

Appetizers

Chips & Salsa Fresca   - 7.99
Add side of Guacamole 3.64

***Shrimp Sugar Cane Skewers**  - Three sugar cane skewers of five shrimp each, lemon pepper spiced, charbroiled and topped with Ruth's hot honey sauce 13.29

***Grilled Parmesan Polenta**   - Grilled Parmesan polenta served with Mediterranean bruschetta 12.29

Deep-Fried Mac and Cheese  - Grandma Claire's mac and cheese, breaded, deep-fried and served with marinara sauce and ranch dressing 11.49

***Quesadilla**  - two crisp flour tortillas filled with cheddar and Monterey jack cheese, mushrooms, onions, olives, and tomatoes topped with ranchero sauce and sour cream 12.59
Add 3.99 for chicken

***Buffalo Wings** - deep-fried and coated with your choice of Ruth's secret bleu cheese hot sauce or sweet and spicy plum sauce, served with celery, carrots and bleu cheese dressing 13.99

Deep Fried Pickles & Okra  - with Ruth's special sauce 10.79

Grilled Artichoke   - with roasted garlic lemon aioli 11.29

 **Roasted Red Pepper Hummus Platter** - served with grilled garlic naan, prosciutto ham, pepperoni, kalamata olives, chargrilled artichoke hearts, pepperoncini, feta cheese and roasted marinated tomatoes 15.29

Salads

May be served in a spinach wrap with choice of side add 1.25

 ***Smoked Salmon**  - Ruth smokes her own salmon, tosses it with greens, toasted almonds, red onions and capers in a salsa vinaigrette 17.29

***Chinese Chicken** - mixed fresh greens, charbroiled teriyaki marinated chicken, rice noodles, olives, red peppers, bean sprouts, mushrooms, water chestnuts, scallions, almonds, mandarin oranges and snow peas in a ginger sesame oil dressing 16.79

***Cobb**  - mixed fresh greens with bleu cheese dressing, topped with grilled chicken breast, tomato, avocado, bleu cheese, hard boiled eggs and bacon 17.19

***Fresh Roasted Beet & Spinach**  - oven roasted beets, fresh spinach, roasted walnuts, red onions, diced tomatoes and feta cheese tossed in a honey Dijon red wine vinaigrette 14.79
Add Chicken, Skewer of Shrimp, or Steak 3.99

***Fresh Veggie & Quinoa Salad**   - a blend of julienned vegetables, (beets, broccoli, kohlrabi, brussel sprouts, carrots, kale and raddichio) tossed with quinoa, feta cheese, roasted pumpkin seeds and lemon vinaigrette 15.29
Add Chicken, Skewer of Shrimp, or Steak 3.99

***Harvest Salad**  - mixed greens, maple glazed roasted butternut squash, feta cheese, bacon, roasted pumpkin seeds and cranberries tossed with Dijon vinaigrette 14.59
Add Chicken, Skewer of Shrimp, or Steak 3.99

Sandwiches

*Served with choice of French fries, pasta salad or fat free pinto beans. Substitute onion rings for 2.29
Substitute gluten-free bread for 1.50*

The Reuben - tender corned beef brisket with sauerkraut, Swiss cheese and thousand island dressing on grilled rye bread 13.99

Fresh Turkey & Avocado Sandwich - sliced-honest-to-goodness fresh roasted turkey breast, provolone cheese, avocado, lettuce, tomatoes, red onions and mayonnaise on toasted sourdough bread 13.99

Club Sandwich - the classic triple-decker: fresh roasted turkey breast with ham, bacon, lettuce, tomato and mayonnaise on toasted sourdough 14.79 **Add Guacamole 1.25**

***Southern Fried Chicken Sandwich** - boneless chicken breast dipped in buttermilk breadcrumbs, deep fried and tossed with Ruth's hot honey sauce on a toasted ciabatta roll with bleu cheese coleslaw 14.99

