

Appetizers

Spinach Artichoke Dip Served with crisp tortilla chips. \$7.99

Fresh Guacamole Dip We make it to order with ripe avocados, fresh pico de gallo, and salsa. Served with crisp tortilla chips. \$8.99

NEW Pimento Cheese Dip Good enough to eat with a spoon, but we serve it with crisp tortilla chips, celery, and pickle chips. \$5.99

Fried Mozzarella Crisp and covered with real Parmesan and served with marinara. \$6.49

NEW Dip Trio A sampling of our smooth and spicy queso, fresh guacamole, and spinach artichoke dip. With tortilla chips. \$10.99

Cheddar Fries Smothered in cheddar cheese and topped with bits of bacon and sour cream. \$6.99

NEW Beef Queso Dip Smooth and spicy cheese blended with spicy beef. Served with crisp tortilla chips. \$7.99

Buffalo Shrimp Crisp Mild or hot Buffalo sauce. \$8.99

Chicken Strips Crisp, golden-brown fried chicken strips. Choose one of the following great flavors. \$7.99 *Choose traditional, Boston barbecue, thai phoon, or Buffalo (mild or hot).*

Four Way Sampler Chicken strips, fire wings, southwestern spring rolls, and fried mozzarella. \$11.99

NEW Quesadillas

All are wrapped in a perfectly toasted flour tortilla and served with salsa and dollops of sour cream.

Southwestern Quesadilla Spinach queso sauce, corn, black beans, cilantro, and spicy beef with cheddar and Swiss cheeses, pico de gallo, and jalapeños. \$8.99

Cheeseburger Quesadilla Shredded cheese, diced tomatoes, onions, and spicy beef. \$8.99

California Club Quesadilla Slow-roasted chicken, avocado, shredded Swiss and cheddar cheeses, diced tomatoes, and bacon. \$9.99

Salad Sensations

Fresh Garden Bar \$7.99 after 3 p.m. \$8.49

NEW Asian Salmon Spinach Salad Baby spinach topped with salmon, edamame, black beans, carrots, egg, and sliced cucumbers. Topped with sesame seeds and wonton strips. With sesame-peanut dressing. \$10.99

Club House Salad Fresh garden greens with slow-roasted chicken, ripe avocados, grated cheddar cheese, tomatoes, bacon, and freshly made croutons. With ranch dressing. \$9.49

NEW Sante Fe Chicken Salad Slow-roasted chicken atop fresh garden greens with pico de gallo, shredded cheddar cheese, sliced avocado, corn, black beans, onions, and fresh cilantro. Garnished with wonton strips and served with spicy southwestern ranch. \$9.99

Jumbo Lump Crab Cake Made from fresh, premium jumbo lump crab meat. With sweet, spicy chile sauce. \$10.99

Queso Dip Served with tortilla chips. \$6.99

Thai Phoon Shrimp It's the perfect storm of texture and flavors. Golden-brown fried shrimp tossed in a fiery-yet-sweet chile sauce. \$8.99

Southwestern Spring Rolls Grilled chicken, veggies, black beans, a blend of cheeses, and cilantro wrapped in tortillas and fried. Served with spicy southwestern ranch dressing. \$7.49

Asian Dumplings Filled with a blend of chicken and seasonings, then steamed. Served with sesame-peanut sauce. \$7.99

NEW Boston Barbecue Wings Tender chicken wings in our house-made sauce. Served with celery and ranch dressing. \$7.99

NEW Asian Sesame Wings Tender chicken wings in a sesame-peanut sauce. Served with crisp celery. \$7.99

Fire Wings Tender chicken wings, in mild or hot Buffalo sauce, served with blue cheese dressing and crisp celery. \$7.99

NEW Wing Sampler Tender, full-of-flavor chicken wings done three ways: Boston barbecue, Buffalo style, and our sesame-peanut glaze. \$10.99

Fresh Avocado Quesadilla Perfectly ripe avocados, grated Swiss cheese, and fresh pico de gallo. \$8.99

