

— TAKEOUT MENU —

AVAILABLE SUNDAY 3PM-8PM, MONDAY-SATURDAY 3PM-9PM

APPETIZERS

CRAB CAKE 21 **SPICY SHRIMP** 16 **CRAB COCKTAIL** 19
5oz jumbo lump fried, spicy cream sauce 4oz jumbo lump

ENTRÉES

best paired with Ruth's favorite's

FILET

6oz - 39 | 8oz - 45 | 11oz - 51
black stallion, pinot noir

NEW YORK STRIP

USDA Prime 16oz - 51
daniel cohn, cabernet sauvignon

RIBEYE

USDA Prime 12oz - 49 | 16oz - 56
hess, cabernet sauvignon

FILET & SHRIMP

6oz filet with shrimp - 46
william hill, merlot

STUFFED CHICKEN

roasted double chicken breast - 36
mer soleil, chardonnay

PORK CHOP

18oz - 36
two sisters, pinot noir

SPICY SALMON

8.5oz with crispy shrimp - 38
fleur de mer, rosé

BURGER

brioche, cheddar, lettuce, tomato,
onions, with fries - 18
roth, cabernet sauvignon

SIDES & SALADS

CAESAR SALAD 10 **STEAK HOUSE SALAD** 10
CREAMED SPINACH 10 **STEAMED BROCCOLI** 10
BAKED POTATO 10 **SWEET POTATO CASSEROLE** 10
LOBSTER MAC & CHEESE 29

DESSERT

CHEESECAKE 10 **CHOCOLATE SIN CAKE** 10

READY TO BROIL STEAKS

RIBEYE **FILET** **NEW YORK STRIP**
USDA Prime 6oz - 18 USDA Prime
12oz - 28 | 16oz - 34 8oz - 24 | 11oz - 33 16oz - 30



select wines by the bottle

SPARKLING

Blanc De Blancs, Brut, **CHARLES DE FÈRE**, "Réserve," FR 2018 - \$40
Moscato D'Asti, **VIETTI**, "Cascinetta," Piedmont, IT 2018 - \$52
Prosecco, **LA MARCA**, IT, 187ml - \$12
Sparkling Rosé, **DOMAINE CHANDON**, CA, 187ml - \$19
Champagne, Brut, **MOËT & CHANDON**, "Impérial," FR, 187ml - \$30

WHITE & ROSÉ

Chardonnay, **CHALK HILL**, Sonoma Coast, CA 2018 - \$49
Chardonnay, **MER SOLEIL**, "Reserve," Santa Lucia Highlands, CA 2017 - \$61
Chardonnay, **GRGICH HILLS**, "Estate Grown," Napa Valley, CA 2016 - \$77
Moscato, **SOLAR DAS BOUCAS**, "Vinha das Margaridas," PT NV - \$37
Pinot Grigio, **MASO CANALI**, Trentino, IT 2018 - \$49
Riesling, **BOORDY VINEYARDS**, MD 2018 - \$37
Rosé, **FLEUR DE MER**, Côtes de Provence, FR 2018 - \$49
Sauvignon Blanc, **GIESEN**, Marlborough, NZ 2018 - \$41

RED

Cabernet Sauvignon, **CAYMUS**, Napa Valley, CA, 1L 2018 - \$150
Cabernet Sauvignon, **HESS**, "Shirttail Ranches," North Coast, CA 2017 - \$49
Cabernet Sauvignon, **ROTH**, Alexander Valley, CA 2016 - \$73
Malbec, **LA POSTA**, "Pizzella," Mendoza, ARG 2017 - \$49
Merlot, **WILLIAM HILL ESTATE WINERY**, Central Coast, CA 2017 - \$45
Petite Sirah, **CAYMUS-SUISUN**, "Grand Durif," Suisun Valley, CA 2017 - \$77
Pinot Noir, **BLACK STALLION**, Los Carneros, CA 2018 - \$53
Pinot Noir, **TWO SISTERS**, "Lindsey's Vineyard," Santa Rita Hills, CA 2015 - \$73
Red Blend, **LEVIATHAN**, "True North Reserve," CA 2013 - \$77
Shiraz, **MOLLYDOOKER**, "The Boxer," South Australia, AU 2017 - \$85
Zinfandel, **GHOST PINES**, "Winemaker's Blend," Sonoma, CA 2016 - \$45

BOTTLED COCKTAILS 2 cocktails \$24 6 cocktails \$60

Tilted Pineapple
Rocks Rita
Manhattan 43
Moscow Mule
Ruth's Classic Cosmo
Gambler's Old Fashioned

ANNAPOLIS | ODENTON | PIKESVILLE

410-990-0033 | 240-556-0033 | 410-837-0033

Quantities limited, call restaurant for full wine list details and promotions. Prices listed reflect offered discount.