

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

CALAMARI

lightly fried, with sweet & spicy asian chili sauce 18.5

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

SOUP OF THE DAY 10.5

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

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 13

ROASTED BRUSSELS SPROUTS

bacon, honey butter 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*	BONE-IN NEW YORK STRIP*	TOMAHAWK RIBEYE*
a tender 16 oz bone-in cut, at the peak of flavor 64	USDA Prime, 19 oz bone-in cut, our founder's favorite 65	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

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

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