



## DECISIONS, DECISIONS.

Point at the background images to whet your appetite.

The Shops at Mauna Lani

68-1330 Mauna Lani Drive, Suite #121 • Kohala Coast, HI 96743

Phone: (808) 887-0800 • Fax: (808) 887-0803

CALL 800-774-3663, PRESS 2 THEN ENTER EXT. 977

Email this menu at: 800774FOOD.COM



\* Traditional New Orleans favorites.

Many of our recipes were developed by Ruth.



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## APPETIZERS AND SOUPS

### Barbecued Shrimp\* \$13.95

Sautéed New Orleans style in reduced white wine, butter, garlic and spices.

### Shrimp Remoulade/ Shrimp Cocktail\* \$13.95

Jumbo Gulf shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans homestyle cocktail sauce.

### Mushrooms Stuffed with Crabmeat \$13.95

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese.

### Lobster Bisque \$12.50

### Seared Ahi/Sashimi\*\* MARKET PRICE

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer.

### Sizzlin' Blue Crab Cakes \$19.50

Two jumbo lump crab cakes with sizzling lemon butter.

### Veal Osso Buco Ravioli \$13.95

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi glace.

### Onion Soup Au Gratin \$9.95

## SALADS

Dressings: Bleu Cheese \*, Remoulade \*, Thousand Island, Creamy Lemon Basil, Ranch and Vinaigrette. All made fresh, using our exclusive recipes.

### Steak House Salad \$8.50/5.50

Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions.

### Lettuce Wedge \$8.50/5.50

A crisp wedge of iceberg lettuce on field greens with your choice of dressing.

### Sliced Tomato and Maui Onion \$8.50/5.50

A sliced Beefsteak tomato on field greens. Topped with sliced Maui onions, vinaigrette and Bleu Cheese crumbles.

### Spinach Salad \$8.50/5.50

Fresh tender spinach tossed with sliced red onion, mushrooms and a warm bacon dressing. Topped with crisp bacon and chopped egg.

### Caesar \$9.50/6.50

Fresh crisp Romaine tossed with Romano cheese, garlic croutons and creamy Caesar dressing. Topped with shaved Parmesan cheese and sprinkled with fresh ground pepper.

### Ruth's Chop Salad \$9.95/6.95

A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions and mushrooms, chopped green olives, bacon, eggs, hearts of palm, croutons, Bleu Cheese and lemon basil dressing. Served with cherry tomatoes and topped with crispy fried onions.

## ENTREES

### ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800o F to lock in the corn-fed flavor. Then we serve your steak sizzzzling on a 500° plate so that it stays hot throughout your meal. Our steaks are served sizzling in butter, specify extra butter or none.

**RARE** Very red, cool center.

**MEDIUM RARE** Red, warm center.

**MEDIUM** Pink center.

**MEDIUM WELL** Slightly pink center.

**WELL** Broiled throughout, no pink.

### TOMATO AND ONION



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### FILET

The most tender cut of corn-fed Midwestern beef.

**\$39.95**

### NEW YORK STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.

**\$43.95**

### RIBEYE

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy.

**\$42.95**

### PORK PORTERHOUSE

A thick, succulent butcher's cut. Served sizzling.

**\$32.95**

### PETITE FILET

A smaller, but equally tender filet.

**\$35.95**

### T-BONE

A full-flavored classic cut of Prime beef that offers both the New York strip & filet on the bone.

**\$48.95**

### COLD WATER

### LOBSTER TAIL

With blackening spice and topped with lemon and drizzled butter.

**MARKET PRICE**

### FRESH BIG

### ISLAND LOBSTER

**MARKET PRICE**

### KING CRAB

Sweet and succulent premium cut segments of Alaskan King Crab. Served steamed and partially split with flame-heated butter.

**MARKET PRICE**

### LAMB CHOPS

Three chops cut extra thick, served with fresh mint. They are naturally tender and flavorful.

**\$40.95**

### BROILED MARINATED CHICKEN

Double breast of chicken flavored with our own marinade.

**\$25.95**



**NEW YORK STRIP**

### COWBOY RIBEYE

A huge bone-in version of this USDA Prime cut.

**\$45.95**

### VEAL CHOP WITH SWEET AND HOT PEPPERS

Marinated overnight in a savory blend of pepper vinegar, garlic and onions. Broiled and served sizzling with hot and sweet peppers.

**\$36.95**

### PETITE FILET AND SHRIMP

Two 4-oz. medallions of our filet topped with jumbo gulf shrimp.

**\$48.95**

### MARKET FRESH

### SEAFOOD SELECTIONS\* \* MARKET PRICE

Your server will describe the seafood our Chef has selected for today.

## ENTREE

## COMPLEMENTS

### OSCAR STYLE

Crab cake, asparagus and béarnaise sauce.

