

appetizers

SEARED AHI TUNA* 130 cal

complemented by a spirited sauce with hints of mustard & beer 21

BARBECUED SHRIMP 400 cal

jumbo shrimp sautéed in reduced white wine, butter, garlic & spices 22

MUSHROOMS STUFFED WITH CRABMEAT 440 cal

broiled, topped with romano cheese 19

CALAMARI 990 cal

lightly fried, with sweet & spicy asian chili sauce 22

CHILLED SEAFOOD TOWER* 690/1380 cal

selection of shellfish & seafood, cocktail & sirachi-lime sauce
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 23

SIZZLING CRAB CAKES 320 cal

two jumbo lump crab cakes with sizzling lemon butter 29

VEAL OSSO BUCO RAVIOLI 460 cal

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 20

SHRIMP COCKTAIL 190-350 cal

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 22

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 13

LETTUCE WEDGE 220 cal

(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 13

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 14

STEAK HOUSE SALAD 50 cal

(calorie count does not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 12

SLICED TOMATO & ONION 280 cal

beefsteak tomato, field greens, red onions, vinaigrette & bleu cheese 14

SOUP OF THE DAY 13

ruth's favorites in red

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For parties of 5 or more, gratuity of 20% will be included.

signature steaks & chops

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 59

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 68

LAMB CHOPS* 860 cal
three extra thick chops, marinated overnight, with fresh mint 60

PETITE RIBEYE* 1030 cal
USDA Prime 12 oz cut, well marbled for peak flavor, deliciously juicy 58

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 68

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut 60

PETITE FILET* 340 cal
equally tender 8 oz filet 54

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 79

PETITE FILET & SHRIMP* 490 cal
two 4 oz medallions with jumbo shrimp 59

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 119

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender 16 oz bone-in cut at the peak of flavor 78

BONE-IN NEW YORK STRIP* 1010 cal
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 71

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 145

entrée complements

SHRIMP 100 cal
six jumbo shrimp 17

AU POIVRE SAUCE 90 cal
brandy & pepper sauce 5

LOBSTER TAIL 50 cal 22

OSCAR STYLE 520 cal
crab cake, asparagus & béarnaise sauce 18

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic, panko bread crumbs 6

TRUFFLE CRUST 480 cal
truffle butter, parmesan, panko bread crumbs 8

ruth's favorites in red

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal

oven roasted double chicken breast,
garlic herb cheese, lemon butter 38

SIZZLING CRAB CAKES 480 cal

three jumbo lump crab cakes with sizzling
lemon butter 42

GARLIC CRUSTED SEA BASS 770 cal

tender fillet, topped with a panko garlic crust
& lemon butter 46

BARBECUED SHRIMP 790 cal

jumbo shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted
garlic mashed potatoes 38

KING SALMON & SHRIMP 930 cal

lightly blackened, topped with shrimp & new
orleans bbq butter 40

potatoes & signature sides

AU GRATIN 560 cal

idaho sliced potatoes
with a three cheese sauce 14

BAKED 800 cal

one lb, fully loaded 11

GARLIC MASHED 440 cal

smooth and creamy, with hints of roasted
garlic 14

FRENCH FRIES 740 cal

classic cut 12

SHOESTRING FRIES 640 cal

extra thin & crispy 12

SWEET POTATO CASSEROLE 880 cal

with pecan crust 15

TRUFFLE LOBSTER

MAC & CHEESE 930 cal

tender lobster, aged cheddar, truffle-herb
crust 25

without lobster 14

vegetables

CREAMED SPINACH 440 cal

a ruth's classic 12

ROASTED BRUSSELS SPROUTS 570 cal

bacon, honey butter 15

GRILLED ASPARAGUS 100 cal

hollandaise sauce 290 cal 13

CREMINI MUSHROOMS 360 cal

pan-roasted, fresh thyme 15

FRESH BROCCOLI 80 cal

simply steamed 11

SAUTÉED BABY SPINACH 160 cal 13

BROCCOLI AU GRATIN 480 cal

three cheese sauce 14

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.

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.®

Private Dining Dinner Menus

Ruth Fertel, our founder, wasn't just a hard-working restaurateur. She was a world-class host. Tables for two. Large gatherings. It didn't matter. Generous hospitality was her thing. Ruth had a recipe for absolutely everything, not just her food. She never compromised her high standards.

When you book a private party at Ruth's Chris, know that every detail, every nuance, every request that you and our team plan together will be executed flawlessly. The experience itself will be unforgettable. Just how Ruth would have wanted it. Whether it's an intimate dinner or a celebratory gathering, there will be no compromises. It's how we honor our founder and help you celebrate a perfectly relaxing, elegant event.

Contact our events specialist to learn more about how private dining and catering are done at Ruth's.





SIGNATURE

\$80 PER GUEST

(OUR SIGNATURE MENU INCLUDES COMPLIMENTARY
SOFT DRINKS, TEA, AND FRESH COFFEE)

Salad

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50 - 460 cal

Signature Steaks & Specialties

(Guest's choice of one)

PETITE FILET* an 8 oz cut, corn-fed midwestern beef 340 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal

CHEF'S FEATURED FISH lightly seasoned over garlic sautéed spinach 380 cal

vegetarian and vegan options available upon request

Enhancements - give your guests a little extra *(price may vary by location)*

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100

Potatoes & Fresh Sides

(Served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal

GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

House-Made Dessert

CLASSIC CHEESECAKE personal size with fresh berries & mint 420 cal

Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *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.





