

appetizers

SEARED AHI-TUNA* 130 cal
complemented by a spirited sauce with hints of mustard & beer 19.5

BARBECUED SHRIMP 860 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices 20.5

MUSHROOMS STUFFED WITH CRABMEAT 440 cal
broiled, topped with romano cheese 18.5

LOBSTER VOODOO 440 cal
succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 22.5

CHILLED SEAFOOD TOWER 690/1380 cal
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab
small 59
large 118

SIZZLING BLUE CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling lemon butter 23

CRAB STACK 320 cal
colossal lump blue crab, avocado, mango, cucumber 21

CALAMARI 990 cal
lightly fried, with sweet & spicy asian chili sauce 18.5

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach & white wine demi-glaze 18

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 20.5

CARPACCIO* 710 cal
traditional carpaccio with shaved parmesan cheese, fresh ground black pepper & caesar dressing 17.5

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: **BLEU CHEESE** 260 cal, **BALSAMIC VINAIGRETTE** 410 cal, **CREAMY LEMON BASIL*** 260 cal, **RANCH** 310 cal, **THOUSAND ISLAND** 170 cal, **REMOULADE** 290 cal AND **VINAIGRETTE** 350 cal

CAESAR SALAD* 500 cal
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 11

LETTUCE WEDGE 220 cal
(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 11

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD 230 cal
locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 13

LOBSTER BISQUE 210 cal 12.5

ruth's favorites in red

RUTH'S CHOP SALAD* 470 cal
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 13

STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 11

HARVEST SALAD 360 cal
mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 11

SOUP OF THE DAY 10.5

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.

For parties of 8 or more, gratuity of 18% will be included.

signature steaks & chops

NEW YORK STRIP* 1040-1390 cal
USDA Prime, full bodied, slightly firmer than a ribeye
12-ounce - 46
16-ounce - 54

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 58

LAMB CHOPS* 860 cal
three extra thick chops, marinated overnight, with fresh mint 45

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 52.5

BERKSHIRE PORK CHOP 1000 cal
16-ounce, double bone-in chop, marinated for full flavor & tenderness 39.5

FILET* 500 cal
tender corn-fed midwestern beef,
11 oz cut 49.5

PETITE FILET* 340 cal
equally tender 8 oz filet 44

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 59

PETITE FILET & SHRIMP* 380-500 cal
petite filet with your choice of grilled, jumbo shrimp or a sizzling blue crab cake 54

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet,
40 oz USDA Prime cut 98

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender 16 oz bone-in cut at the peak of flavor 64

BONE-IN NEW YORK STRIP* 1010 cal
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 65

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 119

entrée complements

SHRIMP 100 cal
grilled jumbo shrimp 19.5

AU POIVRE SAUCE 90 cal
brandy & pepper sauce 5.5

OSCAR STYLE 400 cal
lump crabmeat, asparagus & béarnaise sauce 18

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic & a touch of panko bread crumbs 5

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal
oven roasted free-range double chicken breast,
garlic herb cheese, lemon butter 32

SIZZLING BLUE CRAB CAKES 480 cal
three jumbo lump crab cakes with sizzling
lemon butter 33

CHILEAN SEA BASS 920 cal
pan roasted, citrus-coconut butter,
sweet potato & pineapple hash 44

BARBECUED SHRIMP 980 cal
large shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted
garlic mashed potatoes 31

KING SALMON FILLET* 380 cal
new zealand king salmon with our chef's
seasonal preparation 34

VEGETARIAN PLATE
ask your server for details MARKET PRICE

potatoes & signature sides

AU GRATIN 560 cal
idaho sliced potatoes
with a three cheese sauce 13

BAKED 800 cal
one lb, fully loaded 10.5

MASHED 440 cal
with a hint of roasted garlic 11

FRENCH FRIES 740 cal
classic cut 11

SHOESTRING FRIES 640 cal
extra thin & crispy 11

SWEET POTATO CASSEROLE 880 cal
with pecan crust 11

HASHBROWNS 1560 cal
served fully loaded, a must try! 13.5

LOBSTER MAC & CHEESE 930 cal
tender lobster, three cheese blend,
mild green-chiles 24

vegetables

CREAMED SPINACH 440 cal
a ruth's classic 11

ROASTED BRUSSELS SPROUTS 570 cal
bacon, honey butter 13

GRILLED ASPARAGUS 100 cal
hollandaise sauce 290 cal 13

FIRE-ROASTED CORN 370 cal
hand-cut fresh from the cob, diced jalapeño 11

CREMINI MUSHROOMS 360 cal
pan-roasted, fresh thyme 13

FRESH BROCCOLI 80 cal
simply steamed 11

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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.®