**\$13.95**

### BLUE CHEESE CRUST

Bleu cheese, roasted garlic and a touch of bread crumbs.

**\$ 3.95**

### SWEET & HOT PEPPERS

**\$ 3.95**

### SHRIMP

6 additional jumbo shrimp.

**\$13.95**

### LOBSTER TAIL

**MARKET PRICE**

### KING CRAB

**MARKET PRICE**

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## POTATOES AND RICE

Mashed*, with a hint of roasted garlic.	\$7.95
Baked, a one-pounder, loaded.	\$7.95
Lyonnaise, sautéed with onions.	\$7.95
Cottage, thick, round slices.	\$7.95
Sweet Potato Casserole, with a pecan crust.	\$8.95
Julienne, regular cut.	\$7.95
Shoestring, extra thin and crispy.	\$7.95
Potatoes Au Gratin*	\$8.95
Steamed White Rice	\$3.95

## VEGETABLES

Broiled Tomatoes	\$7.95
Fresh Spinach	\$7.95
Creamed *	\$8.95
Au Gratin	\$8.95
French Fried Onion Rings	\$7.95
Fresh Broccoli	\$7.95
Au Gratin	\$8.95



Sautéed Mushrooms	\$7.95
Fresh Asparagus with Hollandaise	\$8.95

## DESSERTS

Caramelized Banana Cream Pie Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.	\$9.95
Warm Apple Crumb Tart Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.	\$9.95
Cheesecake Creamy homemade cheesecake served with fresh berries.	\$9.95
Chocolate Sin Cake Chocolate and espresso – an irresistible temptation.	\$9.95
Ruth's Hot Fudge Sundae	\$8.95
Crème Brulée* The classic Creole egg custard, topped with fresh berries and mint.	\$9.95
Bread Pudding with Whiskey Sauce* Our definitive version of a traditional New Orleans favorite.	\$8.95
Fresh Seasonal Berries with Sweet Cream Sauce A celebration of natural flavors. Simple and simply sensational.	\$9.95
Ice Cream or Sorbet	\$7.95

## COFFEES

Espresso	\$4.25
Freshly Brewed Coffee	\$3.50
Cappuccino	\$4.95
Assorted Teas	\$3.50

\*\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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## RUTH'S CHRIS STEAK HOUSE

It all started in 1965 when Ruth Fertel mortgaged her home to buy a little steak house in New Orleans called Chris Steak House. As her reputation grew, Ruth expanded and added her name to the original. That's how the uniquely named Ruth's Chris Steak House was born.

Try one of our New Orleans-inspired appetizers, and add some side dishes created from Ruth's original recipes.

Be sure to save some room for one of Ruth's classic desserts, too. Complement your meal with a selection from our award-winning wine list, featuring over 250 world-class international and domestic labels. Many premium wines are also available by the glass. Our experienced kitchen and service teams are still inspired by Ruth's legendary dedication to her guests. So relax and enjoy our New Orleans-style hospitality. We hope you will agree that there is no better place to dine with family, friends, and associates than Ruth's Chris Steak House. For reservations and group private dining arrangements visit our website at [www.RuthsChris.com](http://www.RuthsChris.com)

LAMB CHOPS, THICK AND TENDER.



STEAMED LOBSTER, SIMPLY DIVINE.



## PERFECT PAIRINGS

### RIBEYE – CABERNET SAUVIGNON

Ribeye is a rich, flavorful steak. The structure of the full-bodied Cabernet enhances the richness of the Ribeye.

### NEW YORK STRIP – MERITAGE BLEND OR BORDEAUX

The structured flavor of the beef stands up to a sturdy Meritage blend or Bordeaux. These wines have undertones of rich black cherry that pair well with our Strip.

### FILET MIGNON – SHIRAZ

Filet is a soft, delicate cut of beef. Shiraz has body and a full flavor that enhances and deepens the taste of the Filet.

### VEAL CHOP WITH SWEET PEPPERS – ZINFANDEL

This is wine known for its full fruit and solid, spicy backbone, its intensity and rich fruit flavors stand up well and enhance the subtlety of the veal with sweet peppers.

### LAMB CHOP – ITALIAN RED WINE (TUSCANY)

Tuscan red wines have finesse, suppleness, and complexity — a perfect match for a full-flavored meat like lamb.

## GIVE THE GIFT THAT SIZZLES

Ruth's Chris gift cards make the perfect gift for any occasion. Purchase your gift cards today at any of our restaurants, online at [www.RuthsChris.com](http://www.RuthsChris.com), or by calling 1.800.544.0808.

Following the principles of our founder, Ruth Fertel, we procure only the finest USDA Prime corn-fed beef available. At certain times during the year, fresh filet cuts are not available in this grade. Therefore, we select the highest quality USDA Choice available. All other cuts of beef are always USDA Prime.

In respect of our other guests, please refrain from using your cellular telephone in our dining room

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