





Evening Menu


Appetizers

Chips & Salsa Fresca   - 8.99
Add side of Guacamole 4.49

***Shrimp Sugar Cane Skewers**  - Three sugar cane skewers of five shrimp each, lemon pepper spiced, charbroiled and topped with Ruth's hot honey sauce 15.59



***Grilled Parmesan Polenta**   - Grilled Parmesan polenta served with Mediterranean bruschetta 14.09


Deep-Fried Mac and Cheese  - Grandma Claire's mac and cheese, breaded, deep-fried and served with marinara sauce and ranch dressing 13.49

***Quesadilla**  - two crisp flour tortillas filled with cheddar and Monterey jack cheese, mushrooms, onions, olives, and tomatoes topped with ranchero sauce and sour cream 14.49
Add 6.99 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 16.99



Deep Fried Pickles & Okra  - with Ruth's special sauce 12.49

Grilled Artichoke   - with roasted garlic lemon aioli 12.99


 **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 16.99

Salads

May be served in a spinach wrap with choice of side add 3.49


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

***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 18.49

***Cobb**  - mixed fresh greens with bleu cheese dressing, topped with grilled chicken breast, tomato, avocado, bleu cheese, hard boiled eggs and bacon 18.89

***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 16.29
Add Chicken, Skewer of Shrimp 6.99 | Steak 8.99

***Fresh Veggie & Quinoa Salad**   - a blend of julienned vegetables, (beets, broccoli, kohlrabi, brussel sprouts, carrots, kale and radicchio) tossed with quinoa, feta cheese, roasted pumpkin seeds and lemon vinaigrette 16.79
Add Chicken, Skewer of Shrimp 6.99 | Steak 8.99

***Harvest Salad**  - mixed greens, maple glazed roasted butternut squash, feta cheese, bacon, roasted pumpkin seeds and cranberries tossed with Dijon vinaigrette 16.49
Add Chicken, Skewer of Shrimp 6.99 | Steak 8.99

Sandwiches

*Served with choice of French fries, pasta salad or fat free pinto beans. Substitute onion rings for 4.99
Substitute gluten-free bread for 2.99*

The Reuben - tender corned beef brisket with sauerkraut, Swiss cheese and thousand island dressing on grilled rye bread 15.49


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 16.49

Club Sandwich - the classic triple-decker: fresh roasted turkey breast with ham, bacon, lettuce, tomato and mayonnaise on toasted sourdough 17.49 **Add Guacamole 1.75**


***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 17.49

 ***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 16.89

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

Vegetable Wrap  - roasted red peppers, red onions, cucumbers, tomatoes, spinach, hummus, smoked gouda cheese and chipotle mayo wrapped in a spinach wrap 14.99
Add Chicken 6.99


***Flank Steak Sandwich** - marinated flank steak grilled to order with grilled onions, lettuce, tomato, provolone cheese, chimichurri and lemon garlic aioli 19.99


 ***Fried Pollock Sandwich** - breaded pollock filet golden-fried, and served on a toasted hoagie with cilantro lime coleslaw and chipotle cilantro sauce 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 22.49

Vegetable Enchiladas   - sautéed vegetables, choice of red ranchero or roasted tomatillo green sauce, pico de gallo, sour cream, cheddar and jack cheese 19.49

Chicken Enchiladas  - braised chicken, scallions, choice of red ranchero or roasted tomatillo green sauce, pico de gallo, sour cream, cheddar cheese 21.49

***Pulled Pork Tacos** - three flour tortillas, filled with Holy Smokes 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 21.49



 **Gluten-Free**  **Vegetarian**  **Vegan** **MP Market Price**

**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 22.49

Ruth's Meat Loaf - a Diner family tradition served with mashed potatoes, gravy and sautéed vegetables 19.49



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

***Chicken Fried Steak** - breaded beef steak smothered in country gravy, served with mashed potatoes, and sautéed vegetables 22.49

***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 20.99

***Grilled Idaho Red Trout** ^{GF} - 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 MP



***Fresh Asparagus & Farfalle Pasta** ^V - farfalle pasta sautéed with fresh asparagus and roasted marinated tomatoes in a garlic butter white wine sauce, fresh basil and feta cheese 20.99
Add Chicken or Shrimp 6.99 | Steak 8.99

***Erik's Raspberry Chicken** ^{GF} - it's back! Two boneless chicken breast grilled and topped with a raspberry cream sauce, fresh raspberries, and served with rice pilaf and sauteed vegetables 21.99

***Sirloin Steak and Shrimp Skewer** ^{GF} - two 3oz sirloin medallions broiled and basted with garlic butter, topped with a sugar cane skewer of shrimp, with roasted red potatoes and vegetables 26.99

***Chicken Picatta** - chicken breast sautéed in garlic butter, with mushrooms, artichoke hearts, capers and white wine, served with rice pilaf and vegetables 21.49

