

appetizers

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

CALAMARI 990 cal
lightly fried, with sweet & spicy asian
chili sauce 24

BARBECUED SHRIMP 790 cal
jumbo shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted garlic
mashed potatoes 24

**MUSHROOMS STUFFED
WITH CRABMEAT** 440 cal
broiled, topped with romano cheese 20

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade
sauce or new orleans-style cocktail sauce 25

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling
lemon butter 29

SMOKED SALMON 790 cal
thin sliced chilled smoked salmon, diced eggs,
remoulade, field greens, red onions, capers 20

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

CRAB STACK 320 cal
colossal lump crab, avocado, mango, cucumber 30

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

CARPACCIO* 710 cal
traditional carpaccio with shaved parmesan cheese,
fresh ground black pepper & caesar dressing 20

salads & soups

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

SLICED TOMATO AND ONION 280 cal
beefsteak tomato, field greens, red onions,
italian vinaigrette & bleu cheese 15

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

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 15

FRENCH ONION SOUP 360 cal 12
LOBSTER BISQUE 210 cal 15

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

FILET* 500 cal
tender corn-fed midwestern beef,
11 oz cut 64

PETITE FILET* 340 cal
equally tender 8 oz cut 56

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

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut, slightly
firmer than a ribeye 64

PORK CHOP* 820 cal
center cut chop, fine-grained & flavorful,
served sizzling with sliced cinnamon apples 45

Specialty Cuts

BONE-IN FILET* 470 cal
incredibly tender 16 oz
bone-in cut, at the peak
of flavor 90

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 85

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

entrée complements

SHRIMP 100 cal
six jumbo gulf shrimp 19

SAUTÉED LUMP CRABMEAT 100 cal
3 oz jumbo lump crabmeat 22

LOBSTER TAIL 50 cal 36

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

OSCAR STYLE 145 cal
3 oz lump crabmeat, asparagus,
béarnaise sauce 24

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter 42

BARBECUED SHRIMP 860 cal
jumbo shrimp sautéed in reduced white wine, butter,
garlic & spices on a bed of roasted garlic mashed
potatoes 45

**ALMOND CRUSTED
CHILEAN SEA BASS** 940 cal
with citrus-thyme cream sauce 65

SALMON FILET* 380 cal
broiled, lemon butter, blackening seasoning 45

LIVE MAINE LOBSTER 240-610 cal
featuring 2 to 3 pound lobsters
MARKET PRICE per lb

potatoes & signature sides

AU GRATIN 560 cal
idaho sliced potatoes with
a three cheese sauce 14

BAKED 800 cal
one lb, fully loaded 13

MASHED 440 cal
with a hint of roasted garlic 12

LYONNAISE 810 cal
sautéed with onions 14

SHOESTRING 640 cal
extra thin and crispy 13

SWEET POTATO CASSEROLE 880 cal
with pecan crust 16

LOBSTER MAC AND CHEESE 930 cal
tender lobster, four cheese blend, hint of truffle 35

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 14

CREMINI MUSHROOMS 360 cal
pan roasted, fresh thyme 15

FRESH BROCCOLI 80 cal
simply steamed 12

SPINACH AU GRATIN 550 cal 15

BROCCOLI AU GRATIN 480 cal
three cheese sauce 15

GREEN BEANS 170 cal
with roasted garlic 15

PETITE PEAS 190 cal
with onions 12

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Lunch at Ruth's

appetizers

BARBECUED SHRIMP 790 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 24

CALAMARI 990 cal
lightly fried, with sweet & spicy asian chili sauce 24

CARPACCIO* 710 cal
traditional carpaccio with shaved parmesan cheese, fresh ground black pepper & caesar dressing 20

CRAB STACK 320 cal
colossal lump crab, avocado, mango, cucumber 30

MUSHROOMS STUFFED WITH CRABMEAT 440 cal
broiled, topped with romano cheese 20

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

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 25

SPICY SHRIMP 350 cal
succulent large 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

