

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

MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 18.5

LOBSTER VOODOO

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

CHILLED SEAFOOD TOWER

king crab, lobster, shrimp & colossal lump crab	
small	59
large	118

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 18

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 23

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 20.5

CRAB STACK

colossal lump blue crab, avocado, mango, cucumber 21

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: BLEU CHEESE, BALSAMIC VINAIGRETTE, CREAMY LEMON BASIL*, RANCH, THOUSAND ISLAND, REMOULADE AND VINAIGRETTE

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

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

ruth's favorites in red

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

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.

signature steaks & chops

CLASSIC FILET*

tender corn-fed midwestern beef,
11 oz cut 49.5

PETITE FILET & SHRIMP*

petite filet with your choice of grilled, jumbo shrimp
or a sizzling blue crab cake 54

NEW YORK STRIP*

USDA Prime, full bodied, slightly firmer than a
ribeye 12 oz 46 16 oz 54

PETITE FILET*

equally tender 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 chops, marinated
overnight, with fresh mint 45

PORTERHOUSE FOR TWO*

rich flavor of a strip, tenderness of a filet,
40 oz USDA Prime cut 98

BERKSHIRE PORK CHOP

16 oz double bone-in chop, marinated for full
flavor & tenderness 39.5

Specialty Cuts

BONE-IN FILET*

an incredibly tender 16 oz
bone-in cut at the peak of
flavor 64

BONE-IN NEW YORK STRIP*

USDA Prime, full-bodied 19 oz
bone-in cut, our founder's
favorite 65

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz
ribeye, well-marbled for peak
flavor 119

entrée complements

LOBSTER TAIL

sizzling with drawn butter 24

GRILLED SHRIMP

grilled jumbo shrimp 19.5

AU POIVRE SAUCE

brandy & pepper sauce 5.5

OSCAR STYLE

lump crabmeat, asparagus & béarnaise sauce 18

BLEU CHEESE CRUST

bleu cheese, roasted garlic & a touch of panko bread
crumbs 5

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seafood & specialties

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter 32

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 31

KING SALMON FILLET*

chef's seasonal preparation 34

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter 33

MARKET VEGETABLE LINGUINI

marinated, locally sourced, over tender pasta MKT

CHILEAN SEA BASS

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

LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles 24

potatoes & signature sides

AU GRATIN

idaho sliced potatoes with a three cheese sauce 13

BAKED

one pound, fully loaded 10.5

MASHED

with a hint of roasted garlic 11

SWEET POTATO CASSEROLE

with pecan crust 11

FRENCH FRIES

traditional hand cut 11

HASHBROWNS

served fully loaded, a must try! 13.5

SHOESTRING FRIES

extra thin & crispy 11

vegetables

CREAMED SPINACH

a ruth's classic 11

GRILLED ASPARAGUS

hollandaise sauce 13

ROASTED BRUSSELS SPROUTS

bacon, honey butter 13

CREMINI MUSHROOMS

pan-roasted, fresh thyme 13

STEAMED BROCCOLI

simply steamed 11

FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeño 11

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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.

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*

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.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK



THIS IS HOW IT'S DONE.®