

Chef's Features

appetizer

Seared Jumbo Sea Scallops – on a bed of roasted corn succotash, sautéed arugula with tomato butter, then topped with cilantro pesto and citrus gastrique 20

soup

Cream of Fresh Asparagus – with crostini, crème fraiche, roasted asparagus, lemon zest, and dill 10

entree

Parmesan-Herb Crusted Alaskan Halibut – broiled, served atop wild rice pilaf with citrus-champagne butter and roasted broccolini 42

Broiled Atlantic Salmon – topped with tomato-saffron relish and fried leeks - served over wilted spinach with garlic butter – all on a sizzling plate 37

Portobello Mushroom Platter – marinated portobello mushrooms on our garlic mashed potatoes with grilled asparagus, broccoli, tomatoes and lemon butter 22

side

Baked Tuscan Polenta – rustic and flavorful with sundried tomatoes and romano cheese 10

dessert

Key Lime Pie- a perfect blend of sweet and tangy flavors 10

8th Street Cocktail Specials

Ruth's Rosé Sangria

rosé wine, cranberry, pomegranate with orange and fresh berries 10

8th & Main

gin, elderflower liqueur, aperol and lemon 10

prime time dinner menu

Offered nightly until 6:30pm

Choice of Soup or Salad, Entrée, Side Item and Dessert

choice of starter

Steak House Salad (50 cal+dressing), Caesar Salad (500 cal) or Lobster Bisque (210 cal)

choice of entrée

58.95

Filet* (500 cal)
Ribeye* (1370 cal)
Halibut (380-980 cal)

48.95

Petite Filet* (340 cal)
Sizzlin' Blue Crab Cakes (480 cal)
Stuffed Chicken Breast (630 cal)
Salmon (380-980 cal)

choice of personal side item

Creamed Spinach (440 cal) or Garlic Mashed Potatoes (440 cal)

choice of dessert

Flourless Chocolate Sin Cake with a hint of Espresso (360 cal)
Fresh Berries and Sweet Cream (200 cal)
Ice Cream or Sorbet (120-260 cal)

Cooper Haycock – Executive Chef

Kyle Aja – Sous Chef

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have an allergy, please speak to the manager, chef or server prior to placing your order. *Undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.