

appetizers

- SEARED AHI TUNA*

130 cal

english cucumber, mustard-beer sauce

19
- BARBECUED SHRIMP

400 cal

sauteed in white wine, garlic butter & spices

19
- VEAL OSSO BUCO RAVIOLI

460 cal

saffron-infused pasta, baby spinach, veal demi-glace

16
- SPICY SHRIMP

350 cal

succulent fried shrimp in spicy cream sauce

22
- STUFFED MUSHROOMS

460 cal

crabmeat, seasonings, romano cheese

16
- SIZZLING CRAB CAKES (2)

320 cal

two jumbo lump cakes, lemon butter

21
- CALAMARI

990 cal

lightly fried, sweet & spicy asian chili sauce

19
- SHRIMP COCKTAIL/REMOULADE

190 cal / 350 cal

new orleans cocktail or creamy remoulade sauce

20

CHILLED SEAFOOD TOWER

690/1380 cal

maine lobster, alaskan king crab legs,
jumbo shrimp, colossal lump crabmeat

for two

59

for four

119

salads & soup

- BLUE CHEESE (260 cal), VINAIGRETTE (350 cal),
RANCH (310 cal), LEMON BASIL (260 cal),
THOUSAND ISLAND (170 cal), REMOULADE (290 cal)
- CAESAR SALAD*

500 cal

romaine hearts, parmesan & romano, creamy caesar

11
- LETTUCE WEDGE

220 cal

bacon & blue cheese on crisp greens, choice of dressing

11
- RUTH'S CHOP SALAD

470 cal

bacon, egg, hearts of palm, olives, lemon-basil dressing

11
- STEAK HOUSE SALAD

50 cal

baby lettuces, grape tomatoes, croutons, red onions,
choice of dressing

9.5
- LOBSTER BISQUE

210 cal

new orleans style creamy lobster bisque

11.5

potatoes & vegetables

- GARLIC MASHED POTATOES

440 cal

12.5
- LOADED BAKED POTATO

800 cal

10.5
- SWEET POTATO CASSEROLE

720 cal

12
- POTATOES AU GRATIN

560 cal

11
- SHOESTRING FRIES

640 cal

11
- JULIENNE FRENCH FRIES

740 cal

12
- FRENCH FRIED ONION RINGS

790 cal

11.5
- CREAMED SPINACH

440 cal

11
- FRESH BROCCOLI

80 cal

10.5
- BRUSSELS SPROUTS

570 cal

12.5
- PAN-ROASTED CREMINI MUSHROOMS

360 cal

11.5
- GRILLED ASPARAGUS, HOLLANDAISE SAUCE

290 cal

12
- LOBSTER MAC & CHEESE

930 cal

our signature side, three cheese blend,
mild green chiles

21

signature steaks & chops

- FILET*

500 cal

| an 11 oz cut of tender, corn-fed midwestern beef

51
- PETITE FILET*

340 cal

| the same incredible cut as our signature classic, in an 8 oz filet

46
- RIBEYE*

1370 cal

| 16 oz USDA Prime, marbled for flavor & deliciously juicy

58
- COWBOY RIBEYE*

1690 cal

| bone-in 22 oz USDA Prime cut

64
- NEW YORK STRIP*

1390 cal

| 16 oz USDA Prime, richly flavored, slightly firmer than a ribeye

52
- TOURNEDOS & SHRIMP*

490 cal

| two tender 4 oz filet medallions with six large shrimp

53
- T-BONE*

1220 cal

| full-flavored 24 oz USDA Prime cut

61
- LAMB CHOPS*

860 cal

| three extra thick marinated chops, with fresh mint

49
- PORK CHOP*

820 cal

| center cut chop, fine-grained & flavorful, sliced cinnamon apples

35
- PORTERHOUSE FOR TWO*

2260 cal

| 40 oz USDA Prime, richness of a strip, tenderness of a filet

105

Specialty Cuts

BONE-IN FILET*	BONE-IN NEW YORK STRIP*	TOMAHAWK RIBEYE*		
470 cal	1010 cal	3160 cal		
a tender 16 oz bone-in cut, at the peak of flavor	USDA Prime, 19 oz bone-in cut, our founder's favorite	USDA Prime bone-in 40 oz, well-marbled for flavor		
65	66	129		
RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
very red, cool center	red, warm center	pink center	slightly pink, hot center	no pink, broiled through

seafood & specialties

- SALMON FILLET*

380 cal

| broiled with lemon, butter & parsley

33
- CHILEAN SEA BASS*

920 cal

| citrus-coconut butter, sweet potato & pineapple hash

43
- SHRIMP & GRITS

1380 cal

| white wine, butter, garlic reduction, jalapeno-cheese grits cakes, bacon

33
- STUFFED CHICKEN BREAST

720 cal

| roasted double breast, garlic-herb cheese, lemon butter

34
- FRESH LOBSTER

240-610 cal

| whole maine lobster, 2.5 pounds and up; priced per pound

MARKET
- VEGETARIAN PLATE

340-2460 cal

| choose three potatoes or vegetables to customize your entree

32

Ruth's Classics

Enjoy a prix fixe meal featuring our chef's favorite recipes: includes a starter, entree & personal side.

