

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

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 17.5

CHILLED SEAFOOD TOWER

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

CALAMARI

lightly fried, with sweet & spicy asian chili sauce 18.5

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, palm heart, olives, lemon-basil dressing 12.5

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 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

potatoes & signature sides

BAKED

one pound, fully loaded 10.5

AU GRATIN

with three cheese sauce 12

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

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 12.5

ROASTED BRUSSELS SPROUTS

bacon, honey butter 12.5

FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeno 12

signature steaks & chops

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

PETITE FILET & SHRIMP* two tender 4 oz medallions with grilled, jumbo shrimp 54

NEW YORK STRIP* USDA Prime, richly flavored, slightly firmer 16 oz 52

PETITE FILET* the same incredible cut as the classic, in an 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 marinated chops, with fresh mint 45

PORTERHOUSE FOR TWO* 40 oz USDA Prime, richness of a strip, tenderness of a filet 99

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 65

BONE-IN NEW YORK STRIP*

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

TOMAHAWK RIBEYE*

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

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 33

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 MKT

OSCAR STYLE

lump crabmeat, asparagus & bearnaise sauce 18

GRILLED SHRIMP

jumbo shrimp 19.5

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-bourne 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

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juic 12

CUCUMBER CUP

hendrick's gin, pimm's no 1, fresh lemon juice, ginger, cucumber, mint 12

POMEGRANATE SMASH

woodford reserve double oaked bourbon, house made pomegranate syrup, fresh lemon, angostura bitters, mint 12

WINTER MULE

wheatley vodka, chambord, lime juice, ginger beer 12

GAMBLER'S OLD FASHIONED

knob creek, demerara, bitters 13

DARK & STORMY

gosling's black seal rum, fever tree ginger beer, angostura bitters 12

FRENCH QUARTER

aviation gin, st. germain elderflower liqueur, prosecco, lemon twist 12

AMERICAN MULE

tito's vodka, domaine de canton ginger liqueur, lime juice, ginger ale, candied ginger 12

additional selections of the finest premium vodkas, bourbons & scotches, and cognacs available.

legendary spirits

BOURBON & WHISKEY

bulleit bourbon 10 year

woodford reserve double oaked

maker's mark

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
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	bottle
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
chateau ste. michelle, CHARDONNAY , columbia valley, wa.....	12	17	44
cave de lugny, CHARDONNAY "la cote blanche", france.....	11	15	40
chalk hill, CHARDONNAY , russian river valley, ca.....	16	23	60

ROSÉ WINES

	6 oz	9 oz	bottle
fleurs de prairie, ROSÉ , provence, france.....	11	16	40

RED WINES

	6 oz	9 oz	bottle
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 , domaine de valmoissine, 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
browne family, CABERNET SAUVIGNON , "heritage", columbia valley, wa.....	14	20	52
justin, CABERNET SAUVIGNON , paso robles, ca.....	18	26	68

MANAGER FEATURES

	6 oz	9 oz	bottle
duckhorn, MERLOT , napa, ca.....	18	26	68
orin swift, RED BLEND , "abstract", ca.....	25	36	96
joseph carr, CABERNET SAUVIGNON , napa, ca.....	25	36	96

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



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