Chicken Quesadilla Delicious slow-roasted chicken, shredded cheese, and fresh pico de gallo. \$8.99

Buffalo Shrimp Quesadilla Crisp fried shrimp tossed in a hot or mild Buffalo sauce, then mixed with Swiss and tomatoes. \$10.99

Carolina Chicken Salad Fresh garden greens with fried chicken, almonds, diced tomatoes, shredded cheddar, bacon, and croutons. With honey mustard dressing. \$8.99

NEW Avocado Shrimp Salad Spicy creole shrimp with Parmesan cheese, carrots, onions, tomatoes, and cucumbers. Served over garden greens with fresh avocado, crispy wontons, and avocado ranch. \$11.99

NEW Southwestern Beef Salad Premium ground beef, spiced with red chile, is paired with pico de gallo, black beans, corn, red onion, cilantro and fresh avocado. Topped with a mixture of shredded cheeses and served over garden greens with tortilla chips and southwestern ranch. \$8.99

Fork-Tender Ribs

Served with fresh, steamed broccoli and a baked potato.

Classic Barbecue Half-Rack Slow-cooked for hours then covered with our tangy barbecue sauce. \$12.99 *Full-rack only \$4.99 extra.*

Memphis Dry Rub Half-Rack Our signature fork-tender ribs covered with our dry rub seasoning. \$12.99 *Full-rack only \$4.99 extra*

NEW Asian Sesame Glazed Half-Rack Slow-cooked then covered with our sesame-peanut sauce to give it a sweet and tangy kick. \$12.99 *Full-rack only \$4.99 extra*

Ribs & Louisiana Fried Shrimp Crisp, golden-brown shrimp, with a bit of Cajun spice in the breading, paired with a half-rack of barbecue baby-back ribs. \$17.99

NEW Ribs, Wings & Shrimp A half-rack of our fork-tender barbecue ribs, a generous serving of sesame-peanut glazed wings, and Louisiana fried shrimp. \$17.99

Triple Play A winning combination of three great items. Our fork-tender ribs (half-rack), Louisiana fried shrimp, and chicken tenders. \$17.99

Handcrafted Steaks

Our handcrafted steaks are seared to perfection and topped with seasoned butter. Each served with steamed fresh broccoli, and a choice of white cheddar mashed potatoes or baked potato.

Petite Sirloin* A 7-ounce sirloin. \$11.99

Rib Eye* A 12-ounce cut with just the right seasoning and plenty of great taste. \$15.99

Cowboy Sirloin* A 9-ounce cut with secret seasonings, seared to perfection then topped with blue cheese crumbles, onion straws, and our house-made Boston barbecue sauce. \$15.99

Top Sirloin* A 9-ounce sirloin. \$13.99

Peppercorn Mushroom Sirloin* A 9-ounce cut topped with sautéed baby portabella mushrooms, black pepper, and Parmesan cream sauce. \$15.99

Shrimp Scampi & Steak* Shrimp coated with spices and broiled, served over brown-rice pilaf with lemon-butter sauce. Paired with a 7-ounce sirloin. \$16.99

Steak* & Lobster Tail A sweet and tender split lobster tail paired with a seasoned-just-right, 7-ounce sirloin. \$18.99

Ruby Tuesday

Hosting a large group? Ask about our Catering Menu.

rubytuesday.com

Items and prices subject to change.

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** These menu items are cooked to order. Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.*

Handcrafted Burgers*

Our handcrafted 8-ounce beef burgers are each made to order with only the freshest ingredients. All come on a toasted bun and are topped with fresh leaf lettuce, seasonal vine-ripened tomatoes, red onions, crunchy pickles, and Ruby's mayonnaise. All are served with fries.

