

## appetizers

**SEARED AHI TUNA\*** 130 cal  
complemented by a spirited sauce with hints of mustard & beer 19

**BARBECUED SHRIMP** 400 cal  
jumbo shrimp sautéed in reduced white wine, butter, garlic & spices 18

**MUSHROOMS STUFFED WITH CRABMEAT** 440 cal  
broiled, topped with romano cheese 17

**CRISPY LOBSTER TAIL** 220 cal  
cold water lobster tail, lightly fried, tossed in a spicy cream sauce, jalapeño pepper jam drizzle, tangy cucumber salad 21

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

small	59
large	118

**SPICY SHRIMP** 350 cal  
succulent jumbo shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 22

**SIZZLING CRAB CAKES** 320 cal  
two jumbo lump crab cakes with sizzling lemon butter 22

**CALAMARI** 990 cal  
lightly fried, with sweet & spicy asian chili sauce 20

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 16

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 20

## 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 13

**LOBSTER BISQUE** 210 cal 11.5

**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 11

**STEAK HOUSE SALAD** 50 cal  
(calorie count does not include dressing)  
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 9.5

**HARVEST SALAD** 360 cal  
mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 10.5

**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 53

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut 61

**LAMB CHOPS\*** 860 cal  
three extra thick chops, marinated overnight, with fresh mint 49

**PETITE RIBEYE\*** 1030 cal  
USDA Prime 12 oz cut, well marbled for peak flavor, deliciously juicy 53

**RIBEYE\*** 1370 cal  
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 58

**FILET\*** 500 cal  
tender corn-fed midwestern beef, 11 oz cut 52

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet 46

**COWBOY RIBEYE\*** 1690 cal  
bone-in 22 oz USDA Prime cut 63

**PETITE FILET & SHRIMP\*** 490 cal  
two 4 oz medallions with jumbo shrimp 53

**PORTERHOUSE FOR TWO\*** 2260 cal  
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 105

## Specialty Cuts

**BONE-IN FILET\*** 470 cal  
an incredibly tender 16 oz bone-in cut at the peak of flavor 65

**BONE-IN NEW YORK STRIP\*** 1010 cal  
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 64

**TOMAHAWK RIBEYE\*** 3160 cal  
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 129

## entrée complements

**SHRIMP** 100 cal  
six jumbo shrimp 15

**LOBSTER TAIL** 50 cal 18

**OSCAR STYLE** 520 cal  
crab cake, asparagus & béarnaise sauce 15

**RUTH'S DIPPING TRIO** 330 cal  
black truffle butter, shiitake demi-glaze, honey soy glaze 6

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic, panko bread crumbs 5

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## seafood & specialties

**STUFFED CHICKEN BREAST** 720 cal

oven roasted double chicken breast,  
garlic herb cheese, lemon butter 34

**SIZZLING CRAB CAKES** 480 cal

three jumbo lump crab cakes with sizzling  
lemon butter 35

**CHILEAN SEA BASS** 920 cal

pan roasted, citrus-coconut butter,  
sweet potato & pineapple hash 44

**BARBECUED SHRIMP** 790 cal

jumbo shrimp sautéed in reduced white wine,  
butter, garlic & spices on a bed of roasted  
garlic mashed potatoes 33

**KING SALMON FILET\*** 380-980 cal

new zealand king salmon with our chef's  
seasonal preparation 36

**VEGETARIAN PLATE**

ask your server for details MARKET PRICE

**LOBSTER TAIL** 50 cal MARKET PRICE

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## potatoes & signature sides

**AU GRATIN** 560 cal

idaho sliced potatoes  
with a three cheese sauce 11

**BAKED** 800 cal

one lb, fully loaded 10.5

**MASHED** 440 cal

with a hint of roasted garlic 12

**FRENCH FRIES** 740 cal

classic cut 12

**SHOESTRING FRIES** 640 cal

extra thin & crispy 11.5

**SWEET POTATO CASSEROLE** 880 cal

with pecan crust 12

**LOBSTER MAC & CHEESE** 930 cal

tender lobster, three cheese blend,  
mild green-chiles 21

## vegetables

**CREAMED SPINACH** 440 cal

a ruth's classic 11

**ROASTED BRUSSELS SPROUTS** 570 cal

bacon, honey butter 12

**GRILLED ASPARAGUS** 100 cal

hollandaise sauce 290 cal 11.5

**FIRE-ROASTED CORN** 370 cal

hand-cut fresh from the cob, diced jalapeño 12

**CREMINI MUSHROOMS** 360 cal

pan-roasted, fresh thyme 11.5

**FRESH BROCCOLI** 80 cal

simply steamed 10

**GREEN BEANS WITH**

**ROASTED GARLIC** 170 cal 11.5

ruth's favorites in red

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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.

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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* .....

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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

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**THIS IS HOW IT'S DONE.®**