

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 20.5

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 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, 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 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

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 | MEDIUM RARE | MEDIUM | MEDIUM WELL | WELL |
|-------------|-------------|--------|---------------|--------------------|
| very red | red warm | pink | slightly pink | no pink |
| cool center | center | center | hot center | 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

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

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

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

AGED RUM BOULEVARDIER

diplomático 7 year rum, aperol, sweet vermouth, australian barrel spiced bitters 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

| | bottle |
|---|----------|
| zardetto, PROSECCO, BRUT, veneto, italy, nv 187 ml | 13-Split |
| domaine chandon, SPARKLING ROSÉ, carneros, ca, nv, 187ml | 10-Split |
| moët & chandon, BRUT, "impérial", champagne, france 187ml | 19-Split |

WHITE WINES

| | 6 oz | 9 oz | bottle |
|--|------|------|--------|
| pieropan, INTERESTING WHITE, soave classico, veneto, italy | 10 | 14 | 36 |
| movendo, MOSCATO, sicilia, Italy, nv | 11 | 15 | 40 |
| villa wolf, RIESLING, pfalz, germany | 9.5 | 13 | 34 |
| danzante, PINOT GRIGIO, delle venezie, italy | 9.5 | 13 | 34 |
| giesen, SAUVIGNON BLANC, marlborough, new zealand | 9 | 12 | 32 |
| markham, SAUVIGNON BLANC, napa valley, ca | 11 | 16 | 40 |
| chateau ste. michelle, CHARDONNAY, columbia valley, wa | 9 | 12 | 32 |
| cave de lugny, CHARDONNAY, "la cote blanche", france | 12 | 17 | 44 |
| chalk hill, CHARDONNAY, chalk hill, ca | 16 | 23 | 60 |

ROSÉ WINES

| | 6 oz | 9 oz | bottle |
|--|------|------|--------|
| la vieille ferme, ROSÉ, vin de france | 9 | 12 | 32 |
| château de campuget, ROSÉ, costières de nîmes, rhône, france | 12 | 17 | 44 |

RED WINES

| | 6 oz | 9 oz | bottle |
|--|------|------|--------|
| "protocolo", RED BLEND, castilla, spain | 9 | 12 | 32 |
| conundrum, RED BLEND, ca | 13 | 18 | 48 |
| château bonnet, BORDEAUX BLEND, bordeaux, france | 12 | 17 | 44 |
| altesino, SUPER TUSCAN, rosso di montalcino, tuscan, italy | 15 | 21 | 56 |
| tinto negro, MALBEC, mendoza, argentina | 11 | 16 | 40 |
| leese-fitch, PINOT NOIR, ca | 10 | 14 | 36 |
| primarius, PINOT NOIR, dundee hills, or | 12 | 17 | 44 |
| louis latour, PINOT NOIR, burgundy, france | 14 | 20 | 52 |
| macmurray estate vineyards, PINOT NOIR, russian river, ca | 15 | 21 | 56 |
| skyfall, MERLOT, columbia valley, wa | 12 | 17 | 44 |
| stonecap, CABERNET SAUVIGNON, columbia valley, wa | 9 | 12 | 32 |
| liberty school, CABERNET SAUVIGNON, paso robles, ca | 12 | 17 | 44 |
| browne family, CABERNET SAUVIGNON, "heritage", columbia valley, wa | 15 | 21 | 56 |
| justin, CABERNET SAUVIGNON, paso robles, ca | 18 | 26 | 68 |

MANAGER FEATURES

| | 6 oz | 9 oz | bottle |
|---|------|------|--------|
| whitehall lane, MERLOT, napa valley, ca | 16 | 23 | 60 |
| orin swift, RED BLEND, "abstract", ca | 25 | 36 | 96 |
| burgess, CABERNET SAUVIGNON, napa valley, ca 2012 | 25 | 36 | 96 |

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.



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