***Peppered Pork Chop** ^{GF} - 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 23.49



***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 22.49

Butternut Squash Carbonara - crispy prosciutto ham, roasted butternut squash, green peas, cream, and parmesan cheese tossed with linguine 21.99

***Grandma Claire's Baked Mac and Cheese** ^V - better than Mama used to make 18.99

Add Chicken or Shrimp 6.99 | Steak 8.99

***Flank Steak** ^{GF} - 8 oz. choice marinated flank steak, charbroiled, served with roasted red potatoes, vegetables and teriyaki sauce 22.99

Add Skewer of Shrimp 6.99

Roasted Cauliflower Quinoa Tacos ^{GF} ^V - corn tortillas filled with quinoa, fire-roasted cauliflower, avocado and chimichurri, served with salsa, Spanish rice and fat free pinto beans 19.49



Pesto Shrimp Linguine*

Linguine noodles sauteed with bell peppers, onion and spinach, tossed in a pesto cream sauce and topped with five butterflied jumbo shrimp, parmesan cheese and bruschetta with garlic bread 23.95



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.



Gluten-Free



Vegetarian



Vegan

MP Market Price

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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 14.49






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

Ruth's Famous Desserts


Add a scoop of Cloud Ninth vanilla bean ice cream for 3.99




 **Erik's Hot Fudge Brownie** - a fresh baked walnut brownie with Cloud Ninth vanilla bean ice cream, hot fudge, whipped cream 10.19


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 9.89

Ruth's Crème Brûlée  - 9.89

 **Ruth's Banana Walnut Bread Pudding** - served warm with a caramel pecan bourbon sauce with a scoop of vanilla ice cream 10.19

Root Beer Float  - bottle of root beer and a glass of Cloud Ninth vanilla bean ice cream...enjoy! 8.79

Ruth's Peach & Blueberry Cobbler - Ruth baked and served with Cloud Ninth vanilla bean ice cream 10.19

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

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

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 4.99

Substitute gluten-free bread for 2.99

Substitute an 8 oz Buffalo Burger or Impossible Burger for 6.99


***Hamburger** - 13.99

***Cheeseburger** - 14.99
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 18.99

***This-is-Almost-the-Place Burger**
with melted Swiss cheese and sautéed fresh mushrooms 16.09


***Cajun Bacon Bleu Burger**
with crisp bacon, bleu cheese crumbles and a side of Ruth's bbq sauce 17.49

***The Egg-Possible Burger** 
Impossible patty with smoked gouda cheese, avocado, lettuce, tomato, chipotle aioli and an over easy egg on toasted brioche 18.99

***Meat Loaf Burger**
Ruth's meat loaf charbroiled and served with provolone cheese, shredded lettuce, mayonnaise and Ruth's bbq sauce 16.99

***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 18.99

***Turkey Burger**
6 oz turkey burger charbroiled, topped with avocado, cheddar cheese, lettuce, tomato, mayonnaise on a brioche roll 16.49

***Garden Burger** 
vegetable patty topped with guacamole, sprouts, lettuce, tomato and Swiss cheese on a fresh baked bun 16.49

Just for Kids 9.99

Chicken Fried Fish Sticks - 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 - fried chicken tenders, served with French fries, bbq sauce and ranch dressing

Pinto Bean and Cheese Burrito
with fruit or fries"



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Cold Beverages

Soft Drinks/Tea - 3.99

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

Milk - 3.89

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 - 5.99

Hot Beverages

Hot Chocolate - 4.99

Hot Tea - bottomless cup of assorted tea 3.99

Coffee - bottomless cup of Ruth's fresh ground coffee 3.99

Apple Cider - 4.99



Liquor Menu

Beers on Draft

Blue Moon
Uinta Cuthroat Pale Ale
Seasonal selection (ask your server)

16 oz. 64 oz. Pitcher

6.59 22.00
6.99 23.00

Beers

Michelob Ultra - Bud Light - Coors Light - Heineken Zero 5.99
Big Sky - Moose Drool Brown Ale 7.99

Utah Microbrews

Salt Flat Baja 6.59
Squatters - Juicy IPA 7.99
Wasatch - Apricot Hefeweizen 7.99
Uinta Lime Pilsner 7.99
Kona Big Wave 6.99
Wasatch Last One Down Lager 6.99

Utah High Point Beers

Epic Los Locos Mexican Lager 7.49
Squatters - Hop Rising 9.00
Roha Brewing - Night's Out Stout 9.00
Level Crossing Dallas - Alice Blonde Ale 9.50
Epic Chasing Ghosts IPA 9.99

Ruth's Favorites

Ruth's Killer Bloody Mary - Local Dented Brick Craft Vodka, mixed with Ruth's spicy secret blend 13.99

