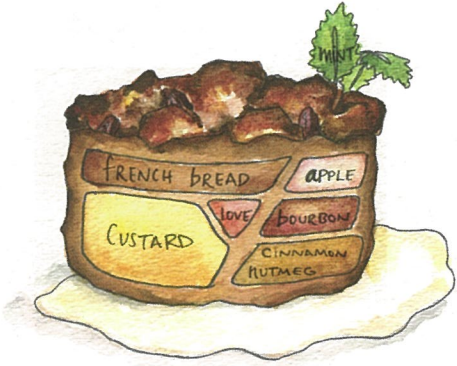
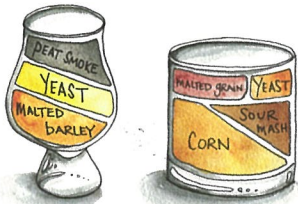


Desserts



BREAD PUDDING



SINGLE MALT SCOTCH SMALL BATCH BOURBON

desserts

CHEESECAKE

creamy homemade cheesecake served with fresh seasonal berries 11

WHITE CHOCOLATE BREAD PUDDING

A home-made bread pudding with layers of white chocolate served alongside your choice of a spirited crème anglaise: Chambord, Tia Maria, Grand Marnier and Frangelico 11

CHOCOLATE DUO

A home-made chocolate cake oozing with a gooey chocolate ganache center served with a sweet cream sauce and fresh berries accompanied by a cup of silky chocolate mousse 11

CRÈME BRULÉE

classic creole egg custard, topped with fresh berries and mint 12

SEASONAL BERRIES WITH SWEET CREAM SAUCE

simple and simply sensational 12

KONA MOCHACCINO ICE CREAM PIE 11

RUTH'S HOT FUDGE SUNDAE 9

ICE CREAM OR SORBET 8



RUTH'S COFFEE

coffee drinks

RUTH'S CHRIS
CAPPUCCINO/ESPRESSO
5.5

ROYAL KONA BREWED
COFFEE 3.5

RUTH'S CHRIS COFFEE

frangelico, bailey's irish cream, brandy and chocolate topped with whipped cream 10



PORT OF MANHATTAN

dessert wines

2008 FAR NIENTE DOLCE
(3 OZ.)

flavors of toasted almonds, fig and dried apricot 30

2013 ROBERT MONDAVI
MASCATO D' ORO (3 OZ.)

aromatic notes of honeysuckle, ripe peach and citrus 10

CHATEAU ROUMIEU LACOSTE
SAUTERNESS 20

port and sherry wines

SANDEMAN FOUNDER'S RESERVE 10

DOW'S "LBV" 2006 11

FONSECA BIN NO. 27 12

GRAHAM'S SIX GRAPES 13

GRAHAM'S 20 YEAR TAWNY 28

single malt scotch

GLENLEVIT 12 YEAR (SPEYSIDE) 15

GLENFIDDICH 12 YEAR (HIGHLAND) 16

GLENKINCHE 12 YEAR (LOWLAND) 15

DALWHINNIE 15 YEAR (HIGHLAND) 16

CAOL ILA 12 YEAR (ISLAY) 16

TALISKER 10 YEAR (SKYE) 16

MCCALLAN 12 YEAR (SPEYSIDE) 17

LAGAVULIN 16 YEAR (ISLAY) 20

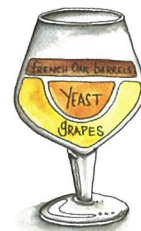
OBAN 14 (WEST HIGHLAND) 22

BALVENIE 15 YEAR (SPEYSIDE) 25

MCCALLAN 18 YEAR (HIGHLAND) 48

GLENFIDDICH 21 YEAR

(HIGHLAND) 60



COGNAC

cognacs

COURVOISIER VSOP 14

HENNESSY PRIVILEGE VSOP 14

REMY MARTIN VSOP 16

REMY MARTIN XO 54

HENNESSEY "PARADIS" EXTRA 100

REMY MARTIN "LOUIS XIII" 200