



HOR D'OEUVRES

GARLIC RUBBED TARTINE 12
Portabella mushroom with Chèvre cheese,
Mozzarella balsamic tomatoes fresh basil
Prime Rib, sauce béarnaise
White bean ragout, duck confit

**BASIL PESTO OR ROASTED RED
PEPPER HUMMUS WITH PITA 9**

DUCK LEG CONFIT 14
Crispy garlic fingerling potatoes, mesclun
salad, lavender honey vinaigrette

LAMB LOLLIPOPS 18
garlic, red wine jus, sautéed spinach, tomato
confit, nicoise olives

FRENCH CHEESES

TOASTED GOAT CHEESE & BERRIES
Boysenberry thyme drizzle, fresh seasonal berries in
a raspberry balsamic reduction, arugula, garlic
tartine, English crackers 12

ASSIETTE DE FROMAGE 14
French cheese assortment, grapes, strawberries,
crostini, English crackers, garlic tartine
*accompanied with a glass of Ruby Port 23

PETITE SALADES

BABY GREENS 6
Tomato Confit, Goat Cheese Crostini,
White Vinaigrette,

CAESAR TRADITIONALE 6
Parmigiano Reggiano

DRUNKEN PEAR & GOAT CHEESE 6

WEDGE 8
Blue cheese crumbles, applewood smoked
bacon, tomato confit

PRIME RIB

PRIME RIB A LA BASQUE 16
Carved Prime Rib, roasted peppers,
onions, wild mushrooms, tomato,
provolone, white vinaigrette on
house-made French roll

PRIME RIB BEARNAISE 16
Carved Prime Rib, Béarnaise sauce.
Served open face on house-made French
roll

*Ask about our
Weekly Prime Rib Specials

PLATS PRINCIPAUX

TILAPIA GRENOBLOISE 20
lemon butter caper sauce
crispy fingerling potatoes, herbed
croutons, dressed baby arugula
*add Maryland lump crabmeat 6

CHICKEN PAILLARD 21
pounded thin and sautéed in white wine lemon caper
sauce, potato celeriac puree, haricots verts

SHRIMP PIQUANT ROUGE 18
spicy tomato sauce, pan-grilled bread

SHRIMP MARNIERE 18
lemon, butter, wine, garlic, tomato confit, pan-grilled
bread

SEARED AHI TUNA STEAK 15
Sesame spice crust, sautéed spinach,
baby tomatoes, sesame oil, soy mirin reduction

**CREPES FRUITS DE MER
(Seafood Crepes) 26**
Shrimp, scallops, Maryland lump crab crepes,
sauteed asparagus, dressed baby greens

CASSOULET "MODERNE" 26
White bean ragout, Bayonne ham,
Andouille sausage pork loin chop, duck confit,
dressed baby arugula

DEAUX CANARD ~ DUCK TWO WAYS 30
Roast Long Island Duck breast, duck confit,
boysenberry glaze, lavender honey vinaigrette,
potato leek gratin, baby arugula

STEAKS AND CHOPS

STEAK FRITES 21
Pan seared Terres Major, red wine pan jus,
pommes frites, baby greens, shallot vinaigrette

CREPITEMENT DE PORC 26
Crackling slow roasted pork shank, spicy peach
bourbon glaze, pommes frites, mesclun salade

COTE DE PORC ROTIE 26
BONE-IN CENTER CUT PORK LOIN CHOP
Pan roasted, Calvados Brandy reduction,
sautéed asparagus, potato celeriac puree

STEAK AU POIVRE 36
Pepper crusted Certified Black Angus Filet, cognac
demi-glaze, potato leek gratin, sautéed asparagus
(Medium-well or well done butterflied to expedite service)

FILET OSCAR 42
Maryland Lump Crab, sauce béarnaise, potato leek
gratin, sautéed asparagus
(Medium-well or well done butterflied to expedite service)

HOR D'OEUVRES DE LA MER (OF THE SEA)

ESCARGOT 10
Burgundy helix snails, garlic butter sauce
parsley, tomato confit, pan-grilled bread

PEI MOULES MARNIERE 12
lemon butter wine garlic sauce, tomato
confit, pan-grilled bread

**PEI MOULES SAUCE PIQUANT
ROUGE 12**
spicy tomato sauce, pan-grilled bread

CALAMARI FRITES 12

SEARED AHI TUNA 14
Sesame spice crust, vinaigrette dressed
greens, Meyer lemon aioli, served rare

LUMP CRABMEAT COCKTAIL 15
celeriace remoulade

SOUPES

Soupe du Jour — ask your server

French Onion Gratinée

Cup 4 Bowl 6

SIDE DISHES

Pommes Frites 4
Hand Battered Onion Rings 6
Haricot Vert with Sautéed Shallots 6
Sautéed Spinach 6
Ratatouille 7
Potato Leek Gratin 7
Sautéed Asparagus 6
Mashed Potato Celeriac 5