SMOKED SALMON 790 cal
thin sliced, chilled smoked salmon, diced eggs, remoulade, field greens, red onions, capers 20

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signature steaks & chops

FILET* 500 cal
tender corn-fed midwestern beef,
11 oz cut 64

PETITE FILET* 340 cal
equally tender 8 oz filet 56

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

PETITE RIBEYE* 1030 cal
USDA Prime 12 oz cut, well marbled for
peak flavor, deliciously juicy 61

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut, slightly
firmer than a ribeye 64

PORK CHOP* 820 cal
center cut chop, fine-grained & flavorful,
served sizzling sliced cinnamon apples 45

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender 16 oz
bone-in cut at the peak of
flavor 90

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 85

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

RUTH'S POWER LUNCH 50

enjoy a prix fixe that includes a starter, entrée & a personal side

STARTERS:

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing)

CAESAR SALAD* 250 cal

ENTRÉE:

FILET, 6 OZ* 260 cal

SIDES:

GARLIC MASHED POTATOES 240 cal

CREAMED SPINACH 350 cal

FRENCH FRIES 370 cal

entrée complements

SHRIMP 100 cal
six jumbo shrimp 19

SAUTÉED LUMP CRAB MEAT 100 cal
3oz jumbo lump crabmeat 22

LOBSTER TAIL 50 cal 36

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

OSCAR STYLE 145 cal
3oz jumbo lump crabmeat, asparagus,
béarnaise sauce 24

THE ABOVE ARE SERVED WITH A STEAK HOUSE SALAD (85-210 CAL) OR
CAESAR SALAD* (250 CAL) AND CHOICE OF MASHED POTATOES (240 CAL),
CREAMED SPINACH (350 CAL), OR FRENCH FRIES (370 CAL).

ruth's favorites in red

signature salads

SEARED AHI TUNA SALAD* 710 cal
fresh field greens, red onions, crunch vegetables,
slices of seared ahi tuna, honey-thai sauce 30

**RUTH'S CHOP SALAD WITH
JUMBO SHRIMP*** 560 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 & jumbo shrimp 36

CAESAR SALAD* 500 cal
fresh romaine hearts, romano cheese,
creamy caesar dressing, shaved parmesan &
fresh ground black pepper 15

with chicken 830 cal 24
with crab 560 cal 36
with shrimp 600 cal 36
*with filet** 670 cal 36

house made sandwiches

STEAK SANDWICH 1340 cal
sliced tenderloin smothered with onions,
peppers & mushrooms served on garlic bread
with your choice of cheddar, swiss or bleu
cheese, served with hand-cut fries 35

**FERTEL STEAK HOUSE
BURGER*** 1150 cal
10 oz burger, berkshire bacon, pepper jack
cheese on a pretzel bun 24

seafood & specialties

CHICKEN CHRIS 720 cal
boneless chicken breast, seasoned bread crumbs,
lemon thyme cream sauce 29

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter 42

LOBSTER MAC & CHEESE 930 cal
tender lobster, four cheeses, hint of truffle 35

SALMON FILET 380 cal
broiled, lemon, butter, blackening seasoning 45

BARBECUED SHRIMP 860 cal
large shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted
garlic mashed potatoes 45

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling
lemon butter 29

**ALMOND CRUSTED
CHILEAN SEA BASS** 940 cal
with citrus-thyme cream sauce 65

**THE ABOVE ARE SERVED WITH A STEAK HOUSE SALAD (85-210 CAL) OR
CAESAR SALAD* (250 CAL) AND CHOICE OF MASHED POTATOES (240 CAL),
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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
VERY RED
COOL CENTER

MEDIUM RARE
RED, WARM CENTER

MEDIUM
PINK CENTER

MEDIUM WELL
SLIGHTLY PINK
CENTER

WELL
BROILED
THROUGHOUT,
NO PINK



THIS IS HOW IT'S DONE.SM