starters		
STEAK HOUSE SALAD	CAESAR SALAD*	LOBSTER BISQUE
entrees		
FILET & SHRIMP* 6 oz midwestern filet with three large shrimp	CRAB CAKES (3) three jumbo lump crab cakes, sizzling lemon butter	FILET & LOBSTER* a tender 6 oz filet, buttery cold water lobster tail
sides		
CREAMED SPINACH	GARLIC MASHED POTATOES	STEAMED BROCCOLI

entree complements *(added to any entree)*

- LOBSTER TAIL

50 cal

served with drawn butter

19
- OSCAR

400 cal

lump crab meat, asparagus,
bearnaise

16
- BLUE CHEESE CRUST

200 cal

blue cheese, roasted garlic

5
- GRILLED SHRIMP

100 cal

six large shrimp

15
- BEARNAISE SAUCE

280 cal

5
- HOLLANDAISE SAUCE

290 cal

5

ruth's favorites in red

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.THIS ESTABLISHMENT SELLS FOOD THAT MAY CONTAIN OR HAS COME IN CONTACT WITH PEANUTS, TREE NUTS, SHELLFISH, FISH, DAIRY PRODUCTS, EGGS, WHEAT OR SOY.

wines by the glass

sparkling/champagne/rose	(120-140 cal 190-210 cal 520-560 cal)	Glass	Glass (9 oz)	Bottle
BRUT, Veuve Clicquot , “Yellow Label”, <i>Reserve Cuvée</i> , Champagne, France		25	-	99
PROSECCO, Chloe , Veneto, Italy, NV		12	18	48
ROSE, D’Orsay , Côtes de Provence, France		11	16	44
WHITE ZINFANDEL, Sycamore Lane Cellars , California		9	13	36
MOSCATO, Villa Pozzi , “Terre Sicilane,” Sicily, Italy		12	18	48

white	(130-150 cal 190-230 cal 590-640 cal)	Glass (6 oz)	Glass (9 oz)	Bottle
RIESLING, Clean Slate , Mosel, Germany		11	16	44
PINOT GRIGIO, Santa Margherita , Valdadige, Italy		18	27	72
PINOT GRIGIO, Donini , delle Venezie, Italy		11	16	44
WHITE BLEND, Upshot by Rodney Strong , California		12	18	48
SAUVIGNON BLANC, The Seeker , Marlborough, New Zealand		12	18	48
CHARDONNAY, Quilt , Napa Valley, California		20	30	80
CHARDONNAY, Louis Latour , “Viré-Clessé,” Mâconnais, Burgundy, France		17	25	68
CHARDONNAY, Cambria , “Katherine’s Vineyard,” Santa Maria Valley, California		12	18	48
CHARDONNAY, Merf , Columbia Valley, Washington		11	16	44

red	(140-170 cal 210-260 cal 590-730 cal)	Glass (6 oz)	Glass (9 oz)	Bottle
PINOT NOIR, Shea Wine Cellars , “Estate,” <i>Shea Vineyard</i> , Willamette Valley, Oregon		26	39	99
PINOT NOIR, Banshee , Sonoma County, California		20	30	80
PINOT NOIR, La Crema , Monterey, California		15	22	60
PINOT NOIR, SeaGlass , Santa Barbara County, California		12	18	48
SHIRAZ, Barossa Valley Estate , Barossa Valley, Australia		13	19	52
MALBEC, Bodega Catena Zapata , “Catena,” <i>Vista Flores</i> , Mendoza, Argentina		15	22	60
INTERESTING RED, Caymus-Suisun , “Grand Durif,” Suisun Valley, California		22	33	88
MERLOT, Duckhorn , Napa Valley, California		20	30	80
MERLOT, Cartlidge & Browne , California		12	18	48
ZINFANDEL, Beran , Sonoma County, California		12	18	48
CABERNET SAUVIGNON, Justin , “Isosceles,” Paso Robles, California		28	42	99
CABERNET SAUVIGNON, Foley Johnson , Rutherford, Napa Valley, California		25	37	98
CABERNET SAUVIGNON, Rodney Strong , “Reserve,” Sonoma County, California		22	33	88
CABERNET SAUVIGNON, Canvasback by Duckhorn Vineyards , Red Mountain, Washington		18	27	72
CABERNET SAUVIGNON, Tribute , California		14	21	56
CABERNET SAUVIGNON, Columbia Crest , “Grand Estates,” Columbia Valley, Washington		11	16	44

made from scratch desserts

CLASSIC CHEESECAKE 1280 cal
creamy homemade cheesecake;
fresh berries 10

WARM APPLE CRUMB TART 1510 cal
granny smith apples baked in a flaky
pastry with streusel crust;
vanilla ice cream 10.5

CHOCOLATE SIN CAKE 720 cal
flourless chocolate cake blended
with espresso 10.5

**BREAD PUDDING WITH
WHISKEY SAUCE** 930 cal
our definitive version of a traditional
new orleans favorite 10

CREME BRULEE 620 cal
classic creole vanilla custard; fresh berries 11

CHOCOLATE MOUSSE CHEESECAKE 1020 cal
creamy chocolate mousse on an oreo cookie
crust topped with whipped cream 10

HAAGEN-DAZS ICE CREAM 390 cal 6.5

A suggested gratuity of 20% will be added for parties of 6 or more. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion & negotiation.