

appetizers

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

BARBECUED SHRIMP
large shrimp sauteed in reduced white wine, butter, garlic & spices 21

VEAL OSSO BUCO RAVIOLI
saffron pasta, baby spinach, white wine demi-glace 18

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

SIZZLING CRAB CAKES
two jumbo lump cakes, lemon butter 23

SHRIMP COCKTAIL
chilled jumbo shrimp, choice of new orleans cocktail or creole remoulade sauce 20

salads & soup

CAESAR SALAD*
romaine hearts, parmesan & romano, creamy caesar 12

LETTUCE WEDGE
bacon & bleu cheese on crisp greens 12

RUTH'S CHOPPED SALAD*
bacon, egg, red onion, mushrooms, green olives, hearts of palm, croutons, lemon basil dressing 13

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 11

LOBSTER BISQUE
creamy lobster bisque, in the new orleans style 13

potatoes & signature sides

BAKED
one pound, fully loaded 10.5

AU GRATIN
with three cheese sauce 13

MASHED
with a hint of roasted garlic 12

SWEET POTATO CASSEROLE
with pecan crust 12

FRENCH FRIES
traditional hand cut 10.5

CREAMED SPINACH
a ruth's classic 12

STEAMED BROCCOLI
simply steamed 12

HASHBROWNS
served fully loaded, a must try! 13.5

CREMINI MUSHROOMS
pan-roasted, fresh thyme 13

GRILLED ASPARAGUS
hollandaise sauce 13

signature steaks & chops

CLASSIC FILET* 11 oz cut of tender, corn-fed midwestern beef 49

PETITE FILET & SHRIMP* petite filet with grilled, jumbo shrimp 54

NEW YORK STRIP* USDA Prime, richly flavored, slightly firmer 12 oz 46

PETITE FILET* the same incredible cut as the classic, in an 8 oz filet 44

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 52

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

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

LAMB CHOPS* three extra thick marinated chops, with fresh mint 46

PORTERHOUSE FOR TWO* 40 oz USDA Prime, richness of a strip, tenderness of a filet 98

Specialty Cuts

BONE-IN FILET* a tender 16 oz bone-in cut, at the peak of flavor 64	BONE-IN NEW YORK STRIP* USDA Prime, 19 oz bone-in cut, our founder's favorite 65	TOMAHAWK RIBEYE* USDA Prime bone-in 40 oz, well-marbled for flavor 119		
RARE very red cool center	MEDIUM RARE red warm center	MEDIUM pink center	MEDIUM WELL slightly pink hot center	WELL no pink broiled throughout

seafood & specialties

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 32

BARBECUED SHRIMP sautéed in garlic butter & bbq spices, over roasted garlic mash 32

KING SALMON FILLET* chef's seasonal preparation 34

SIZZLING CRAB CAKES three jumbo lump crab cakes, sizzling lemon butter 33

MARKET VEGETABLE LINGUINI marinated, locally sourced, over tender pasta MKT

LOBSTER MAC & CHEESE tender lobster, three cheeses, green-chile sauce 24

Ruth's Classics

enjoy a prix fixe meal featuring one of chef's favorite recipes. includes a starter, entrée & a personal side

starters		
STEAK HOUSE SALAD		CAESAR SALAD* LOBSTER BISQUE
entrées		
FILET & SHRIMP* 6 oz midwestern filet with two large shrimp 50	FILET OSCAR* a tender 6 oz filet, lump crab, asparagus & bearnaise sauce 54	FILET & LOBSTER* a tender 6 oz filet, buttery cold water lobster tail 64
sides		
CREAMED SPINACH		GARLIC MASHED POTATOES STEAMED BROCCOLI

entrée complements

LOBSTER TAIL sizzling with drawn butter 24

OSCAR STYLE lump crabmeat, asparagus & bearnaise sauce 18.5

GRILLED SHRIMP jumbo shrimp 20

BLEU CHEESE CRUST bleu cheese, roasted garlic 6

ruth's favorites in red

* Items are served raw or undercooked, or may contain a raw or undercooked ingredient. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-bourne illness.

hand-crafted cocktails

POMEGRANATE MARTINI
hangar one vodka, cointreau, pomegranate, cranberry juice, sugar rim 11

