

appetizers

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of
mustard & beer 24.95

BARBECUED SHRIMP 400 cal
jumbo shrimp sautéed in reduced white wine, butter,
garlic & spices 23.95

**MUSHROOMS STUFFED
WITH CRABMEAT** 440 cal
broiled, topped with romano cheese 22.95

CALAMARI 990 cal
lightly fried, with sweet & spicy asian
chili sauce 23.95

CHILLED SEAFOOD TOWER 690/1380 cal
maine lobster, alaskan king crab legs, jumbo shrimp,
colossal lump crab
small MP
large MP

SPICY SHRIMP 350 cal
succulent jumbo shrimp, lightly fried, tossed
in a spicy cream sauce, served with a tangy
cucumber salad 25.95

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling
lemon butter 29.95

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach &
white wine demi-glacé 25.95

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade
sauce or new orleans-style cocktail sauce 25.95

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM:
BLEU CHEESE 260 cal, **BALSAMIC VINAIGRETTE** 410 cal, **CREAMY LEMON BASIL*** 260 cal,
RANCH 310 cal, **THOUSAND ISLAND** 170 cal, **REMOULADE** 290 cal AND **VINAIGRETTE** 350 cal

CAESAR SALAD* 500 cal
fresh romaine hearts, romano cheese,
creamy caesar dressing, shaved parmesan
& fresh ground black pepper 19.95

LETTUCE WEDGE 220 cal
(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese
& choice of dressing 22.95

LOBSTER BISQUE 210 cal 18.95

RUTH'S CHOP SALAD* 470 cal
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 22.95

STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)
iceberg, baby arugula, baby lettuces, grape
tomatoes, garlic croutons, red onions 19.95

SOUP OF THE DAY 17.95

ruth's favorites in red

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 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

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 70.95

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 80.95

LAMB CHOPS* 860 cal
three extra thick chops, marinated overnight, with fresh mint 66.95

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 74.95

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut 71.95

PETITE FILET* 340 cal
equally tender 8 oz filet 60.95

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 86.95

PETITE FILET & SHRIMP* 490 cal
two 4 oz medallions with jumbo shrimp 77.95

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 146.95

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender 16 oz bone-in cut at the peak of flavor 80.95

BONE-IN NEW YORK STRIP* 1010 cal
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 81.95

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 161.95

entrée complements

SHRIMP 100 cal
six shrimp 19.95

LOBSTER TAIL 50 cal MARKET PRICE

OSCAR STYLE 520 cal
crab cake, asparagus & béarnaise sauce 20.95

BÉARNAISE, HEINZ 57, A1 SAUCE 2.00

RUTH'S DIPPING TRIO 330 cal
black truffle butter, shiitake demi-glace, honey soy glaze 13.95

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic, panko bread crumbs 7.95

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal

oven roasted double chicken breast,
garlic herb cheese, lemon butter 51.95

SIZZLING CRAB CAKES 480 cal

three jumbo lump crab cakes with sizzling
lemon butter 40.95

CHILEAN SEA BASS* 920 cal

tender fillet, topped with a panko
garlic crust & lemon butter 59.95

BARBECUED SHRIMP 790 cal

jumbo shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted
garlic mashed potatoes 47.95

CHEF'S FEATURED SALMON

sautéed spinach with roasted cherry tomatoes 49.95

VEGETARIAN PLATE

ask your server for details 37.95

potatoes & signature sides

AU GRATIN 560 cal

idaho sliced potatoes
with a three cheese sauce 16.95

BAKED 800 cal

one lb, fully loaded 15.95

MASHED 440 cal

with a hint of roasted garlic 16.95

FRENCH FRIES 740 cal

classic cut 15.95

SWEET POTATO CASSEROLE 880 cal

with pecan crust 16.95

LOBSTER MAC & CHEESE 930 cal

tender lobster, three cheese blend,
mild green-chiles 29.95

vegetables

CREAMED SPINACH 440 cal

a ruth's classic 15.95

ROASTED BRUSSELS SPROUTS 570 cal

bacon, honey butter 17.95

GRILLED ASPARAGUS 100 cal

hollandaise sauce 290 cal 17.95

CAULIFLOWER AU GRATIN 250 cal

three cheese & golden parmesan crumb crust 15.95

FIRE-ROASTED CORN 370 cal

hand-cut fresh from the cob, diced jalapeño 16.95

CREMINI MUSHROOMS 360 cal

pan-roasted, fresh thyme 16.95

FRESH BROCCOLI 80 cal

simply steamed 14.95

GREEN BEANS WITH ROASTED GARLIC 170 cal

green beans sautéed with roasted garlic, butter &
seasonings 14.95

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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.

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*

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.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK



THIS IS HOW IT'S DONE.®