

appetizers

SEARED AHI-TUNA*

complemented by a spirited sauce with hints of mustard and beer 17

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices 17

MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 15

CRISPY LOBSTER TAIL

cold water lobster tail, lightly fried, tossed in a spicy cream sauce, jalapeno pepper jam drizzle, tangy cucumber salad 21.5

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab	small	59
	large	118

SPICY SHRIMP

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 19

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 19

CRAB STACK

colossal lump blue crab, avocado, mango, cucumber 19

CALAMARI

lightly fried, with sweet and spicy asian chili sauce 18

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach and white wine demi-glace 15

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 19

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: BLEU CHEESE, BALSAMIC VINAIGRETTE, CREAMY LEMON BASIL*, RANCH, THOUSAND ISLAND, REMOULADE, AND VINAIGRETTE

CAESAR SALAD*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and fresh ground black pepper 10

LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 9.5

FRESH MOZZARELLA & KUMATO TOMATO SALAD

locally sourced kumato tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 12

LOBSTER BISQUE 11

ruth's favorites in red

RUTH'S CHOP SALAD*

our original... julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, crispy onions 9.5

STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 9

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans and crispy onions 9.5

SOUP OF THE DAY MARKET PRICE

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

*items are served raw, or undercooked, or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

signature steaks & chops

NEW YORK STRIP*

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 46

T-BONE*

full-flavored 24 oz USDA Prime cut 55

LAMB CHOPS*

three extra thick chops, marinated overnight, with fresh mint 42

PETITE RIBEYE*

USDA Prime 12 oz cut, well marbled for peak flavor, deliciously juicy 44

RIBEYE*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 51

FILET*

tender corn-fed midwestern beef, 11 oz cut 45

PETITE FILET*

equally tender 8 oz filet 40

COWBOY RIBEYE*

bone-in 22 oz USDA Prime cut 55

PETITE FILET & SHRIMP*

two 4 oz medallions with large shrimp 46

PORTERHOUSE FOR TWO*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 89

Specialty Cuts

BONE-IN FILET*

an incredibly tender 16 oz bone-in cut at the peak of flavor 65

BONE-IN NEW YORK STRIP*

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 60

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz Ribeye, well-marbled for peak flavor 115

entrée complements

SHRIMP

six additional large shrimp 15

LOBSTER TAIL 17

OSCAR STYLE

crab cake, asparagus and béarnaise sauce 15

RUTH'S DIPPING TRIO

black truffle butter, shiitake demi-glaze, honey soy glaze 6

BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of panko bread crumbs 5

ruth's favorites in red

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seafood & specialties

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter 29

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter 31

CHILEAN SEA BASS

pan roasted, citrus-coconut butter, sweet potato and pineapple hash 39

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes 29

VEGETARIAN PLATE

ask your server for details MARKET PRICE

potatoes & signature sides

AU GRATIN

idaho sliced potatoes with a three cheese sauce 9.5

BAKED

one lb, fully loaded 9

MASHED

with a hint of roasted garlic 10

FRENCH FRIES

classic cut 9

SHOESTRING FRIES

extra thin and crispy 9

SWEET POTATO CASSEROLE

with pecan crust 9.5

LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles 18

vegetables

CREAMED SPINACH

a ruth's classic 9

ROASTED BRUSSELS SPROUTS

bacon, honey butter 11.5

GRILLED ASPARAGUS

hollandaise sauce 11.5

FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeño 10.5

CREMINI MUSHROOMS

pan-roasted, fresh thyme 11

FRESH BROCCOLI

simply steamed 9.5

ruth's favorites in red

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BEHIND THE SIZZLE

PICTURED ON OUR COVER IS THE ORIGINAL RUTH'S CHRIS STEAK HOUSE ON BROAD STREET IN NEW ORLEANS, OPENED 1965.

IF ASKED WHO PUT THE SIZZLE IN RUTH'S CHRIS STEAK HOUSE, THE ANSWER IS SIMPLE: RUTH FERTEL. THE WOMAN WHO, IN 1965 NEW ORLEANS, MORTGAGED HER HOME WITH A VISION AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THE 60-SEAT RESTAURANT, PICTURED ON OUR COVER, HAS GROWN TO A FAMILY OF LOCAL STEAK HOUSES LOCATED IN CITIES AROUND THE WORLD — EACH ONE DEDICATED TO THE STANDARDS SET BY RUTH HERSELF.

RUTH ADDED MORE THAN HER NAME TO THE ORIGINAL CHRIS STEAK HOUSE, SHE ADDED HER WARMTH AND LOVE OF ENTERTAINING. TODAY YOU'LL ENJOY YOUR MEAL JUST AS RUTH ORIGINALLY INTENDED. OUR CHEFS PREPARE YOUR STEAK IN AN 1800° OVEN, SEARING IN THE NATURAL FLAVOR. THEN IT'S SERVED TO YOU ON A 500° PLATE, JUST AS RUTH IMAGINED, SO THAT YOUR STEAK STAYS HOT AND DELICIOUS FROM FIRST BITE TO LAST.

NO MATTER WHAT YOU CHOOSE AT RUTH'S CHRIS STEAK HOUSE, EVERY DISH IS PRESENTED TO YOU JUST THE WAY RUTH WOULD INSIST: WITH JUST THE RIGHT DEGREE OF DEDICATION, AND OF COURSE, AN ELEMENT OF SIZZLE.

FOUNDER *Ruth Fertel* 1965

ORIGIN *New Orleans*

RUTH'S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° FAHRENHEIT TO LOCK IN THE CORN-FED FLAVOR. THEN WE SERVE YOUR STEAK **SIZZLING** ON A 500° PLATE SO THAT IT STAYS HOT THROUGHOUT YOUR MEAL.

OUR STEAKS ARE SERVED SIZZLING IN BUTTER. PLEASE SPECIFY EXTRA BUTTER OR NONE.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK



THIS IS HOW IT'S DONE.®