

appetizers

SEARED AHI-TUNA*

complemented by a spirited sauce with hints of mustard and beer 20/19

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach and white wine demi-glace 17/16

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices 18/17

SPICY LOBSTER

succulent lobster, lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad 20/19

SEAFOOD TOWER

includes crablegs, shrimp cocktail, poached chilled lobster tail and crabtini
For 2 69 For 4 137

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 22/21

CALAMARI

lightly fried, with sweet and spicy asian chili sauce 18/17

MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 17/16

CRABTINI

lump crabmeat and house vinaigrette with creole remoulade sauce in a chilled martini glass 19/18

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 20/19

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: BLEU CHEESE, BALSAMIC VINAIGRETTE, CREAMY LEMON BASIL, RANCH, THOUSAND ISLAND, REMOULADE, AND VINAIGRETTE

CAESAR SALAD

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and fresh ground black pepper 12/11

LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 12/11

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese and cajun pecans 12/11

LOBSTER BISQUE 13/12

RUTH'S CHOP SALAD

our original... julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, crisp onions 12.5/11.5

STEAK HOUSE SALAD

iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. 11.5/10.5

SLICED TOMATO & ONION

beefsteak tomato, field greens, red onions, vinaigrette and bleu cheese 13/12

SOUP OF THE DAY 12.5/11.5

ruth's favorites in red



Prices reflected in orange are for members of Total Rewards. Show your card to receive the discounted price. If you are not a member, sign up for free at the Total Rewards booth.

*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*

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 52/51

T-BONE*

full-flavored 24 oz USDA Prime cut 71/69

LAMB CHOPS*

three extra thick domestic chops, marinated overnight, with fresh mint 52/50

RIBEYE*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 52/51

FILET*

tender corn-fed midwestern beef, 11 oz cut 54/53

PETITE FILET*

equally tender 8 oz filet 45/44

COWBOY RIBEYE*

bone-in 22 oz USDA Prime cut 62/61

PETITE FILET & SHRIMP*

two 4 oz medallions with large shrimp 54/52

PORTERHOUSE FOR TWO*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 105/103

BONE-IN PRIME FILET MIGNON*

bone-in 16 oz USDA Prime cut 69/67

BONE-IN NY STRIP*

USDA Prime bone-in ny strip grilled to perfection 61/59

entrée complements

SHRIMP

six additional large shrimp 16

AU POIVRE SAUCE

brandy and pepper sauce 4

LOBSTER TAIL MARKET PRICE

OSCAR STYLE

crab cake, asparagus and béarnaise sauce 16

BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of panko bread crumbs 5

How It's Prepared

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	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK	BROILED
COOL CENTER			CENTER	THROUGHOUT,
				NO PINK

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seafood & specialties

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter 35/34

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter 31.5/29.5

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes 33/31

VEGETARIAN PLATE

choose three of your favorite potato or vegetable sides 26/25

LOBSTER TAIL MARKET PRICE

potatoes

AU GRATIN

idaho sliced potatoes with a three cheese sauce 11.5

BAKED

one lb, fully loaded 11

MASHED

with a hint of roasted garlic 11

FRENCH FRIES

classic cut 10

SWEET POTATO CASSEROLE

with pecan crust 11

LYONNAISE

sautéed with onions 11.5

LOBSTER MAC & CHEESE

tender cold water lobster, blends of three-cheeses, mild green chiles 19

vegetables

BABY SPINACH 11.5

SAUTÉED MUSHROOMS 11

BROILED TOMATOES 10.5

ONION RINGS 10.5

FRESH ASPARAGUS & HOLLANDAISE 12

CREAMED SPINACH 11

BROCCOLI AU GRATIN 11.5

FRESH BROCCOLI 11

GREEN BEANS WITH ROASTED GARLIC 11.5

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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 ON A HUNCH AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THAT 60-SEAT RESTAURANT, PICTURED ON OUR COVER, HAS BECOME A FAMILY OF LOCAL STEAK HOUSES LOCATED IN CITIES AROUND THE WORLD — EACH ONE DEDICATED TO 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

FIRST ESTABLISHMENT *New Orleans*



Life's too short to eat anywhere else.®