

appetizers

SEARED AHI TUNA* 130 cal

complemented by a spirited sauce with hints of mustard & beer 20

BARBECUED SHRIMP 400 cal

jumbo shrimp sautéed in reduced white wine, butter, garlic & spices 20

MUSHROOMS STUFFED WITH CRABMEAT 440 cal

broiled, topped with romano cheese 16

CALAMARI 990 cal

lightly fried, with sweet & spicy asian chili sauce 20

CHILLED SEAFOOD TOWER* 690/1380 cal

selection of shellfish & seafood, cocktail & sirachi-lime sauce	small	MP
	large	MP

SPICY SHRIMP 350 cal

succulent jumbo shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 20

SIZZLING CRAB CAKES 320 cal

two jumbo lump crab cakes with sizzling lemon butter 28

VEAL OSSO BUCO RAVIOLI 460 cal

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 17

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 11

LETTUCE WEDGE 220 cal

(calorie count does not include dressing) crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 13

SOUP OF THE DAY 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, bleu cheese, lemon basil dressing, crispy onions 12

STEAK HOUSE SALAD 50 cal

(calorie count does not include dressing) iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 11

SLICED TOMATO & ONION 280 cal

beefsteak tomato, field greens, red onions, vinaigrette & bleu cheese 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 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.

For parties of 5 or more, gratuity of 20% will be included.

signature steaks & chops

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut, slightly
firmer than a ribeye 56

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

LAMB CHOPS* 860 cal
three extra thick chops, marinated
overnight, with fresh mint 56

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 62

FILET* 500 cal
tender corn-fed midwestern beef,
11 oz cut 58

PETITE FILET* 340 cal
equally tender 8 oz filet 53

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 72

PETITE FILET & SHRIMP* 490 cal
two 4 oz medallions with jumbo shrimp 59

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet,
40 oz USDA Prime cut 110

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender 16 oz
bone-in cut at the peak of
flavor 75

**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 135

entrée complements

SHRIMP 100 cal
six jumbo shrimp 16

AU POIVRE SAUCE 90 cal
brandy & pepper sauce 5

LOBSTER TAIL 50 cal 22

OSCAR STYLE 520 cal
crab cake, asparagus & béarnaise sauce 18

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic, panko bread crumbs 6

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal

oven roasted double chicken breast,
garlic herb cheese, lemon butter 38

SIZZLING CRAB CAKES 480 cal

three jumbo lump crab cakes with sizzling
lemon butter 40

GARLIC CRUSTED SEA BASS 770 cal

tender fillet, topped with a panko garlic crust
& lemon butter 44

BARBECUED SHRIMP 790 cal

jumbo shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted
garlic mashed potatoes 37

KING SALMON & SHRIMP 930 cal

lightly blackened, topped with shrimp & new
orleans bbq butter 40

potatoes & signature sides

AU GRATIN 560 cal

idaho sliced potatoes
with a three cheese sauce 13

BAKED 800 cal

one lb, fully loaded 10

GARLIC MASHED 440 cal

smooth and creamy, with hints of roasted
garlic 11

FRENCH FRIES 740 cal

classic cut 12

SHOESTRING FRIES 640 cal

extra thin & crispy 12

SWEET POTATO CASSEROLE 880 cal

with pecan crust 13

TRUFFLE LOBSTER

MAC & CHEESE 930 cal

tender lobster, aged cheddar, truffle-herb
crust 25

without lobster 14

vegetables

CREAMED SPINACH 440 cal

a ruth's classic 12

ROASTED BRUSSELS SPROUTS 570 cal

bacon, honey butter 14

GRILLED ASPARAGUS 100 cal

hollandaise sauce 290 cal 13

CREMINI MUSHROOMS 360 cal

pan-roasted, fresh thyme 13

FRESH BROCCOLI 80 cal

simply steamed 11

SAUTÉED BABY SPINACH 160 cal 13

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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.®