



lunch at ruth's

appetizers & soups

SOUP OF THE DAY | 7.5

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**

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

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

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**

salads

CAESAR SALAD* 500 cal
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper **10.5**
with *filet** **19.5** 670 cal
with *chicken* **17.5** 830 cal
with *shrimp* **17.5** 600 cal

BLACK & BLEU SALAD* 910 cal
chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin **21**

CHILLED SHELLFISH SALAD 490 cal
shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens **19.5**

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

SEARED AHI-TUNA SALAD* 710 cal
fresh field greens, red onions, crunchy vegetables, slices of seared ahi-tuna, honey-thai sauce **21.5**

STEAK HOUSE SALAD 50 cal
(calorie counts do not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions **8.5**
with *filet** **17.5** 310 cal
with *chicken* **15.5** 380 cal
with *shrimp* **15.5** 120 cal

sides

FRENCH FRIES 11 740 cal

MASHED POTATOES 11 440 cal
half portion **5** 240 cal

POTATOES AU GRATIN 13 560 cal

SWEET POTATO CASSEROLE 11 880 cal

CREAMED SPINACH 11 440 cal
half portion **5.5** 350 cal

FRESH BROCCOLI 11 80 cal

GRILLED ASPARAGUS 100 cal
with hollandaise **290 cal** **13**

30 minute lunch for \$16

the chef selected options were chosen with your busy schedule in mind

FILET SLIDERS* 950 cal
two filet sliders topped with ruth's barbecue butter & crispy onion straws

SHRIMP PO' BOY 1640 cal
fried shrimp, lettuce, tomato & remoulade sauce, served with hand-cut french fries

CRAB CAKE SANDWICH 1250 cal
crab cake topped with remoulade sauce, served with lettuce, tomato & onion and hand-cut french fries

SOUP & SALAD

a cup of our house-made soup of the day and your choice of steak house salad (220-460 cal) or caesar salad* (500 cal)

sandwiches & entrées

PRIME FRENCH DIP* 1570 cal
toasted french bread with au jus & creamy horseradish, served with hand-cut french fries **17**

RBAR BURGER* 1380 cal
ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli. best in town! **16**

PETITE FILET* 340 cal
equally tender 8 oz filet **44**

NEW YORK STRIP* 1040 cal
USDA Prime, full bodied 12 oz cut, slightly firmer than a ribeye **46**

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

MIXED GRILL* 740 cal
three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted free-range chicken breast, homemade jumbo lump crab cake **28**

**ADD ON TO YOUR SANDWICH OR ENTRÉE: CUP OF OUR SOUP OF THE DAY FOR 4.5
HALF STEAK HOUSE SALAD (85-205 CAL) OR HALF CAESAR SALAD* (250 CAL) FOR 4.5**

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

STUFFED CHICKEN BREAST 530 cal
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes **22.5**

FILET, 6 OZ.* & SHRIMP 310 cal
tender corn-fed midwestern beef topped with large shrimp **36**

KING SALMON FILLET* 380 cal
new zealand king salmon with our chef's seasonal preparation **28.95**

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

About Your Steak

RUTH'S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° F 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
VERY RED
COOL CENTER

MEDIUM RARE
RED, WARM CENTER

MEDIUM
PINK CENTER

MEDIUM WELL
SLIGHTLY PINK
CENTER

WELL
BROILED THROUGHOUT,
NO PINK

freshly squeezed lemonades 4.5

THE CLASSIC 100 cal

SPARKLING POMEGRANATE 190 cal

KETEL ONE SPIKED 10 add 95 cal

CRANBERRY TWIST 110 cal

ARNOLD PALMER 60 cal

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.