cal)	7
OSCAR STYLE (520 cal)	20

Desserts

CRÈME BRÛLÉE vanilla bean custard beneath a caramelized sugar crust — a timeless classic (620 cal)	14
CHOCOLATE MOLTEN LAVA CAKE warm, rich chocolate cake with a gooey ganache center, topped with vanilla ice cream and drizzled with caramel sauce (1310 cal)	14
CLASSIC CHEESECAKE creamy cheesecake topped with fresh seasonal berries and a hint of mint (1280 cal)	15
RUTH’S CARROT CAKE house-made four layer carrot cake with cream cheese frosting, topped with caramel sauce (2090 cal)	15

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Beers

DOMESTIC BEERS

BUD LIGHT
COORS LIGHT
CORONA
HEINEKEN
MICHELOB ULTRA
MILLER LITE
STELLA ARTOIS
GUINNESS
YUENGLING

CRAFT BEERS

ALASKAN AMBER
SAUGATUCK BREWING COMPANY
RAINBOW RODEO IPA
NEW HOLLAND DRAGON’S MILK
FOUNDERS ALL DAY IPA
OLD NATION M-43
SAM ADAMS SEASONAL
SAUGATUCK BONFIRE BROWN
FARMHAUS MIDWEST NICE CIDER
UNTITLED ART SEASONAL ROTATION

N/A BEER

BERO KINGSTON GOLDEN PILS	8
BERO EDGE HILL HAZY IPA	8
BERO NOON WHEAT	8

Wine by the Glass

CHAMPAGNE, SPARKLING, ROSÉ

267 MOSCATO D’ASTI Vietti, ‘Cascinetta’, Piedmont, Italy	15 58
154 BRUT Laurent-Perrier, ‘La Cuvée’, Champagne, France	28 56
752 ROSÉ Whispering Angel, Provence, France	15 58

WHITE

686 PINOT GRIGIO Cantina Terlan, Alto Adige, Italy	16 62
407 SAUVIGNON BLANC Greywacke, Marlborough, New Zealand	17 66
084 SAUVIGNON BLANC Rombauer, Carneros, CA	22 86
426 RIESLING Black Star Farms, ‘Arcturos’, Old Mission Peninsula	15 58
310 RIESLING Kabinett, Weingut Spreitzer, ‘Lenchen’, Rheingau, Germany	22 86
363 WHITE BLEND Château Graviille-Lacoste, Graves, Bordeaux, France	16 62
222 CHARDONNAY Domain Thévenet et Fils, Mâcon-Pierreclos, France	15 58
417 CHARDONNAY Flowers, Sonoma Coast, CA	24 94
276 CHARDONNAY Chalk Hill, ‘Estate’, Sonoma County, CA	27 106

RED

521 PINOT NOIR Brooks, Willamette Valley, OR	22 86
575 PINOT NOIR Siduri, Santa Barbara County, CA	17 66
514 CHIANTI CLASSICO Berardenga, Felsina, Italy	21 84
654 MERLOT Duckhorn, Napa Valley, CA	24 94
976 MALBEC Catena “Appellation La Consulta”, Mendoza, Argentina	19 74
661 CABERNET SAUVIGNON Ancient Peaks, Paso Robles, CA	15 58
620 CABERNET SAUVIGNON Canvasback, Red Mountain, Washington	19 74
069 CABERNET Far Niente Post & Beam, Napa Valley, CA	26 98

N/A WINE

PRIMA PAVE BLANC DE BLANC N/A	18
TOMORROW RHÔNE BLANC N/A	18
TOMORROW RED BLEND N/A	20

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