

## 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 21

**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-glace 18

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade  
sauce or new orleans-style cocktail sauce 20

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## 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 12

**LETTUCE WEDGE** 220 cal  
(calorie count does not include dressing)  
crisp iceberg, field greens, bacon, bleu cheese  
& choice of dressing 12

**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 13

**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

**SOUP OF THE DAY** 11

### 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.

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

## signature steaks & chops

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

**LAMB CHOPS\*** 860 cal  
three extra thick chops, marinated overnight, with fresh mint 46

**RIBEYE\*** 1370 cal  
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 52

**FILET\*** 500 cal  
tender corn-fed midwestern beef,  
11 oz cut 49

**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 20

**AU POIVRE SAUCE** 90 cal  
brandy & pepper sauce 5.5

**OSCAR STYLE** 400 cal  
lump crabmeat, asparagus & béarnaise sauce 18.5

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic & a touch of panko bread crumbs 6

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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 32

**KING SALMON FILLET\*** 380-980 cal  
new zealand king salmon with our chef's  
seasonal preparation 34

**VEGETARIAN PLATE**  
ask your server for details MARKET PRICE

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## 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 12

**FRENCH FRIES** 740 cal  
classic cut 10.5

**SHOESTRING FRIES** 640 cal  
extra thin & crispy 10.5

**SWEET POTATO CASSEROLE** 880 cal  
with pecan crust 12

**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 12

**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 12

**CREMINI MUSHROOMS** 360 cal  
pan-roasted, fresh thyme 13

**FRESH BROCCOLI** 80 cal  
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.**

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
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.®**