FRENCH QUARTER
aviation gin, st. germain elderflower liqueur, prosecco, lemon 11

ORGANIC KISS
pearl cucumber vodka, fresh lime juice, mint sprig 11

RASPBERRY ROSEMARY COSMO
absolut raspperri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 12

DARK & STORMY
gosling’s black seal rum, fever tree ginger beer, angostura bitters 12

RUTH’S RYE OLD FASHIONED
rittenhouse rye, simple syrup, angostura bitters 11

WILDBERRY LEMONADE
absolut raspperri vodka, house made sour mix, fresh lime juice, fresh blueberries, sliced strawberries 12

BLOOD ORANGE GRAPEFRUIT MARGARITA
cazadores reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice 12

WHISKEY BASIL SMASH
buffalo trace, domaine de canton, fresh lime juice, fresh basil leaves 12

additional selections of the finest premium vodkas, bourbons & scotches, and cognacs available.

legendary spirits

BOURBON & WHISKEY

- angel’s envy bourbon
- woodford reserve double oaked
- maker's mark 8 year

BLENDED & SINGLE MALT SCOTCH

- johnnie walker black
- glenmorangie 10 year
- the macallan 12 year
- glenfiddich 12 year
- glenlivet 18 year

COGNAC & ARMAGNAC

- hennessy vsop
- remy martin xo

from the vine

WHITES	6 oz	9 oz	bottle
cavit “lunetta”, PROSECCO , veneto, italy			10
rosa regale, SPARKLING RED , piedmont, italy			12
chateau ste. michelle, CHARDONNAY , columbia valley, washington	11	15.5	40
chalk hill, CHARDONNAY , russian river, california	16	23	60
movendo, MOSCATO , sicily, italy	10	14	36
j vineyards & winery, PINOT GRIS , russian river valley, california	10	14	
dr. loosen, RIESLING , mosel, Germany	10	14	36
the crossings, SAUVIGNON BLANC , marlborough, new zealand	10	14	36
fleurs de prairie, ROSE , provence, france	11	15.5	40
REDS	6 oz	9 oz	bottle
william hill, CABERNET SAUVIGNON , napa valley, ca	11	15.5	40
francis coppola, CABERNET SAUVIGNON , “Directors”, sonoma, ca	14	20	52
louis martini, CABERNET SAUVIGNON , sonoma california	16	23	
terrazas de los andes, MALBEC , “altos del plata”, mendoza, argentina	10	14	36
seven falls, MERLOT , columbia valley, washington	10	14	36
banshee, PINOT NOIR , sonoma	14	20	52
primarius, PINOT NOIR , dundee hills, oregon	12	17	44
hayes ranch, RED BLEND , california	9	12.5	32
roth, RED BLEND , “heritage”, sonoma coasta	15	21.5	56
chateau bonnet, RED BLEND , bordeaux	11	15.5	40

ruth's cellar
incredible bottles, hand selected to perfectly compliment our sizzling steaks

WHITES	bottle
veuve cliquot, BRUT , "yellow label", champagne, france	145
rombauer, CHARDONNAY , napa valley, california	95
cakebread, CHARDONNAY , napa valley, california	100
REDS	bottle
domaine drouhin, PINOT NOIR , willamette valley, oregon	105
etude, PINOT NOIR , monterey county, california	110
caymus, CABERNET SAUVIGNON , napa valley, california	170
justin, CABERNET SAUVIGNON , paso robles, california	70
jordan, CABERNET SAUVIGNON , alexander valley, california	125
stag’s leap wine cellars, CABERNET SAUVIGNON , “artemis”, napa valley, california	100
silver oak, CABERNET SAUVIGNON , alexander valley, california	150

Scan this QR code to get our full list of wines and spirits

CLASSIC CHEESECAKE
fresh berries and mint 10.5

CARROT CAKE
three layers of our very own recipe with thick velvety cream cheese icing, drizzled with caramel sauce 13.5

made from scratch desserts

WHITE CHOCOLATE BREAD PUDDING
scratch made, your choice of spirited creme anglaise: chambord, tia maria, grand marnier, frangelico 10.5

HAAGEN-DAZS ICE CREAM
chocolate, vanilla or raspberry sorbet 7

BERRIES & CREAM
fresh seasonal berries with a rich vanilla cream 10.5