Ruby's Classic Burger The American classic, perfected. \$6.99

Classic Cheeseburger With American cheese. \$7.99

Bacon Cheeseburger With bacon and American cheese. \$8.99

Smokehouse Burger Topped with aged New York cheddar, applewood smoked bacon, tangy barbecue sauce, and crisp onion straws. \$8.99

Alpine Swiss Burger With Swiss cheese and sautéed baby portabella mushrooms. \$8.99

NEW Three Cheese Burger With American, Swiss, and aged New York cheddar cheeses. \$8.99

Premium Sandwiches

A new take on some of our classic choices with the addition of a mouthwatering toasted pretzel roll. All are topped with fresh leaf lettuce, seasonal vine-ripened tomatoes, and Ruby's mayonnaise. All are served with fries.

Bella Turkey Burger Sautéed baby portabella mushrooms and Swiss cheese with crisp pickles and onions. With honey mustard dressing. \$8.99

Avocado Turkey Burger With slices of fresh avocado, Havarti cheese, and applewood smoked bacon with crisp pickles and onions. With honey mustard dressing. \$8.99

Buffalo Chicken Burger A golden-fried chicken breast tossed in spicy Buffalo sauce then topped with Swiss cheese and crisp pickles. With blue cheese dressing. \$8.49

Specialties

Chicken Piccata Breaded chicken breast with lemon-butter sauce and capers over linguini with Parmesan cream sauce and broccoli. \$11.99

Parmesan Chicken Pasta Large breaded, golden-brown chicken breast over penne pasta tossed in Parmesan cream sauce and topped with marinara and Swiss cheese. \$11.99

NEW Chicken Florentine A grilled chicken breast in a blanket of creamy spinach and artichoke sauce, topped with Parmesan cheese. With white cheddar mashed potatoes and sugar snap peas. \$12.99

Chicken & Broccoli Pasta Slow-roasted chicken and fresh broccoli over penne in Parmesan cream sauce. \$11.99

Chicken Tender Dinner Golden-fried chicken with honey mustard dressing. With broccoli and white cheddar mashed potatoes. \$9.99

Boston Blue Burger Topped with blue cheese crumbles, crisp onion straws, and our house-made Boston barbecue sauce. \$9.49

Brewmaster Burger With the rich and tangy taste of our house-made Boston barbecue sauce. Topped with New York cheddar cheese. \$8.99

Bison Bacon Cheeseburger Range-fed bison, grilled to perfection and topped with applewood smoked bacon and American cheese. \$9.49

NEW Pimento Cheeseburger A Southern classic with pimento cheese atop our famous burger. \$8.49

Chicken BLT A crispy fried chicken breast filet, with Swiss cheese, bacon, and crisp pickles. With honey mustard dressing. \$8.99

The Ultimate Chicken A large, all-natural chicken breast, grilled and topped with Havarti cheese, applewood smoked bacon, sliced avocado, and all the trimmings. With honey mustard dressing. \$9.99

Turkey Burger Premium ground turkey with savory seasonings and crisp pickles and onions. With honey mustard dressing. \$7.99

NEW Barbecue Grilled Chicken An all-natural grilled chicken breast, smothered in our Boston barbecue sauce. With succotash and white cheddar mashed potatoes. \$10.99

Chicken Bella Sautéed baby portabella mushrooms and artichokes in a Parmesan cream sauce over a fresh, grilled chicken breast. With fresh, steamed broccoli and white cheddar mashed potatoes. \$12.99

Chicken Fresco A grilled chicken breast topped with vine-ripened tomatoes, lemon-butter sauce, and a splash of balsamic vinaigrette. With steamed broccoli and white cheddar mashed potatoes. \$11.99

Louisiana Fried Shrimp Crisp, golden-brown shrimp, with a bit of Cajun spice in the breading. With succotash and sugar snap peas. \$11.99

Prime Burgers*

The best of the best, 8 ounces of fresh, 100% USDA Prime beef. Handcrafted from the finest ingredients and served on a perfectly toasted bun with fresh leaf lettuce, seasonal vine-ripened tomatoes, and Ruby's mayonnaise. All are served with fries.

