

## appetizers

### SEARED AHI TUNA\*

complemented by a spirited sauce with hints of mustard and beer 17

### BARBECUED SHRIMP

large shrimp sauteed new orleans style in reduced white wine, butter, garlic and spices 17

### MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 15

### SHRIMP COCKTAIL / SHRIMP REMOULADE

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 19

### CRISPY LOBSTER TAIL

cold water lobster tail, lightly fried, tossed in a spicy cream sauce, jalapeno pepper jam drizzle, tangy cucumber salad 21.50

### CRAB STACK

colossal lump blue crab, avocado, mango and cucumber 19

### VEAL OSSO BUCO RAVIOLI

saffron-infused pasta served with sauteed baby spinach and a white wine demi-glace 15

### SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 19

### CALAMARI

lightly fried, with a sweet and spicy asian chili sauce 18

### CHILLED SEAFOOD TOWER\*

maine lobster, alaskan king crab legs, jumbo shrimp and colossal lump blue crab large 118 / small 59

---

## salads & soups

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

### CAESAR SALAD\*

fresh romaine hearts, romano cheese and creamy caesar dressing topped with parmesan-black pepper crisps 10

### STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons and red onions 9

### FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD

heirloom tomatoes, fresh basil, aged balsamic glaze and extra virgin olive oil 12

### LOBSTER BISQUE 11

### SOUP OF THE DAY 9.50

### RUTH'S CHOP SALAD\*

julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, blue cheese, lemon basil dressing & crispy onions 10.50

### HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 9.50

### LETTUCE WEDGE

crisp iceberg lettuce on field greens with bacon, blue cheese and choice of dressing 9.50

### ruth's favorites in red

If you have a food allergy, please speak to the manager, chef or your server before placing your order.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## signature steaks & chops

### NEW YORK STRIP\*

USDA Prime, full-bodied 16-oz cut; slightly firmer than a ribeye 47

### T-BONE\*

full-flavored 24 oz USDA Prime cut 56

### RIBEYE\*

USDA Prime 16 oz cut, well-marbled for peak flavor; deliciously juicy 51

### COWBOY RIBEYE\*

bone-in 22 oz well-marbled USDA Prime cut 56

### LAMB CHOPS\*

three chops, cut extra thick 42

### TOURNEDOS AND SHRIMP\*

two 4 oz medallions of our filet with large shrimp that have been dusted in cajun spices 47

### FILET\*

12 oz tender cut of corn-fed midwestern beef, broiled expertly to melt in your mouth 46

### PETITE FILET\*

equally tender 8 oz filet 41

### PORK CHOP\*

center-cut chop, fine-grained & flavorful, served with sliced cinnamon apples 29

### PORTERHOUSE FOR TWO\*

40 oz USDA Prime cut combining the rich flavor of a strip and the tenderness of a filet 91

## Specialty Cuts

### BONE-IN FILET\*

an incredibly tender 16 oz bone-in cut at the peak of flavor 65

### BONE-IN NEW YORK STRIP\*

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 60

### TOMAHAWK RIBEYE\*

USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 119

## entree complements

### SHRIMP

add six additional large shrimp to any entree 15

### LOBSTER TAIL

steamed, added to any entree 19

### OSCAR

add lump crabmeat, asparagus and bearnaise sauce to any entree 15

### BLUE CHEESE CRUST

add blue cheese, roasted garlic and a touch of panko bread crumbs to any steak 5

### RUTH'S DIPPING TRIO

black truffle butter, shiitake demi-glaze and honey-soy glaze 7

### BEARNAISE OR HOLLANDAISE SAUCE 5

### ruth's favorites in red

If you have a food allergy, please speak to the manager, chef or your server before placing your order.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## seafood & specialty entrees

### **SALMON FILLET\***

available broiled or seasoned with cajun spices 30

### **CHILEAN SEA BASS\***

pan-roasted, citrus-coconut butter, sweet potato and pineapple hash 41

### **VEGETARIAN PLATE**

choose three of your favorite potato or vegetable sides to build your entree 26

### **SHRIMP AND GRITS**

large shrimp sauteed in reduced white wine, butter, garlic and spices; served over jalapeno-cheese grits cakes accented with crumbled bacon 31

### **STUFFED CHICKEN BREAST**

oven roasted double chicken breast, garlic-herb cheese and lemon butter 29

### **FRESH LOBSTER**

fresh whole Maine lobster, 2.5 pounds and up; priced per pound MARKET PRICE

---

## potatoes & signature sides

**AU GRATIN** sliced idaho potatoes with a three cheese sauce 10

**MASHED** with a hint of roasted garlic 10

**BAKED** a one-pounder, loaded 9.50

### **LYONNAISE FINGERLING POTATOES**

caramelized onions, fresh thyme, garlic butter 10

### **SHOESTRING FRIES**

extra thin and crispy 10

### **JULIENNE FRIES**

classic cut french fries 10

### **SWEET POTATO CASSEROLE**

with a pecan crust 10.50

### **LOBSTER MAC & CHEESE**

tender lobster, three cheese blend, mild green-chiles 19

---

## vegetables

### **FRESH BABY SPINACH**

sauteed in butter 9.50

### **CREAMED SPINACH**

a ruth's classic 9.50

### **CREMINI MUSHROOMS**

pan-roasted, fresh thyme 11.50

### **ROASTED BRUSSELS SPROUTS**

bacon, honey butter 12

### **GRILLED ASPARAGUS**

with hollandaise sauce 11.50

### **FRESH BROCCOLI**

simply steamed 9.50

### **FRENCH FRIED ONION RINGS**

ruth's original recipe 10

### **FIRE-ROASTED CORN**

hand-cut fresh from the cob, diced jalapeno 11

### **ruth's favorites in red**

If you have a food allergy, please speak to the manager, chef or your server before placing your order.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## 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 AND TOOK A GAMBLE ON OWNING A STEAKHOUSE. THAT ONE 60-SEAT RESTAURANT HAS GROWN TO A FAMILY OF OVER 155 LOCAL STEAKHOUSES POSITIONED 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 ON A 500° PLATE, JUST AS RUTH INSISTED, SO YOUR STEAK STAYS HOT AND DELICIOUS FROM THE FIRST BITE TO THE VERY LAST.

NO MATTER WHAT YOU CHOOSE AT RUTH'S CHRIS STEAK HOUSE, EVERY DISH IS PRESENTED TO YOU THE WAY RUTH WOULD HAVE DEMANDED: 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° F 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



THIS IS HOW IT'S DONE.™