

## appetizers

### SEARED AHI-TUNA\*

complemented by a spirited sauce with hints of mustard & beer 18

### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices 20

### MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 18

### SPICY LOBSTER

succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 23

### CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab	small	80
	large	135

### SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 23

### CALAMARI

lightly fried, with sweet & spicy asian chili sauce 18

### VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 20

### SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 22

### CRABTINI

lump crabmeat & house vinaigrette with creole remoulade sauce in a chilled martini glass 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 & fresh ground black pepper 17

### LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 17

### FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD

locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 17

### 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 15

### STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 14

### HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 14

### SOUP OF THE DAY MARKET PRICE

#### ruth's favorites in red

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 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 56

### T-BONE\*

full-flavored 24 oz USDA Prime cut 67

### LAMB CHOPS\*

three extra thick chops, marinated overnight, with fresh mint 55

### RIBEYE\*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 57

### FILET\*

tender corn-fed midwestern beef, 11 oz cut 59

### PETITE FILET\*

equally tender 8 oz filet 52

### COWBOY RIBEYE\*

bone-in 22 oz USDA Prime cut 64

### PETITE FILET & SHRIMP\*

two 4 oz medallions with large shrimp 56

### PORTERHOUSE FOR TWO\*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 129

## Specialty Cuts

### BONE-IN FILET\*

an incredibly tender 16 oz bone-in cut at the peak of flavor 69

### BONE-IN NEW YORK STRIP\*

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 62

### TOMAHAWK RIBEYE\*

USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 143

## entrée complements

### SHRIMP

six additional large shrimp 18

### LOBSTER TAIL 41

### OSCAR STYLE

crab cake, asparagus & béarnaise sauce 21

### RUTH'S DIPPING TRIO

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

### BLEU CHEESE CRUST

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

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## seafood & specialties

### STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter 30

### SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling  
lemon butter 38

### CHILEAN SEA BASS

pan roasted, citrus-coconut butter, sweet  
potato & pineapple hash 44

### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine,  
butter, garlic & spices on a bed of roasted  
garlic mashed potatoes 30

### VEGETARIAN PLATE

ask your server for details MARKET PRICE

## potatoes & signature sides

### AU GRATIN

idaho sliced potatoes  
with a three cheese sauce 13

### BAKED

one lb, fully loaded 12

### MASHED

with a hint of roasted garlic 12

### FRENCH FRIES

classic cut 12

### SHOESTRING FRIES

extra thin & crispy 14

### SWEET POTATO CASSEROLE

with pecan crust 12

### LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild  
green-chiles 23

## vegetables

### CREAMED SPINACH

a ruth's classic 13

### ROASTED BRUSSELS SPROUTS

bacon, honey butter 14

### GRILLED ASPARAGUS

hollandaise sauce 15

### FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeño 13

### CREMINI MUSHROOMS

pan-roasted, fresh thyme 13

### FRESH BROCCOLI

simply steamed 12

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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.