

## 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 STEAK HOUSE. THAT ONE 60-SEAT RESTAURANT 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 INSISTED, 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 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° 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.

<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.®

## appetizers

**SEARED AHI-TUNA\*** 130 cal  
complemented by a spirited sauce with hints  
of mustard & beer 22

**BARBECUED SHRIMP** 400 cal  
sauteed in white wine, garlic butter & spices 22

**MUSHROOMS STUFFED  
WITH CRABMEAT** 460 cal  
broiled, topped with romano cheese 19

**SPICY SHRIMP** 350 cal  
lightly fried large shrimp, spicy cream sauce,  
tangy cucumber salad 24

**CHILLED SEAFOOD TOWER** 690-1380 cal  
maine lobster, jumbo shrimp,  
colossal lump crabmeat & market *for two* 79  
fresh chilled seafood *for four* 158

**CALAMARI** 990 cal  
lightly fried, with sweet & spicy asian  
chili sauce 22

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta, sauteed  
baby spinach, white wine demi-glace 21

**SIZZLING CRAB CAKES** 320 cal  
two jumbo lump crab cakes,  
lemon butter 28

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

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## salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: **BLUE 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,  
shaved parmesan, creamy caesar dressing,  
fresh ground black pepper 14

**LETTUCE WEDGE** 220 cal  
(calorie count does not include dressing)  
crisp iceberg, field greens, bacon, blue cheese,  
choice of dressing 14

**HOUSE SALAD** 50 cal  
(calorie count does not include dressing)  
iceberg, baby lettuces, grape tomatoes, garlic  
croutons, red onions, choice of dressing 12

**HARVEST SALAD** 360 cal  
mixed greens, roasted corn, dried  
cherries, bacon, tomatoes, white balsamic  
vinaigrette, goat cheese, cajun pecans,  
crispy onions 13

**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, blue cheese,  
lemon basil dressing, crispy onions 14

**SOUP DU JOUR** 13

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 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.

## signature steaks & chops

**NEW YORK STRIP\*** 1390 cal  
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 59

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut 65

**RIBEYE\*** 1370 cal  
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 67

**PORK CHOP\*** 820 cal  
center cut chop, fine-grained, flavorful & served sizzling, sliced cinnamon apples 39

**TOURNEDOS & SHRIMP\*** 470 cal  
two 4 oz filet medallions, cajun-dusted large shrimp 59

**FILET\*** 500 cal  
tender corn-fed midwestern beef, 11 oz cut 59

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet 52

**LAMB CHOPS\*** 860 cal  
three extra thick chops, fresh mint 59

**PORTERHOUSE\*** 2260 cal  
40 oz USDA Prime cut combining the rich flavor of a strip & the tenderness of a filet 116

## Specialty Cuts

**COWBOY RIBEYE\*** 1690 cal  
USDA Prime bone-in 22 oz ribeye, well-marbled, thick & juicy 77

**BONE-IN FILET\*** 470 cal  
USDA Prime bone-in 16 oz cut with ultimate tenderness 89

**TOMAHAWK RIBEYE\*** 3160 cal  
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 148

## entree complements

**SHRIMP** 100 cal  
add six additional shrimp to any entree 18

**OSCAR** 400 cal  
lump crabmeat, asparagus & bearnaise sauce, added to any entree 20

**BLUE CHEESE CRUST** 200 cal 6

**LOBSTER TAIL** 50 cal  
broiled, added to any entree 20

**BEARNAISE SAUCE** 280 cal 5

**HOLLANDAISE SAUCE** 290 cal 5

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## seafood & specialties

**SALMON FILLET\*** 380 cal

broiled with lemon, butter & parsley 37

**GARLIC CRUSTED SEA BASS\*** 770 cal

chilean sea bass, panko-garlic crust,  
lemon butter, baby spinach 48

**VEGETARIAN PLATE** 340-2460 cal

choose three of your favorite potato  
or vegetable sides to build your entree 36

**BARBECUED SHRIMP ENTREE** 790 cal

large shrimp, white wine, garlic butter & spices;  
served over mashed potatoes 38

**STUFFED CHICKEN BREAST** 720 cal

oven roasted double chicken breast,  
garlic herb cheese, lemon butter 39

**FRESH LOBSTER** 240-610 cal

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

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## potatoes & signature sides

**AU GRATIN** 560 cal

idaho potatoes with a three cheese sauce 14

**MASHED** 440 cal

with a hint of roasted garlic 14

**BAKED** 800 cal

one lb, fully loaded 12

**JULIENNE FRIES** 740 cal

classic cut french fries 12

**LYONNAISE POTATOES** 870 cal

caramelized onions, fresh thyme, garlic butter 14

**SWEET POTATO CASSEROLE** 720 cal

pecan crust 15

**LOBSTER MAC & CHEESE** 930 cal

our signature side, accented with tender,  
succulent lobster meat 27

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## vegetables

**CREAMED SPINACH** 440 cal

a ruth's classic 14

**CREMINI MUSHROOMS** 360 cal

pan-roasted, fresh thyme 15

**FRESH BROCCOLI** 80 cal

simply steamed 12

**GRILLED ASPARAGUS** 100 cal

hollandaise sauce 290 cal 13

**FRENCH FRIED ONION RINGS** 790 cal

ruth's original recipe 13

**ROASTED BRUSSELS SPROUTS** 570 cal

bacon, honey butter 15

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