

## 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

### MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 17.5

### 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

### CALAMARI

lightly fried, with sweet & spicy asian chili sauce 18.5

## 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 12.5

### 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

### SOUP OF THE DAY 10.5

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 16 oz 52

### PETITE FILET\*

equally tender 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 chops, marinated  
overnight, with fresh mint 45

### PORTERHOUSE FOR TWO\*

rich flavor of a strip, tenderness of a filet,  
40 oz USDA Prime cut 99

### BERKSHIRE PORK CHOP

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

## Specialty Cuts

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### BONE-IN FILET\*

an incredibly tender 16 oz  
bone-in cut at the peak of  
flavor 65

### BONE-IN NEW YORK STRIP\*

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

### TOMAHAWK RIBEYE\*

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

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## entrée complements

### LOBSTER TAIL

sizzling with drawn butter MKT

### OSCAR STYLE

lump crabmeat, asparagus & béarnaise sauce 18

### GRILLED SHRIMP

grilled jumbo shrimp 19.5

### 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 33

### 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

### LOBSTER MAC & CHEESE

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

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## potatoes & signature sides

### AU GRATIN

idaho sliced potatoes with a three cheese sauce 12

### 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

### SHOESTRING FRIES

extra thin & crispy 11

### HASHBROWNS

served fully loaded, a must try! 13.5

## vegetables

### CREAMED SPINACH

a ruth's classic 11

### GRILLED ASPARAGUS

hollandaise sauce 12.5

### ROASTED BRUSSELS SPROUTS

bacon, honey butter 12.5

### CREMINI MUSHROOMS

pan-roasted, fresh thyme 13

### STEAMED BROCCOLI

simply steamed 11

### FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeno 12

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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.

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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* .....

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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.**

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

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**THIS IS HOW IT'S DONE.®**