

## appetizers

### SEARED AHI-TUNA\*

complemented by a spirited sauce with hints of mustard & beer

### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic & spices

### MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese

### SPICY LOBSTER

succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad

### CALAMARI

lightly fried, with sweet & spicy asian chili sauce

### CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab

	small
	large

### SPICY SHRIMP

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad

### SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter

### CRAB STACK

colossal lump blue crab, avocado, mango, cucumber

### VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach & white wine demi-glace

### SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce

## salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: BLEU CHEESE, BALSAMIC VINAIGRETTE, CREAMY LEMON BASIL\*, RANCH, THOUSAND ISLAND, REMOULADE, AND VINAIGRETTE

### CAESAR SALAD\*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

### LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese & choice of dressing

### FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD

locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil

### LOBSTER BISQUE

### RUTH'S CHOP 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

### STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions

### HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions

### SOUP OF THE DAY

ruth's favorites in red

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\*

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye

### T-BONE\*

full-flavored 24 oz USDA Prime cut

### LAMB CHOPS\*

three extra thick chops, marinated overnight, with fresh mint

### RIBEYE\*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy

### FILET\*

tender corn-fed midwestern beef, 11 oz cut

### PETITE FILET\*

equally tender 8 oz filet

### COWBOY RIBEYE\*

bone-in 22 oz USDA Prime cut

### PETITE FILET & SHRIMP\*

two 4 oz medallions with large shrimp

### PORTERHOUSE FOR TWO\*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut

## Specialty Cuts

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### BONE-IN FILET\*

an incredibly tender 16 oz bone-in cut at the peak of flavor

### BONE-IN NEW YORK STRIP\*

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

### TOMAHAWK RIBEYE\*

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

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## entrée complements

### SHRIMP

six additional large shrimp

### LOBSTER TAIL MARKET PRICE

### OSCAR STYLE

crab cake, asparagus & béarnaise sauce

### RUTH'S DIPPING TRIO

black truffle butter, shiitake demi-glace, honey soy glaze

### BLEU CHEESE CRUST

bleu cheese, roasted garlic & a touch of panko bread crumbs

### ruth's favorites in red

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## seafood & specialties

### STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter

### SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter

### CHILEAN SEA BASS

pan roasted, citrus-coconut butter, sweet potato & pineapple hash

### BARBECUED SHRIMP

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

### VEGETARIAN PLATE

ask your server for details

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## potatoes & signature sides

### AU GRATIN

idaho sliced potatoes with a three cheese sauce

### BAKED

one lb, fully loaded

### MASHED

with a hint of roasted garlic

### FRENCH FRIES

classic cut

### SWEET POTATO CASSEROLE

with pecan crust

### LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles

## vegetables

### CREAMED SPINACH

a ruth's classic

### ROASTED BRUSSELS SPROUTS

bacon, honey butter

### GRILLED ASPARAGUS

hollandaise sauce

### FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeño

### CREMINI MUSHROOMS

pan-roasted, fresh thyme

### FRESH BROCCOLI

simply steamed

ruth's favorites in red

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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.

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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* .....

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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.**

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

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**THIS IS HOW IT'S DONE.®**