

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 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

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	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 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

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 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-borne illness.

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

hand-crafted cocktails

RASPBERRY ROSEMARY COSMO

absolut raspberri 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 raspberri vodka, house made sour mix, fresh lime juice, fresh blueberries, sliced strawberries 12

AGED RUM BOULEVARDIER

diplomático 7 year rum, aperol, sweet vermouth, Australian barrel spiced bitter 12

MEZCAL MANHATTAN

sombra mezcal jóven, sweet vermouth, fee bros plum bitters 12

WHISKEY BASIL SMASH

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

WINTER MULE

wheatley vodka, chambord, lime juice, ginger beer 12

BLOOD ORANGE GRAPEFRUIT MARGARITA

cazadores reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice 12

ELDER STATESMAN

russell's reserve 10 year bourbon, simple syrup, plum & chocolate bitters 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

SPARKLING WINES

	Btl
cavit, "lunetta", BRUT , veneto, italy, nv, 187ml.....	10-Split
"rosa regale", SPARKLING RED , piedmont, italy, 187ml.....	12-Split
domaine chandon, BRUT , carneros, ca, nv, 187ml.....	16-Split
domaine chandon, SPARKLING ROSÉ , napa-sonoma counties, ca, nv, 187ml.....	16-Split

WHITE WINES

	6 oz	9 oz	Btl
pieropan, INTERESTING WHITE , soave classico, veneto, italy.....	10	14	36
movendo, MOSCATO , sicilia, italy, nv.....	10	14	36
dr. loosen, RIESLING , mosel-saar-ruwer, germany.....	10	14	36
the crossings, SAUVIGNON BLANC , awatere valley, new zealand.....	10	14	36
markham, SAUVIGNON BLANC , napa valley, ca.....	11	15	40
j vineyards & winery, PINOT GRIS , "estate", russian river valley, ca*.....	10	14	
chateau ste. michelle, CHARDONNAY , columbia valley, wa.....	11	15	40
cave de lugny, CHARDONNAY , "la cote blanche", france.....	12	17	44
chalk hill, CHARDONNAY , russian river, ca.....	16	23	60

ROSÉ WINES

	6 oz	9 oz	Btl
fleurs de prairie, ROSÉ , provence, france.....	11	16	40
château de campuget, ROSÉ , costières de nîmes, rhône, france.....	12	17	44

RED WINES

	6 oz	9 oz	Btl
hayes ranch, RED BLEND , ca.....	9	12	32
château bonnet, RED BLEND , bordeaux, france.....	11	16	40
roth RED BLEND , "heritage", sonoma county, ca.....	15	21	56
terrazas de los andes, MALBEC , "altos del plata", mendoza, arg.....	10	14	36
louis latour, PINOT NOIR , burgundy, france.....	12	17	44
primarius, PINOT NOIR , dundee hills, or.....	13	18	48
banshee, PINOT NOIR , sonoma county, ca.....	14	20	52
macmurray estate vineyards, PINOT NOIR , russian river valley, ca.....	15	21	56
skyfall, MERLOT , columbia valley, wa.....	12	17	44
louis m. martini, CABERNET SAUVIGNON , sonoma county, ca*.....	11	16	
browne family, CABERNET SAUVIGNON , "heritage", columbia valley, wa.....	14	20	52
justin, CABERNET SAUVIGNON , paso robles, ca.....	18	26	68

MANAGERS FEATURES

	6 oz	9 oz	Btl
whitehall lane, MERLOT , napa valley, ca.....	16	23	60
orin swift, RED BLEND , "abstract", ca.....	25	36	96
joseph carr, CABERNET SAUVIGNON , napa, ca.....	25	36	96

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