 ***Teriyaki Chicken Sandwich** - grilled teriyaki marinated chicken breast, served on a brioche roll with cheddar cheese, lettuce, tomato and red onions with bleu cheese dressing 14.79

***Salmon BLT** - grilled salmon, bacon, lettuce, tomato and pesto mayo on a toasted ciabatta roll 15.89

Vegetable Wrap  - roasted red peppers, red onions, cucumbers, tomatoes, spinach, hummus, smoked gouda cheese and chipotle mayo wrapped in a spinach wrap 13.29
Add Chicken 3.99

***Flank Steak Sandwich** - marinated flank steak grilled to order with grilled onions, lettuce, tomato, provolone cheese, chimichurri and lemon garlic aioli 17.49

South of the Border

Served with house salad or soup, Spanish rice and fat-free pinto beans

Chile Verde Burrito - tender pork, rice and green chile in a flour tortilla, topped with sour cream and jack cheese 19.99

Vegetable Enchiladas   - sautéed vegetables, ranchero sauce, pico de gallo, sour cream, cheddar and jack cheese 15.59

Chicken Enchiladas  - braised chicken, scallions, ranchero sauce, pico de gallo, sour cream, cheddar cheese 18.99

***Pulled Pork Tacos** - three flour tortillas, filled with Holy Smoke pulled pork, fresh pineapple cilantro slaw, lime crema, Cotija cheese and Ruth's hot honey sauce, served with Spanish rice, fat free pinto beans, sour cream and salsa fresca 18.89



 **Gluten-Free**  **Vegetarian**  **Vegan**

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, pork, poultry or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information.*

Dinner Entrees

Served with house salad or cup of soup and fresh baked baci roll.

Pot Roast - the classic comfort of tender braised beef with natural gravy, mashed potatoes and sautéed vegetables 19.19

Ruth's Meat Loaf - a Diner family tradition served with mashed potatoes, gravy and sautéed vegetables 17.29

 ***Fresh Atlantic Salmon** - ask about today's preparation 22.29

***Chicken Fried Steak** - breaded beef steak smothered in country gravy, served with mashed potatoes, and sautéed vegetables 19.49

***Chicken Parmesan** - marinated chicken breast, breaded, pan grilled, topped with marinara sauce, mozzarella and Parmesan cheeses, served with fresh vegetables and linguine tossed in alfredo sauce 18.59

***Grilled Idaho Red Trout**  - cajun spiced red trout, grilled and topped with a skewer of five shrimp and a lemon cream sauce, roasted red potatoes and fresh asparagus spears 21.69

 ***Fresh Asparagus & Farfalle Pasta**  - farfalle pasta sautéed with fresh asparagus and roasted marinated tomatoes in a garlic butter white wine sauce, fresh basil and feta cheese 17.99
Add Chicken, Skewer of Shrimp, or Steak 3.99

***Erik's Raspberry Chicken**  - it's back! Two boneless chicken breast grilled and topped with a raspberry cream sauce, fresh raspberries, and served with rice pilaf and sautéed vegetables 18.99

***Sirloin Steak and Shrimp Skewer**  - two 3oz sirloin medallions broiled and basted with garlic butter, topped with a sugar cane skewer of shrimp, with roasted red potatoes and vegetables 24.95

***Chicken Picatta** - chicken breast sautéed in garlic butter, with mushrooms, artichoke hearts, capers and white wine, served with rice pilaf and vegetables 20.59

***Peppered Pork Chop**  - 10 oz. pork porter house steak dredged in black pepper, pan seared and topped with a brandy green peppercorn dijon mushroom cream sauce, roasted red potatoes and vegetables 20.49

 ***Cajun Chicken Linguine** - diced chicken breast, sautéed with mushrooms in a creamy cajun alfredo sauce and topped with diced fresh tomatoes, green onions and parmesan cheese 18.49