Emigration Canyon Mimosa - Champagne and fresh orange juice 11.99

Pink Flamingo - Citrus vodka, pomegranate liqueur, cranberry juice, chilled, shaken and served up 13.49

Cadillac Margarita - Silver tequila, Triple Sec, lemon-lime juice, topped with Grand Marnier 14.59

High West Whiskey Smash - Local High West Whiskey, lemon-lime juice and blended berries 14.59

Blood Orange Paloma - Silver Tequila, blood orange Pellegrino rimmed with tajin salt 13.49

Zelenskyy Mule - Local Dented Brick Craft Vodka, ginger beer and fresh lime 13.59

Wine

Sparklers

	Glass	Bottle
Korbel - Brut	10.19	38.49
Chandon - Brut		42.89
Gloria Ferrer		40.39

White Wines

	Glass	Bottle
White Zinfandel - Sutter Home	9.09	29.99
Riesling - Chateau Ste. Michelle	9.39	34.99
Pinot Grigio - CK Mondavi	9.89	30.99
Sauvignon Blanc - Seaglass	10.19	34.99
Chardonnay - Bogle	9.09	29.99
Organic Chardonnay - Bonterra	10.19	34.99

Red Wines

	Glass	Bottle
Merlot - CK Mondavi	9.09	29.99
Pinot Noir - Hahn Estates	10.29	34.99
Malbec - Dona Paula Los Cardos	9.09	29.99
Zinfandel - Seven Deadly Zins	11.49	36.99
Cabernet Sauvignon - Hess Collection	11.49	36.99
Red Blend - 19 Crimes Snoop Dogg Cali Red	10.99	34.99

Mocktails

Virgin Maria - our killer bloody mary mixed with alcohol free tequila 9.99

Dry Smash - blended berries, lemon-lime juice shaken with alcohol free whiskey 9.99

Desert Margarita - on the rocks with non-alcoholic agave from Parch 8.99

Firework - on the rocks from De Soi Spritz Italiano 8.99

Check out our dessert menus at your table for more seasonal cocktails

Welcome to Ruth's Diner

2025 marks our ninety-fifth anniversary and makes us the oldest restaurant in the Salt Lake Valley. Unfortunately, Ruth didn't live to see it. She passed away in November of 1989 at the age of 94. She was a great storyteller—a spirited woman whose language could make a gangster blush—and what follows are a few stories from her life as observed by friends or told by Ruth herself.

As a young woman, she was very handsome. The pictures on the wall of the diner show that much. Ruth performed in some of the bars around Salt Lake City as a cabaret singer from about 1912 to 1916. She tells of being dragged off the stage one night by a jealous woman with a fierce grip on her hair. Ruth recovered quickly and “the biddy regretted herself for some time to come.”

In 1930 she started the diner as Ruth's Hamburgers downtown in the Meredith Building at 120 East Second South. At some point her location was directly across the street from a very small house of ill repute and Ruth kept a keen eye on the doings across the way. She fed the girls and listened to their stories about various police, politicians, judges and other clients.

After many years of flipping burgers downtown, her building was sold and demolished. So she bought a Salt Lake Trolley car and moved it up Emigration Canyon where she reopened in 1949. Ruth built an apartment onto the back of her trolley car (it's now the lower dining area and kitchen) and lived on the property alone with her little Chihuahua dogs for almost forty years.

Ruth was extremely independent. She often said, “I don't know about this women's lib stuff, I always took good care of myself.” But Ruth did make two concessions in her life that we know of. When she turned eighty, she switched from Lucky Strikes to a filtered cigarette, and she finally placated the health department by posting a hand written sign on the wall next to the door which read “No Smoking Section - First Bar Stool Only.”

During the 50's and 60's, Ruth's became a familiar stop for the fraternity boys looking for a cold beer and some local color. ID's weren't carefully checked since Ruth didn't think any more of that law than she did the new smoking ordinances. “They can enforce their own laws!” Her dogs were just as spirited as she was. The Chihuahuas tried to bite any customers they didn't know, with a special sweet tooth for those frat boys.

Ruth lived out her last years in the duplex behind the diner. One of our waitresses paid Ruth a visit after her shift. She sat down on the couch, but felt something hard. She reached between the cushions and found a gun. She said, “Ruth, this gun is loaded!” Ruth replied, “Well, it wouldn't do me any damn good if it wasn't.” The occasion for the visit was Ruth's 90th birthday.

By then, Ruth had already sold the diner (back in 1977) to one of those frat boys, Curtis Oberhansly, who wasn't nearly as good at story telling, much less cabaret singing, but he did own the diner for 25 years through 2001. Tracy and Erik Nelson took ownership, and oversaw a massive remodel in 2007. Tracy became the heart and soul of the restaurant, replacing Ruth's brashness with welcoming and became a second mother to any guest or staff that came through the door. She passed away in early 2026. Erik vows to keep Ruth and Tracy's legacy alive

