

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 21

**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

salads & soup

**CAESAR SALAD\***

romaine hearts, parmesan & romano, creamy caesar 12

**LETTUCE WEDGE**

bacon & bleu cheese on crisp greens 12

**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 13

potatoes & signature sides

**BAKED**

one pound, fully loaded 10.5

**AU GRATIN**

with three cheese sauce 13

**MASHED**

with a hint of roasted garlic 12

**SWEET POTATO CASSEROLE**

with pecan crust 12

**FRENCH FRIES**

traditional hand cut 10.5

**CREAMED SPINACH**

a ruth's classic 12

**STEAMED BROCCOLI**

simply steamed 12

**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

**PETITE FILET & SHRIMP\*** petite filet with grilled, jumbo shrimp 54

**NEW YORK STRIP\*** USDA Prime, richly flavored, slightly firmer 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

**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 46

**PORTERHOUSE FOR TWO\*** 40 oz USDA Prime, richness of a strip, tenderness of a filet 98

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

<b>RARE</b> very red cool center	<b>MEDIUM RARE</b> red warm center	<b>MEDIUM</b> pink center	<b>MEDIUM WELL</b> slightly pink hot center	<b>WELL</b> no pink broiled throughout
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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 32

**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

**OSCAR STYLE**

lump crabmeat, asparagus & bearnaise sauce 18.5

**GRILLED SHRIMP**

jumbo shrimp 20

**BLEU CHEESE CRUST**

bleu cheese, roasted garlic 6

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

**POMEGRANATE MARTINI**

hangar one vodka, cointreau, pomegranate, cranberry juice, sugar rim 11

**FRENCH QUARTER**

aviation gin, st. germain elderflower liqueur, prosecco, lemon 11

**ORGANIC KISS**

pearl cucumber vodka, fresh lime juice, mint sprig 11

**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 12

**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

**BLOOD ORANGE GRAPEFRUIT MARGARITA**

cazadores reposado tequila, cointreau, grapefruit juice, blood orange sour, lime juice 12

**WHISKEY BASIL SMASH**

buffalo trace, domaine de canton, fresh lime juice, fresh basil leaves 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

WHITES	6 oz	9 oz	bottle
cavit "lunetta", PROSECCO, veneto, italy			10
rosa regale, SPARKLING RED, piedmont, italy			12
chateau ste. michelle, CHARDONNAY, columbia valley, washington	11	15.5	40
chalk hill, CHARDONNAY, russian river, california	16	23	60
movendo, MOSCATO, sicily, italy	10	14	36
j vineyards & winery, PINOT GRIS, russian river valley, california	10	14	
dr. loosen, RIESLING, mosel, Germany	10	14	36
the crossings, SAUVIGNON BLANC, marlborough, new zealand	10	14	36
fleurs de prairie, ROSE, provence, france	11	15.5	40
REDS	6 oz	9 oz	bottle
william hill, CABERNET SAUVIGNON, napa valley, ca	11	15.5	40
browne family, CABERNET SAUVIGNON, "heritage", columbia valley, wa	14	20	52
louis martini, CABERNET SAUVIGNON, sonoma california	16	23	
terrazas de los andes, MALBEC, "altos del plata", mendoza, argentina	10	14	36
seven falls, MERLOT, columbia valley, washington	10	14	36
banshee, PINOT NOIR, sonoma	14	20	52
primarius, PINOT NOIR, dundee hills, oregon	12	17	44
hayes ranch, RED BLEND, california	9	12.5	32
roth, RED BLEND, "heritage", sonoma coasta	15	21.5	56
chateau bonnet, RED BLEND, bordeaux	11	15.5	40

ruth's cellar

incredible bottles, hand selected to perfectly compliment our sizzling steaks

WHITES	bottle
veuve cliquot, BRUT, "yellow label", champagne, france	145
rombauer, CHARDONNAY, napa valley, california	95
cakebread, CHARDONNAY, napa valley, california	100
REDS	bottle
domaine drouhin, PINOT NOIR, willamette valley, oregon	105
etude, PINOT NOIR, monterey county, california	110
caymus, CABERNET SAUVIGNON, napa valley, california	170
justin, CABERNET SAUVIGNON, paso robles, california	70
jordan, CABERNET SAUVIGNON, alexander valley, california	125
stag's leap wine cellars, CABERNET SAUVIGNON, "artemis", napa valley, california	100
silver oak, CABERNET SAUVIGNON, alexander valley, california	150

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