Butternut Squash Carbonara - crispy prosciutto ham, roasted butternut squash, green peas, cream, and parmesan cheese tossed with linguine 17.29

***Grandma Claire's Baked Mac and Cheese**  - better than Mama used to make 15.99
Add Chicken, Skewer of Shrimp, Pulled Pork or Steak 3.99

***Flank Steak**  - 8 oz. choice marinated flank steak, charbroiled, served with roasted red potatoes, vegetables and teriyaki sauce 19.95
Add Skewer of Shrimp 3.99

Roasted Cauliflower Quinoa Tacos   - corn tortillas filled with quinoa, fire-roasted cauliflower, avocado and chimichurri, served with salsa, Spanish rice and fat free pinto beans 17.29



Early Bird Special Served 4 pm - 5 pm

***Ruth's Meatloaf & Macaroni and cheese**

One piece of Ruth's grilled meatloaf with gravy, macaroni and cheese and sautéed vegetables. Served with choice of soup or salad 12.49

Ask your server about our specials!



Ruth's Favorite

If your favorite is no longer offered, please ask. We may be able to make it for you.



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Ruth's Famous Desserts

Add a scoop of Cloud Ninth vanilla bean ice cream for 2.50



 **Erik's Hot Fudge Brownie** - a fresh baked walnut brownie with Cloud Ninth vanilla bean ice cream, hot fudge, whipped cream 9.29

Ruth's Chocolate Malt Pudding - Before Jell-o, all puddings were made this way. Rich semi-sweet chocolate, barley malt syrup, heavy cream, egg yolks, sugar and vanilla served with a generous swirl of whipped cream 8.99

Ruth's Crème Brûlée  - 8.99

 **Ruth's Banana Walnut Bread Pudding** - served warm with a caramel pecan bourbon sauce 9.29

Root Beer Float  - bottle of Jackson Hole root beer and a glass of Cloud Ninth vanilla bean ice cream...enjoy! 7.99

Ruth's Peach & Blueberry Cobbler - Ruth baked and served with Cloud Ninth vanilla bean ice cream 9.29

 **Ruth's Favorite**
If your favorite is no longer offered, please ask. We may be able to make it for you.

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Ruth's Burgers

Serving since the 1930's

Fresh 7 oz 100% Chuck Charbroiled Hamburgers on a fresh baked bun with onions, pickle, lettuce and tomato on the side. served with choice of French fries, pasta salad or pinto beans.

Substitute onion rings for 2.29

Substitute gluten-free bread for 1.50

Substitute an 8 oz Buffalo Burger or Impossible Burger for 3.00

***Hamburger** - 11.79

***Cheeseburger** - 12.79
with melted Swiss, cheddar, pepper jack or provolone cheese

 ***Aussie Burger**
with lettuce, tomato, red onion, grated beet root, grilled pineapple, cheddar cheese, chipotle mayo and an over easy egg, on toasted ciabatta roll 16.29

***This-is-Almost-the-Place Burger**
with melted Swiss cheese and sautéed fresh mushrooms 14.29

***Cajun Bacon Bleu Burger**
with crisp bacon, bleu cheese crumbles and a side of Ruth's bbq sauce 14.99

***The Egg-Possible Burger** 
Impossible patty with smoked gouda cheese, avocado, lettuce, tomato, chipotle aioli and an over easy egg on toasted brioche 16.99

***Meat Loaf Burger**
Ruth's meat loaf charbroiled and served with provolone cheese, shredded lettuce, mayonnaise and Ruth's bbq sauce 14.19

***Ruth's Deluxe Pork Burger**
fresh ground pork mixed with serrano peppers and garlic, broiled, topped with fresh corned beef brisket, grilled red onions, pepper jack cheese and roasted garlic lemon aioli 16.79

***Turkey Burger**
6 oz turkey burger charbroiled, topped with avocado, cheddar cheese, lettuce, tomato, mayonnaise on a brioche roll 14.59