Triple Prime Burger It's been called the world's best burger. \$9.49

Triple Prime Cheddar Burger Topped with aged New York cheddar. \$9.99

Triple Prime Bacon Cheddar Burger With aged New York cheddar and applewood smoked bacon. \$10.99

NEW Triple Prime Havarti Burger With Havarti cheese. \$10.99

Combinations

Freshly Made Soup & Garden Bar Enjoy a bowl of white bean chicken chili or broccoli & cheese soup with our Fresh Garden Bar. \$8.49 after 3 p.m. \$8.99

Mini Combinations Two mini masterpieces of your choice from the list below paired with our Freshly Made Soup or Fresh Garden Bar. All served with fries.

NEW Pimento Cheese Sandwich Minis With lettuce, tomato, a crisp pickle, and Ruby's mayonnaise. *with soup \$6.99 • with salad \$7.99*

Ruby Minis USDA Choice minis topped with American cheese, Ruby's mayonnaise, ketchup, and a pickle. *with soup \$7.99 • with salad \$8.99*

Turkey Minis With lettuce, tomato, a crisp pickle, and Ruby's mayonnaise. *with soup \$7.99 • with salad \$8.99*

Signature Sides \$2.69 each

Sautéed Baby Portabella Mushrooms • **NEW** Sugar Snap Peas • Fresh Steamed Broccoli • Creamy Mashed Cauliflower • White Cheddar Mashed Potatoes • Brown-Rice Pilaf • **NEW** Succotash • Baked Potato • Loaded Baked Potato \$3.19

Premium Seafood

Herb Crusted Tilapia Mild tilapia crusted with panko garlic bread crumbs topped with lemon-butter sauce. With broccoli and brown-rice pilaf. \$12.99

Chesapeake Catch Spicy, broiled tilapia crowned with a crab cake made with jumbo lump crab meat then topped with Parmesan cream sauce. With broccoli and brown-rice pilaf. \$15.99

NEW Salmon Florentine Flavorful and flaky salmon is made even better with spinach and artichoke sauce, topped with Parmesan. With brown-rice pilaf and sugar snap peas. \$14.99

Parmesan Shrimp Pasta Tender, spicy shrimp are seasoned and sautéed, then served over penne pasta in Parmesan cream sauce and accented with diced tomatoes. \$12.99

Creole Catch Flaky, mild white fish seasoned with Creole spices and broiled. Served with fresh, steamed broccoli and brown-rice pilaf. \$10.99

Buffalo Chicken Minis Golden-fried chicken tossed in spicy Buffalo sauce with lettuce, tomato, a crisp pickle, and Ruby's mayonnaise. *with soup \$7.99 • with salad \$8.99*

NEW Salmon Cake Minis With fresh leaf lettuce, tomato, and sweet, spicy chile sauce. *with soup \$10.99 • with salad \$11.99*

Veggie Minis Topped with barbecue sauce and Swiss cheese. *with soup \$7.99 • with salad \$8.99*

NEW Crab Cake Minis With lettuce, tomato, and sweet, spicy chile sauce. *with soup \$11.99 • with salad \$12.99*

NEW Pimento Cheeseburger Minis Pimento cheese atop USDA Choice beef minis with ketchup, a crisp pickle, and Ruby's mayonnaise. *with soup \$8.99 • with salad \$9.99*

New Orleans Seafood Spicy, broiled tilapia with sautéed shrimp and Parmesan cream sauce. With broccoli and brown-rice pilaf. \$14.99

NEW Crab Cake Dinner Made from fresh, premium jumbo lump crab meat and seared to a golden brown. With broccoli and white cheddar mashed potatoes. \$12.99

Asian Glazed Salmon Grilled salmon glazed with a sesame-peanut sauce to give it a sweet and spicy kick. With sugar snap peas and brown-rice pilaf. \$13.99

Lobster Ravioli Tender ravioli, filled with chunks of lobster, onion, celery, and seasonings. Finished with Parmesan cream sauce and spinach. \$15.99

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