

appetizers

SEARED AHI-TUNA* 130 cal
complemented by a spirited sauce with hints of mustard and beer 17

BARBECUED SHRIMP 400 cal
large shrimp sautéed in reduced white wine, butter, garlic and spices 17

MUSHROOMS STUFFED WITH CRABMEAT 440 cal
broiled, topped with romano cheese 14.5

CALAMARI 990 cal
lightly fried, with sweet and spicy asian chili sauce 17

CHILLED SEAFOOD TOWER 690/1380 cal
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab
small 59
large 118

SPICY SHRIMP 350 cal
succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 19

SIZZLING BLUE CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling lemon butter 19.5

CRAB STACK 320 cal
colossal lump blue crab, avocado, mango, cucumber 19

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach and white wine demi-glace 15

SHRIMP COCKTAIL 190 cal
SHRIMP REMOULADE 350 cal
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 18

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 and fresh ground black pepper 10

LETTUCE WEDGE 220 cal
(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 9.5

FRESH MOZZARELLA & KUMATO TOMATO SALAD 230 cal
locally sourced kumato tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 12

NEW ORLEANS GUMBO 252 cal 9.5

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

HARVEST SALAD 360 cal
mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans and crispy onions 10

ruth's favorites in red

*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 47

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 54

PETITE RIBEYE* 1030 cal
USDA Prime 12 oz cut, well marbled for peak flavor, deliciously juicy 44

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 49

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut 45

PETITE FILET* 340 cal
equally tender 8 oz filet 40

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 90

LAMB CHOPS* 860 cal
three extra thick chops, marinated overnight, with fresh mint 45

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 60

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz Ribeye, well-marbled for peak flavor 119

entrée complements

SHRIMP 100 cal
six additional large shrimp 15

LOBSTER TAIL 50 cal 17

OSCAR STYLE LUMP CRAB MEAT 407 cal
OSCAR STYLE CRAB CAKE 520 cal
lump crab meat or crab cake, asparagus and béarnaise sauce 15

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

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic and a touch of panko bread crumbs 5

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seafood & specialties

STUFFED CHICKEN BREAST 630 cal

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter 26

SIZZLING BLUE CRAB CAKES 480 cal

three jumbo lump crab cakes with sizzling lemon butter 31

CHILEAN SEA BASS 920 cal

pan roasted, citrus-coconut butter, sweet potato and pineapple hash 39

BARBECUED SHRIMP 790 cal

large shrimp sautéed in reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes 32

VEGETARIAN PLATE MARKET PRICE

Ask your server for details.

potatoes & signature sides

AU GRATIN 560 cal

idaho sliced potatoes with a three cheese sauce 10.25

BAKED 800 cal

one lb, fully loaded 8.5

MASHED 440 cal

with a hint of roasted garlic 9.5

FRENCH FRIES 740 cal

classic cut 9.5

SHOESTRING FRIES 640 cal

extra thin and crispy 9.5

SWEET POTATO CASSEROLE 880 cal

with pecan crust 10.25

LYONNAISE 660 cal

caramelized onions, fresh thyme, garlic butter 9.5

LOBSTER MAC & CHEESE 870 cal

tender lobster, three cheese blend, mild green chiles 19

vegetables

CREAMED SPINACH 440 cal

a ruth's classic 9.5

ROASTED BRUSSELS SPROUTS 570 cal

bacon, honey butter 12

GRILLED ASPARAGUS 45 cal

hollandaise sauce 395 cal 11.5

FIRE-ROASTED CORN 370 cal

hand-cut fresh from the cob, diced jalapeño 10.5

CREMINI MUSHROOMS 360 cal

pan-roasted, fresh thyme 11

FRESH BROCCOLI 80 cal

simply steamed 9.5

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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.

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.®