Bonnie Ruth's Cafe

Join Us

for Weekend Brunch a' Paris
\$2 Mimosas and \$4 Bloody Mary's



BISTRO SPECIALS

CROQUE MONSIEUR 13
Pan grilled French bread, Smithfield honey ham, melted gruyere, béchamel sauce, pommes frites

MOULES FRITES 16
Prince Edward Island Mussels, lemon butter wine sauce, tomato confit, pan grilled bread, pommes frites

POULET ROTI AU PISTOU 17
Herbed Roast half chicken, potato celeriac puree, seasonal vegetables, balsamic cherry tomatoes, roasted garlic, pesto marinade
**Limited Quantities Available*



Text “Bonnie Ruths” to 55469
for daily specials

PASTA

PENNE VEGETARIEN 18
Sautéed peppers, onions, mushrooms, spinach, asparagus, baby tomatoes, lemon butter wine sauce

SPAGHETTI AUX NOIX 15
Spaghetti, pancetta, walnut, parsley, garlic, parmigiano-reggiano, fresh cream, balsamic tomatoes

GRILLED CHICKEN PENNE PESTO 16
Balsamic tomatoes, parmigiano-reggiano

SPAGHETTI CREVETTES DIABLO 22
Spicy Sautéed Shrimp, lemon, butter wine sauce red chilies, parsley, tomato confit, pan grilled bread

*add Chicken 6 Shrimp 8

ENTRÉE SALADES

DRUNKEN PEAR AND GOAT CHEESE 10
Beaujolais poached pears, pecans, baby greens, goat cheese, lavender honey vinaigrette

CHICKEN SALADE WITH PECANS 10
Bed of baby greens, tomato, red onion, house vinaigrette, water crackers

MEDITERRANEAN 12
Rosemary grilled breast of chicken, nicoise olives, feta cheese, tomato, cucumber, purple onion, green pepper, romaine, garlic herbed croutons, shallot vinaigrette

TUNA NICOISE 14
Seared Ahi Tuna (served rare) on a bed of baby greens, haricot vert, baby red potatoes, nicoise olive, tomato confit, shallot vinaigrette

BROWN DERBY COBB 12
Grilled breast of chicken, avocado, chopped egg, crumbled blue cheese, bacon, tomato confit, & cucumber on a bed of romaine

PARADISE 14
Grilled breast of chicken, fresh strawberries, Mandarin oranges, cucumber, chopped pecans, shredded coconut, garlic croutons, coconut mango dressing

GRILLED CHICKEN CAESAR 12

PIZZA

ARUGULA, GOAT CHEESE, AND TOMATO CONFIT 12
Sautéed green pepper and onion, mozzarella, Parmigiano-Reggiano, fresh basil

WILD MUSHROOM, GOAT CHEESE, AND PIGNOLI NUT 14

CHICKEN PESTO 12
Grilled chicken, basil pignoli nut pesto, balsamic marinated tomatoes, mozzarella

MARGUERITA 10
Balsamic tomatoes, mozzarella, garlic infused olive oil, Parmigiano-Reggiano, chiffonade of fresh basil

BISTECCA AL FORNO 15
Prime Rib, peppers, onions, tomatoes, portabella mushrooms, garlic infused olive oil, provolone, mozzarella

“THE ULTIMATE” 18
Prime Rib, Andouille sausage, hamburger, pepperoni, peppers, onions, tomatoes, portabella mushrooms, garlic infused olive oil, provolone, jalapenos, mozzarella

½ LB. CERTIFIED ANGUS BURGERS
served with pommes frites

AMERICAINE 10
Lettuce, tomato, onion, pickles on the side, aged Wisconsin Cheddar
\$5 on Mondays ALL Evening

FRENCH 11
Gruyere, wild mushrooms, garlic aioli

CALIFORNIA 12
Provolone, Applewood smoked bacon, avocado, lettuce, tomato, onion, garlic aioli

BLEU CHEESE 14
Applewood smoked bacon, avocado, lettuce tomato, pickle, purple onion, house-made ranch

*add Applewood smoked bacon 2



SANDWICHES

CHICKEN PECAN SALAD 10
Chicken breast, celery, spiced mayo, baby greens, tomato on whole grain bread

VEGGIE 10
Melted Provolone Cheese, tomato, avocado, sautéed onion, mushroom and green pepper, garlic aioli on rosemary tomato roll

CHICKEN PESTO 12
Grilled marinated chicken, basil pesto, balsamic tomato, baby greens, mozzarella, house vinaigrette on Rosemary tomato roll

SEARED AHI TUNA 14
garlic aioli, tomato, red onion, baby greens (served rare)



Bonnie Ruth’s Cafe
Join Us
Happy Hour Specials
Monday-Friday 4-7pm

