

appetizers

SEARED AHI TUNA* 130 cal

complemented by a spirited sauce with hints of mustard & beer 22

BARBECUED SHRIMP 400 cal

jumbo shrimp sautéed in reduced white wine, butter, garlic & spices 24

MUSHROOMS STUFFED WITH CRABMEAT 440 cal

broiled, topped with romano cheese 24

SPICY SHRIMP 350 cal

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

SIZZLING CRAB CAKES 320 cal

two jumbo lump crab cakes with sizzling lemon butter 32

CALAMARI 990 cal

lightly fried, with sweet & spicy asian chili sauce 23

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 24

GOAT CHEESE ARTICHOKE DIP 740 cal

artichoke hearts, sun-dried tomatoes, topped with goat cheese 19

CRABTINI 400 cal

lump crabmeat & house vinaigrette with creole remoulade sauce in a chilled martini glass 26

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

STEAK HOUSE SALAD 50 cal

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

SLICED TOMATO & ONION 280 cal

beefsteak tomato, field greens, red onions, vinaigrette & bleu cheese 16

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 15

HARVEST SALAD 360 cal

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

SOUP OF THE DAY MARKET PRICE

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 center-cut,
slightly firmer than a ribeye 69

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 75

LAMB CHOPS* 860 cal
three extra thick chops, marinated
overnight, with fresh mint 69

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for
peak flavor, deliciously juicy 73

FILET* 500 cal
tender corn-fed midwestern beef,
11 oz center-cut 63

PETITE FILET* 340 cal
equally tender 8 oz center-cut filet 56

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 83

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet,
40 oz USDA Prime cut 130

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender 16 oz
bone-in cut at the peak of
flavor 83

**BONE-IN NEW YORK
STRIP*** 1010 cal
USDA Prime, full-bodied 19 oz
bone-in cut, our founder's
favorite 73

**TOMAHAWK
RIBEYE*** 3160 cal
USDA Prime bone-in 40 oz
ribeye, well-marbled for peak
flavor 154

entrée complements

SHRIMP 100 cal
six jumbo shrimp 24

LOBSTER TAIL 50 cal MARKET PRICE

OSCAR STYLE 520 cal
crab cake, asparagus & béarnaise sauce 24

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic, panko bread crumbs 9

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal

oven roasted double chicken breast,
garlic herb cheese, lemon butter 43

SIZZLING CRAB CAKES 480 cal

three jumbo lump crab cakes with sizzling
lemon butter 46

CHILEAN SEA BASS* 920 cal

pan roasted, citrus-coconut butter,
sweet potato & pineapple hash 49

BARBECUED SHRIMP 790 cal

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

ALMOND CRUSTED KING

SALMON* 980 cal

new zealand king salmon, citrus thyme cream
sauce, baked fennel 44

VEGETARIAN PLATE

ask your server for details MP

potatoes & signature sides

AU GRATIN 560 cal

idaho sliced potatoes
with a three cheese sauce 14

BAKED 800 cal

one lb, fully loaded 14

GARLIC MASHED 440 cal

smooth and creamy, with hints of roasted
garlic 14

FRENCH FRIES 740 cal

classic cut 13

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

ROASTED BRUSSELS SPROUTS 570 cal

bacon, honey butter 15

GRILLED ASPARAGUS 100 cal

hollandaise sauce 290 cal 15

SAUTÉED ONIONS 230 cal

slightly golden brown with a mild rich sweet
flavor 12

GREEN BEANS WITH

ROASTED GARLIC 170 cal 15

CREMINI MUSHROOMS 360 cal

pan-roasted, fresh thyme 15

FRESH BROCCOLI 80 cal

simply steamed 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.®