PRIME

\$90 PER GUEST

(OUR PRIME MENU INCLUDES COMPLIMENTARY
SOFT DRINKS, TEA, AND FRESH COFFEE)

Appetizers

(Host's choice of one, served family style)

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal

SEARED AHI TUNA* english cucumber salad, mustard-beer sauce drizzle 130 cal

Salads

(Host's choice of one)

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal

CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar 500 cal

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* tender 11 oz cut, finished with fresh parsley & butter 500 cal

RIBEYE* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal

GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal

CHEF'S FEATURED FISH lightly seasoned over garlic sautéed spinach 380 cal

vegetarian and vegan options available upon request

Enhancements - give your guests a little extra (price may vary by location)

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

Potatoes & Fresh Sides

(Host's choice of two, served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal

GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

FRESH BROCCOLI simply steamed 40 cal

GRILLED ASPARAGUS hollandaise sauce 290 cal

House-Made Desserts

(Host's choice of one)

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal

CLASSIC CHEESECAKE personal size fresh berries & mint 320 cal

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PREMIER

\$115 PER GUEST

*(OUR PREMIER MENU INCLUDES COMPLIMENTARY
SOFT DRINKS, TEA, AND FRESH COFFEE)*

Appetizers

(Host's choice of two, served family style)

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal
SEARED AHI TUNA* english cucumber salad, mustard-beer sauce drizzle 130 cal
SHRIMP COCKTAIL new orleans cocktail sauce 190 cal
CRAB STUFFED MUSHROOMS a new orleans classic topped with romano cheese 440 cal

Salads

(Host's choice of two)

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal
CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar 500 cal
LETTUCE WEDGE crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* tender 11 oz cut, finished with fresh parsley & butter 500 cal
RIBEYE* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal
NEW YORK STRIP* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal
GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal
GARLIC CRUSTED SEABASS* succulent fillet over garlic sautéed spinach, lemon butter 380 cal
vegetarian and vegan options available upon request

Enhancements- give your guests a little extra *(price may vary by location)*

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

Potatoes & Fresh Sides

(Host's choice of three, served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal FRESH BROCCOLI simply steamed 40 cal
SWEET POTATO CASSEROLE brown sugar & pecan crust 880 cal GRILLED ASPARAGUS hollandaise sauce 290 cal
GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

House-Made Desserts

(Host's choice of two)

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal
CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal
WHISKEY BREAD PUDDING personal size with vanilla, raisins, jack daniel's sauce 310 cal

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FOUNDER'S

\$130 PER GUEST

Our Founder's menu includes two bottles of beer, or two 6oz glasses of wine from our award-winning cellar.

Appetizers

(Host's choice of two, served family style)

GOAT CHEESE & ARTICHOKE DIP artichoke hearts, sun-dried tomatoes, finished with goat cheese 740 cal
SEARED AHI TUNA* english cucumber salad, mustard-beer sauce drizzle 130 cal
SHRIMP COCKTAIL new orleans cocktail sauce 190 cal
JUMBO LUMP CRAB CAKES sizzling cakes finished with lemon butter 320 cal

Salads

(Host's choice of two)

STEAK HOUSE SALAD baby lettuces, grape tomatoes, garlic croutons 50-460 cal
CAESAR SALAD* romaine hearts, parmesan & romano, creamy caesar 500 cal
LETTUCE WEDGE crisp iceberg lettuce, topped with bacon & bleu cheese 220 cal

Signature Steaks & Specialties

(Guest's choice of one)

CLASSIC FILET* tender 11 oz cut, finished with fresh parsley & butter 500 cal
RIBEYE* 16 oz USDA Prime cut, well marbled & deliciously juicy 1370 cal
NEW YORK STRIP* 16 oz USDA Prime, richly flavored, our founder's favorite 1390 cal
GARLIC-HERB CHEESE STUFFED CHICKEN oven roasted double breast, lemon butter 720 cal
GARLIC CRUSTED SEABASS* succulent fillet over garlic sautéed spinach, lemon butter 380 cal
vegetarian and vegan options available upon request

Entrée Complements

(Guest's choice of one)

LOBSTER TAIL 50 cal | BLEU CHEESE CRUST 200 cal | GRILLED SHRIMP 100 cal

Potatoes & Fresh Sides

(Host's choice of three, served family style)

RUTH'S CREAMED SPINACH an original classic 220 cal FRESH BROCCOLI simply steamed 40 cal
SWEET POTATO CASSEROLE brown sugar & pecan crust 880 cal GRILLED ASPARAGUS hollandaise sauce 290 cal
GARLIC MASHED POTATOES hints of roasted garlic, smooth and creamy 220 cal

House-Made Desserts

(Host's choice of two)

CHOCOLATE SIN CAKE chocolate ganache covered flourless cake, raspberry sauce 720 cal
CLASSIC CHEESECAKE personal size with fresh berries & mint 320 cal
WHISKEY BREAD PUDDING personal size with vanilla, raisins, jack daniel's sauce 310 cal

Soft drinks, tea, and fresh coffee are included. Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *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.

