



LOUNGE SPECIALS

Onion Soup Au Gratin

Louisiana Seafood Gumbo

Tuna and Bay Scallops Ceviche

Ahi tuna and bay scallops marinated in lime juice, red onion and cilantro with ponzie sauce.

Seared Cajun Filet Tartare

A version of Ruth's classic chop salad with a cajun flair.

Carpaccio 10.95

Thinly sliced Prime beef accompanied with capers, Dijon mustard, served over field greens and garlic toast points.

Steak Trio

*Mini Filet on garlic toast
New York Strip Ponzie sauce
Kobe slider BBQ butter*

Crab Trio

*Mushrooms stuffed crab meat
Jumbo lump crab cakes
Crabmeat tossed in vinaigrette*

Seafood Trio

*Sizzling blackened scallop
Ahi tuna drizzled mustard sauce
Jumbo shrimp remoulade sauce*

AVAILABLE NIGHTLY, 4PM - TIL

AC 06/16/09



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Seared Ahi Tuna Salad

Slices of seared Ahi tuna served over field greens with a sesame seed dressing.

Grilled Chicken Caesar

Served over our classic Caesar salad.

Grilled Chicken Sandwich

Boneless chicken breast grilled and topped with Swiss cheese and served on a kaiser roll. Served with french fries.

Kobe Sliders

Three Kobe beef sliders topped with BBQ butter and served on a fresh baked bun.

Kobe Burger

Kobe beef burger topped with your choice of cheddar, Swiss or Bleu cheese and roasted red onions on a fresh baked bun. Served with french fries.

Prime New York Strip Sandwich

Roasted peppers and onions on a fresh baked roll. Served with french fries.

Crab Cake Sandwich

Quarter pound classic Maryland crab cake on a fresh baked bun. Served with french fries.

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SPARKLING WINES

Bouvet, Brut, Loire, FR

Zonin, Prosecco, Brut, Special Cuvee, IT

Perrier-Jouet, Brut, Champagne, FR, 187ml

WHITE WINES

White Zinfandel, Woodbridge, CA

Riesling, J. Lohr, Monterey, CA

Pinot Grigio, Zonin, "Primo Amore", Veneto, IT

Pinot Grigio, Ca' Montini, L'Aristocratico, Trentino, IT

White Blend, Conundrum, CA

Chardonnay, Hess Select, Monterey, CA

Chardonnay, Clos La Chance, Un-Oaked, Monterey, CA

Chardonnay, St. Francis, Sonoma County, CA

Chardonnay, Sonoma-Cutrer, RRR, CA



RED WINES

Pinot Noir, Firesteed, OR

Pinot Noir, MacMurray Ranch, Sonoma Coast, CA

Pinot Noir, Belle Glos Meiom, Sonoma Coast, CA

Merlot, Columbia Crest, Columbia Valley, WA

Shiraz, Peter Lehmann, Barossa, AU

Shiraz, Rosemount Estate, Diamond Label, SE, AU

Shiraz, Marquis Philips #9, McLaren Vale, AU

Meritage, Clos La Chance, Estate, Central Coast, CA

Cabernet Sauvignon, Penfolds, Rawson's Retreat, SE, AU

Cabernet Sauvignon, Hess Select, CA

Cabernet Sauvignon, Chateau Ste. Michelle, CV, WA

Cabernet Sauvignon, Clos du Bois, Alexander Valley, CA

Zinfandel, Ravenswood, Vintner's Blend, CA



MARTINIS & CLASSIC COCKTAILS

The Dirty C.E.O

Ours are shaken not stirred. Your choice of premium vodka - Chopin, Ketel One, Stolichnaya, Snow Queen or Skyy... we add a touch of dry vermouth and olives - you tell us how dirty.

Green Appletini

Skyy Vodka, Sour Apple Schnapps, fresh squeezed lime juice and topped with a slice of green apple.

Blue Hawaii

Malibu Coconut Rum, Stoli Blueberi Vodka, pineapple juice and a splash of blue curacao.

Latin Kiss

Stoli Razberi Vodka, Cointreau, white cranberry juice and pineapple juice topped with champagne and fresh raspberries.

The Classy Manhattan

The most sophisticated of all whiskey cocktails. Your choice of premium whiskey - Crown Royal, Woodford Reserve, Maker's Mark. Splash of sweet vermouth and of course - a Maraschino cherry.

PamaTini

Snow Queen Vodka, Pama Pomegranate liqueur and a lemon twist.

Ruth's Classic Cosmo

Ketel One Citroen, cranberry juice, Cointreau and fresh squeezed lime juice.

Magnolia Blossom

Russell's Reserve Bourbon, fresh lemonade and a splash of Sprite topped with a fresh orange slice and a maraschino cherry.

Mojito De Castro

Bacardi Superior Rum, fresh mint, fresh lime juice, club soda and sugar cane syrup garnished with lime and fresh mint.

Bellini

Champagne, Peach Schnapps and chilled peach puree.

Lemonade with a Twist

*Grey Goose Le Citron, Grand Marnier and lemonade
Served with a lemon-sugar rim.*

Ten Gran

Tanqueray No. TEN, a hint of dry vermouth, olives or a twist.

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DESSERTS

Cheesecake

Creamy homemade cheesecake with fresh berries.

Chocolate Sin Cake

Chocolate and espresso - an irresistible temptation.

Caramelized Banana Cream Pie

Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.

Creme Brulee

The classic Creole egg custard, topped with fresh berries and mint.

Bread Pudding with Whiskey Sauce

Our definitive version of a traditional New Orleans favorite.

Fresh Seasonal Berries with Sweet Cream Sauce

A celebration of natural flavors, simple and simply sensational.

Ice Cream or Sorbet

LIQUID DESSERT MARTINIS

Baileys Chocolatini

Stoli Vanil Vodka, Baileys Irish Cream and Godiva Dark Chocolate liqueur.

Butterscotch Candy

Ketel One, butterscotch schnapps and cream. Served in a caramel swirl.

Raspberry Truffle

*Stoli Razberi Vodka, Godiva White Chocolate liqueur and a splash Chambord.
Served in a raspberry swirl and dusted with cocoa.*

Espresso-Tini

An eye opening blend of fresh espresso, Kahlua Coffee Liqueur, Baileys Irish Cream & Stolichnaya Vanil Vodka, topped off with a splash of cream.

Absolut-ly Bananas

Absolut Vodka, banana crème liqueur, Frangelico liqueur, pineapple juice and cream. With a sprinkle of cinnamon

Raspberry Cheesecake

Stoli Vanil Vodka, Amaretto Disaronno, Frangelico liqueur, Chambord, Godiva White Chocolate liqueur and cream. Served in a graham cracker rimmed glass

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