

## 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 16

### SPICY LOBSTER

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

### CHILLED SEAFOOD TOWER

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

### SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 22

### CALAMARI

lightly fried, with sweet and spicy asian chili sauce 17

### 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 20

### CRABTINI

lump crabmeat and house vinaigrette with creole remoulade sauce in a chilled martini glass 18

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## 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 11

### LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 11

### FRESH MOZZARELLA & KUMATO TOMATO SALAD

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

### LOBSTER BISQUE 14

### 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 11

### STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 10

### HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans and crispy onions 10

### SOUP OF THE DAY MARKET PRICE

ruth's favorites in red

\*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 52

### T-BONE\*

full-flavored 24 oz USDA Prime cut 64

### LAMB CHOPS\*

three extra thick chops, marinated overnight, with fresh mint 52

### RIBEYE\*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 52

### FILET\*

tender corn-fed midwestern beef, 11 oz cut 54

### PETITE FILET\*

equally tender 8 oz filet 47

### COWBOY RIBEYE\*

bone-in 22 oz USDA Prime cut 54

### PETITE FILET & SHRIMP\*

two 4 oz medallions with large shrimp 54

### PORTERHOUSE FOR TWO\*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 105

## 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 17

### LOBSTER TAIL 39.5

### OSCAR STYLE

crab cake, asparagus and béarnaise sauce 17

### 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

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## potatoes & signature sides

### AU GRATIN

idaho sliced potatoes with a three cheese sauce 12

### BAKED

one lb, fully loaded 12

### MASHED

with a hint of roasted garlic 12

### FRENCH FRIES

classic cut 11

### SHOESTRING FRIES

extra thin and crispy 11

### SWEET POTATO CASSEROLE

with pecan crust 11

### LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green chiles 18

## vegetables

### CREAMED SPINACH

a ruth's classic 12

### ROASTED BRUSSELS SPROUTS

bacon, honey butter 12

### GRILLED ASPARAGUS

hollandaise sauce 12

### FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeño 11

### CREMINI MUSHROOMS

pan-roasted, fresh thyme 11

### FRESH BROCCOLI

simply steamed 12

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.

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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* .....

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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

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THIS IS HOW IT'S DONE.