

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 20

VEAL OSSO BUCO RAVIOLI

saffron pasta, baby spinach, veal demi-glace 18

LOBSTER VOODOO

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 20.5

salads & soup

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 11

LETTUCE WEDGE

bacon & bleu cheese on crisp greens 11

RUTH'S CHOPPED SALAD*

bacon, egg, palm heart, olives, lemon-basil dressing 12.5

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 11

LOBSTER BISQUE

creamy lobster bisque, in the new orleans style 12.5

potatoes & signature sides

BAKED

one pound, fully loaded 10.5

AU GRATIN

with three cheese sauce 12

MASHED

with a hint of roasted garlic 11

SWEET POTATO CASSEROLE

with pecan crust 11

FRENCH FRIES

traditional hand cut 11

CREAMED SPINACH

a ruth's classic 11

STEAMED BROCCOLI

simply steamed 11

HASHBROWNS

served fully loaded, a must try! 13.5

CREMINI MUSHROOMS

pan-roasted, fresh thyme 13

GRILLED ASPARAGUS

hollandaise sauce 12.5

signature steaks & chops

CLASSIC FILET* 11 oz cut of tender, corn-fed midwestern beef 49.5

PETITE FILET & SHRIMP* two tender 4 oz medallions with grilled, jumbo shrimp 54

NEW YORK STRIP* USDA Prime, richly flavored, slightly firmer **16 oz** 52 **12 oz** 46

PETITE FILET* the same incredible cut as the classic, in an 8 oz filet 44.5

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 55

T-BONE* full-flavored 24 oz USDA Prime cut 59

COWBOY RIBEYE* bone-in 22 oz USDA Prime cut 61

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

PORTERHOUSE FOR TWO* 40 oz USDA Prime, richness of a strip, tenderness of a filet 99

BERKSHIRE PORK CHOP 16 oz. double bone-in chop, marinated for full flavor & tenderness 39.5

Specialty Cuts

BONE-IN FILET*

a tender 16 oz bone-in cut, at the peak of flavor 65

BONE-IN NEW YORK STRIP*

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

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz, well-marbled for flavor 125

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
very red cool center	red warm center	pink center	slightly pink hot center	no pink broiled throughout

seafood & specialties

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 33

BARBECUED SHRIMP sautéed in garlic butter & bbq spices, over roasted garlic mash 31

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

entrees

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 29

OSCAR STYLE

lump crabmeat, asparagus & bearnaise sauce 18

GRILLED SHRIMP

jumbo shrimp 19.5

BLEU CHEESE CRUST

bleu cheese, roasted garlic 5

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-borne illness.

hand-crafted cocktails

RASPBERRY ROSEMARY COSMO

absolut rasberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 12

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juice 12

CUCUMBER CUP

hendrick's gin, pimm's no 1, fresh lemon juice, ginger, cucumber, mint 12

POMEGRANATE SMASH

woodford reserve double oaked bourbon, house made pomegranate syrup, fresh lemon, angostura bitters, mint 12

SUMMER MULE

wheatley vodka, licor 43, lime juice, ginger beer 12

GAMBLER'S OLD FASHIONED

knob creek, demerara, bitters 13

ROSITA MARGARITA

herradura reposado, cointreau, campari, fresh lime 12

FRENCH QUARTER

aviation gin, st. germain elderflower liqueur, prosecco, lemon 12

AMERICAN MULE

tito's vodka, domaine de canton ginger liqueur, lime juice, ginger ale, candied ginger 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
domaine chandon, BRUT , california	12	17	44
calcu, ROSE , chile	9.5	14.5	34
failla, CHARDONNAY , california	18	26	68
chalk hill, CHARDONNAY , russioan river, california	16	23	60
shannon ridge, CHARDONNAY , california	12	17	44
movendo, MOSCATO , sicily, italy	10.5	15	38
voga, PINOT GRIGIO , italy	9.5	14.5	34
willamette valley, RIESLING , oregon	10	14	36
13 celsius, SAUVIGNON BLANC , new zealand	10.5	15	38

REDS	6 oz	9 oz	bottle
alexander valley vineyards, CABERNET SAUVIGNON , sonoma, california ..	16	23	60
substance, CABERNET SAUVIGNON , washington	10	14	36
kaiken, MALBEC , argentina	10	14	36
milbrandt, MERLOT , california	9	14	32
black stallion, PINOT NOIR , california	11	15.5	40
primarius, PINOT NOIR , oregon	14	20	52
prisoner, RED BLEND , california	22	32	84
roth "heritage", RED BLEND , sonoma	15	21.5	56
penfolds "koonunga hill", SHIRAZ , australia	12	17	44

ruth's cellar

incredible bottles, hand selected to perfectly compliment our sizzling steaks

WHITES	bottle
veuve cliquot, BRUT , "yellow label", champagne, france	145
cakebread, CHARDONNAY , napa valley, california	100
rombauer, CHARDONNAY , napa valley, california	95
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



made from scratch desserts

CLASSIC CHEESECAKE

fresh berries and mint 11

CHOCOLATE SIN CAKE

chocolate & espresso-an irresistible temptation 10.5

CARROT CAKE

three layers with velvety creamcheese icing, drizzled with caramel sauce 13.5

BERRIES & CREAM

fresh seasonal berries with a rich vanilla cream 10.5