***Garden Burger** 
vegetable patty topped with guacamole, sprouts, lettuce, tomato and Swiss cheese on a fresh baked bun 14.29

Just for Kids 8.99

Chicken Fried Fish Sticks - three pollock strip fillets breaded, deep fried and served with tartar sauce and fresh fruit

Grandma Claire's Mac and Cheese - served with fresh fruit

Cheese Quesadilla - Monterey jack and cheddar cheese melted in a flour tortilla, served with fresh fruit

Chicken Fingers - three fried chicken tenders, served with French fries, bbq sauce and ranch dressing



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Cold Beverages

Soft Drinks/Tea - 3.59

Coca Cola, Diet Coke, Coke Zero, Sprite, Ginger Ale, Dr. Pepper, Lemonade, Hot Tea, Brewed Iced Tea, Raspberry Iced Tea

Milk - 3.49

whole, 2%, chocolate or soy milk

Juice

fresh squeezed orange or grapefruit juice 4.99
cranberry, pineapple, apple or V8 juice 4.49

Bottled Root Beer - 4.99

Hot Beverages

Hot Chocolate - 3.59

Hot Tea - bottomless cup of assorted tea 3.59

Coffee - bottomless cup of Ruth's fresh ground coffee 3.59

Apple Cider - 3.59



Liquor Menu

Local Microbrews on Draft

	16 oz.	64 oz. Pitcher
Blue Moon	6.00	20.00
Uinta Cuthroat Pale Ale	6.00	20.00
Seasonal selection (ask your server)		

Beers

Budweiser - Bud Light - Heineken Zero	5.25
Coors - Coors Light	5.25
Salt Flat Baja	6.25
Heineken	6.25
Squatters - Juicy IPA	5.75
Big Sky - Moose Drool Brown Ale	6.95
Wasatch - Apricot Hefeweizen	6.95
Uinta Lime Pilsner	6.95

High Point Beers

2 Rows - 24k Golden Ale	7.00
Squatters - Hop Rising	7.00
Roha Brewing - Night's Out Stout	7.00

Ruth's Favorites

Ruth's Killer Bloody Mary - Dented Brick Craft Vodka, mixed with Ruth's spicy secret blend 12.75

Emigration Canyon Mimosa - Champagne and fresh orange juice 10.95

Pink Flamingo - Salt City citrus vodka, pomegranate liqueur, cranberry juice, chilled, shaken and served up 12.25

Cadillac Margarita - Silver tequila, Triple Sec, lemon-lime juice, topped with Grand Marnier 13.25

High West Whiskey Smash - Local High West Whiskey, lemon-lime juice muddled with fresh berries 13.25

Blood Orange Paloma - Silver Tequila, blood orange Pellegrino rimmed with tajin salt 12.25

Zelensky Mule - Dented Brick Craft Vodka, ginger beer and fresh lime 12.25

Wine

Sparklers

	Glass	Bottle
Korbel - Brut	9.25	34.95
Chandon - Brut		38.95
Gloria Ferrer		36.50

White Wines

	Glass	Bottle
White Zinfandel - Beringer	8.25	24.95
Riesling - Chateau Ste. Michelle	8.50	25.95
Pinot Grigio - CK Mondavi	8.95	27.95
Sauvignon Blanc - Seaglass	9.25	28.95
Chardonnay - Bogle	8.25	29.95
Chardonnay - Bonterra	9.25	32.95

Red Wines

	Glass	Bottle
Merlot - Two Vines	8.25	27.95
Pinot Noir - Hahn Estates	9.50	34.95
Malbec - Dona Paula Los Cardo	7.75	24.95
Zinfandel - Ravenswood		28.95
Cabernet Sauvignon - Hess Collection	9.50	34.95
Red Blend - 14 Hands Hot To Trot		29.95



Ruth's Gift Card:
The perfect gift,
available from your
server or online at
ruthsdiner.com