

appetizers

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of mustard & beer 24

BARBECUED SHRIMP 400 cal
jumbo shrimp sautéed in reduced white wine, butter, garlic & spices 23

MUSHROOMS STUFFED WITH CRABMEAT 440 cal
broiled, topped with romano cheese 24

CALAMARI 990 cal
lightly fried, with sweet & spicy asian chili sauce 23

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling lemon butter 32

SPICY SHRIMP 350 cal
succulent jumbo shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 26

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 21

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 22

CRAB STACK 280 cal
colossal blue crab peaks atop a mild medley of avocado and mango, combining sweet and savory flavor in every bite 34

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 15

LETTUCE WEDGE 220 cal
(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 15

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 16

STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 14

HARVEST SALAD 360 cal
mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 16

LOBSTER BISQUE 210 cal 16

SOUP OF THE DAY 16

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 62

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

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 70

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut 62

PETITE FILET* 340 cal
equally tender 8 oz filet 56

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 87

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 123

VENISON 425 cal
two New Zealand chops, fresh blackberry demi-glace 66

Specialty Cuts

BONE-IN NEW YORK STRIP* 1010 cal
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 74

BONE-IN FILET* 470 cal
an incredibly tender 16 oz bone-in cut at the peak of flavor 84

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 165

entrée complements

SHRIMP 100 cal
grilled jumbo shrimp 17

LOBSTER TAIL 50 cal 42

BÉARNAISE OR PEPPERCORN SAUCE 5

LOBSTER OSCAR STYLE 520 cal
Lobster tail, asparagus & béarnaise sauce 45

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

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter 43

BARBECUED SHRIMP 790 cal
jumbo shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted
garlic mashed potatoes 40

CHILEAN SEA BASS 480 cal
served over sweet potato and pineapple hash
and topped with citrus coconut butter 49

ASIAN BBQ KING SALMON* 750 cal
new zealand king salmon with an asian bbq
marinade, finished with a honey ginger sauce
over sautéed vegetables 47

VEGETARIAN PLATE
ask your server for details MARKET PRICE

LIVE MAINE LOBSTER 240-610 cal
MARKET PRICE per lb

LOBSTER TAIL 50 cal 45

SIZZLING CRAB CAKES 480 cal
three jumbo lump crab cakes with sizzling
lemon butter 46

potatoes & signature sides

AU GRATIN 560 cal
idaho sliced potatoes
with a three cheese sauce 15

BAKED 800 cal
one lb, fully loaded 14

MASHED 440 cal
with a hint of roasted garlic 14

**LYONNAISE FINGERLING
POTATOES** 740 cal
caramelized onions, fresh thyme, garlic
butter 15

SHOESTRING FRIES 640 cal
extra thin & crispy 14

SWEET POTATO CASSEROLE 880 cal
with pecan crust 15

LOBSTER MAC & CHEESE 930 cal
tender lobster, three cheese blend,
mild green-chiles 34

vegetables

CREAMED SPINACH 440 cal
a ruth's classic 14

GRILLED ASPARAGUS 100 cal
hollandaise sauce 290 cal 14

CREMINI MUSHROOMS 360 cal
pan-roasted, fresh thyme 15

FRESH BROCCOLI 80 cal
simply steamed 14

BABY SPINACH 91 cal
sauteed baby spinach 15

FIRE ROASTED CORN 290 cal
Roasted corn sauteed in butter and topped
with salsa verde 14

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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.®