

appetizers

SEARED AHI-TUNA*

complemented by a spirited sauce with hints of mustard and beer 18

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach and white wine demi-glace 15

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices 16

SPICY LOBSTER

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

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 21

CALAMARI

lightly fried, with sweet and spicy asian chili sauce 16

MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 15

CRABTINI

lump crabmeat and house vinaigrette with creole remoulade sauce in a chilled martini glass 17

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 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 10

LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 9.5

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese and cajun pecans 10

LOBSTER BISQUE 11.5

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, crispy onions 10

STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 9

SLICED TOMATO & ONION

beefsteak tomato, field greens, red onions, vinaigrette and bleu cheese 10

SOUP OF THE DAY MARKET PRICE

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*

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 49

T-BONE*

full-flavored 24 oz USDA Prime cut 54

LAMB CHOPS*

three extra thick chops, marinated overnight, with fresh mint 41

PETITE RIBEYE*

USDA Prime 12 oz cut, well marbled for peak flavor, deliciously juicy 45

RIBEYE*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 49

FILET*

tender corn-fed midwestern beef, 11 oz cut 47

PETITE FILET*

equally tender 8 oz filet 41

COWBOY RIBEYE*

bone-in 22 oz USDA Prime cut 55

PETITE FILET & SHRIMP*

two 4 oz medallions with large shrimp 47

PORTERHOUSE FOR TWO*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 89

entrée complements

SHRIMP

six additional large shrimp 14

AU POIVRE SAUCE

brandy and pepper sauce 4

LOBSTER TAIL MARKET PRICE

OSCAR STYLE

crab cake, asparagus and béarnaise sauce 15

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

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seafood & specialties

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter 32

STUFFED CHICKEN BREAST

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

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes 29

VEGETARIAN PLATE

choose three of your favorite potato or vegetable sides 21

potatoes

AU GRATIN

idaho sliced potatoes with a three cheese sauce 10.5

BAKED

one lb, fully loaded 10

MASHED

with a hint of roasted garlic 10.5

FRENCH FRIES

classic cut 10

SHOESTRING FRIES

extra thin and crispy 10

SWEET POTATO CASSEROLE

with pecan crust 10.5

LYONNAISE

sautéed with onions 10.5

vegetables

SPINACH AU GRATIN 10.5

BABY SPINACH 10

SAUTÉED MUSHROOMS 10.5

BROILED TOMATOES 9.5

FRESH ASPARAGUS & HOLLANDAISE 11.5

TEMPURA ONION RINGS 10

CREAMED SPINACH 10

BROCCOLI AU GRATIN 10.5

FRESH BROCCOLI 10

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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.®