

appetizers

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

BARBECUED SHRIMP 400 cal
jumbo shrimp sautéed in reduced white wine, butter, garlic & spices

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

CRISPY LOBSTER TAIL 220 cal
cold water lobster tail, lightly fried, tossed in a spicy cream sauce, jalapeño pepper jam drizzle, tangy cucumber salad

CHILLED SEAFOOD TOWER 690/1380 cal
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump crab

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

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

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

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

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

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 10.5

LETTUCE WEDGE 220 cal
(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 10.5

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD 230 cal
locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil

LOBSTER BISQUE 210 cal

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

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

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

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 cut,
slightly firmer than a ribeye

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

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

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

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

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

PETITE FILET* 340 cal
equally tender 8 oz filet

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

PETITE FILET & SHRIMP* 490 cal
two 4 oz medallions with jumbo shrimp

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

Specialty Cuts

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

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

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

entrée complements

SHRIMP 100 cal
six jumbo shrimp

LOBSTER TAIL 50 cal

OSCAR STYLE 520 cal
crab cake, asparagus & béarnaise sauce

RUTH'S DIPPING TRIO 330 cal
black truffle butter, shiitake demi-
glace, honey soy glaze

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

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.

seafood & specialties

STUFFED CHICKEN BREAST 720 cal

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

SIZZLING CRAB CAKES 480 cal

three jumbo lump crab cakes with
sizzling lemon butter

CHILEAN SEA BASS 920 cal

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

BARBECUED SHRIMP 790 cal

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

KING SALMON FILET* 380-980 cal

new zealand king salmon with our chef's
seasonal preparation

VEGETARIAN PLATE

ask your server for details MARKET PRICE

LOBSTER TAIL 50 cal MARKET PRICE

potatoes & signature sides

AU GRATIN 560 cal

idaho sliced potatoes
with a three cheese sauce

BAKED 800 cal

one lb, fully loaded

MASHED 440 cal

with a hint of roasted garlic

FRENCH FRIES 740 cal

classic cut

SHOESTRING FRIES 640 cal

extra thin & crispy

SWEET POTATO CASSEROLE 880 cal

with pecan crust

LOBSTER MAC & CHEESE 930 cal

tender lobster, three cheese blend,
mild green-chiles

vegetables

CREAMED SPINACH 440 cal

a ruth's classic

ROASTED BRUSSELS SPROUTS 570 cal

bacon, honey butter

GRILLED ASPARAGUS 100 cal

hollandaise sauce 290 cal

FIRE-ROASTED CORN 370 cal

hand-cut fresh from the cob, diced jalapeño

CREMINI MUSHROOMS 360 cal

pan-roasted, fresh thyme

FRESH BROCCOLI 80 cal

simply steamed

GREEN BEANS WITH

ROASTED GARLIC 170 cal

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.

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.®