

appetizers

SEARED AHI TUNA\*

complemented by a spirited sauce with hints of mustard & beer 19.5

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices 20.5

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 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

MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 18.5

CHILLED SEAFOOD TOWER

king crab, lobster, shrimp & colossal lump crab 59/118

CRAB STACK

colossal lump blue crab, avocado, mango, cucumber 21

salads & soup

CAESAR SALAD\*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 11

LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 11

RUTH'S CHOPPED SALAD\*

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

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 11

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD

locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 13

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 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 13

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 13

SHOESTRING FRIES

extra thin & crispy 11

ROASTED BRUSSELS SPROUTS

bacon, honey butter 13

FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeño 11

signature steaks & chops

CLASSIC FILET\*

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

PETITE FILET & SHRIMP\*

petite filet with grilled, jumbo shrimp 54

NEW YORK STRIP\*

USDA Prime, richly flavored, slightly firmer 16 oz 54 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 52.5

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 45

PORTERHOUSE FOR TWO\*

40 oz USDA Prime, richness of a strip, tenderness of a filet 98

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 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 31

KING SALMON FILLET\*

chef's seasonal preparation 34

SIZZLING CRAB CAKES

three jumbo lump crab cakes, sizzling lemon butter 33

CHILEAN SEA BASS

pan roasted, citrus-coconut butter, sweet potato & pineapple hash 44

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

GRILLED SHRIMP

jumbo shrimp 19.5

AU POIVRE SAUCE

brandy & pepper sauce 5.5

OSCAR STYLE

lump crabmeat, asparagus & bearnaise sauce 18

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.

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

**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 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 11

**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

**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**

hennesy vsop

remy martin xo

**from the vine**

WHITES	6 oz	9 oz	bottle
domaine chandon, <b>BRUT ROSÉ</b> , california, 187ml			13
la vieille ferme, <b>ROSÉ</b> , france	10	14	36
chateau ste. michelle, <b>CHARDONNAY</b> , columbia valley, wa	9	13	32
chalk hill, <b>CHARDONNAY</b> , russian river, california	16	23	60
movendo, <b>MOSCATO</b> , sicily, italy	11	15.5	40
danzante, <b>PINOT GRIGIO</b> , delle venezie, italy	9.5	13.5	34
villa wolf, <b>RIESLING</b> , pfalz, germany	9.5	13.5	34
giesen, <b>SAUVIGNON BLANC</b> , marlborough, new zealand	9	13	32

REDS	6 oz	9 oz	bottle
liberty school, <b>CABERNET SAUVIGNON</b> , paso robles, california	12	17	44
browne family, <b>CABERNET SAUVIGNON</b> , "heritage", columbia valley, wa	14	20	52
stonecap, <b>CABERNET SAUVIGNON</b> , columbia valley, wa	9	13	32
tinto negro, <b>MALBEC</b> , mendoza, argentina	11	15.5	40
7 falls, <b>MERLOT</b> , waluke slope, wa	12	17	44
leese fitch, <b>PINOT NOIR</b> , california	10.5	15	38
primarius, <b>PINOT NOIR</b> , oregon	14	20	52
protocolo, <b>RED BLEND</b> , castilla, spain	11	15.5	40
conundrum, <b>RED BLEND</b> , california	13	18.5	48
altesino, <b>SUPER TUSCAN</b> , montalcino, italy	12	17	44

**ruth's cellar**

incredible bottles, hand selected to perfectly compliment our sizzling steaks

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

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

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



**made from scratch desserts**

**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

**CRÈME BRÛLÉE**

the classic creole egg custard, topped with fresh berries. 10.5

**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