



The Shops at Wailea

3750 Wailea Alanui #A-34

Wailea, Maui, HI. 96753

(808) 874-8880 • Fax: (808) 874-8810

CALL 800-774-3663, PRESS 2 THEN ENTER EXT. 980

Email this menu at: 800774FOOD.COM

APPETIZERS AND SOUPS

Barbecued Shrimp* **\$12.95**

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

**Shrimp Remoulade/
Shrimp Cocktail*** **\$12.50**

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** **\$12.50**

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

Lobster Bisque **\$11.50**

Seared Ahi/Sashimi** **MARKET PRICE**

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

Sizzlin' Blue Crab Cakes **\$18.95**

Two jumbo lump crab cakes with sizzling lemon butter.

Veal Osso Buco Ravioli **\$12.50**

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 **\$8.50**

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 **\$7.50/4.50**

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 **\$8.50/5.50**

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 **\$9.50/6.50**

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.

F I L E T **\$34.95**

The most tender cut of corn-fed Midwestern beef.

NEW YORK STRIP **\$38.95**

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

RIBEYE **\$37.95**

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

* Traditional New Orleans favorites.

Many of our recipes were developed by Ruth.



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PORK PORTERHOUSE \$29.95

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

PETITE FILET \$30.95

A smaller, but equally tender filet.

T -BONE \$44.95

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

COWBOY RIBEYE \$41.95

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

VEAL CHOP WITH SWEET AND HOT PEPPERS \$31.95

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

PETITE FILET AND SHRIMP \$42.95

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

MARKET FRESH SEAFOOD SELECTION* * MARKET PRICE

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

COLD WATER LOBSTER TAILS MARKET PRICE

With blackening spice and topped with lemon and drizzled butter.

FRESH LOBSTER MARKET PRICE

Fresh whole Maine Lobster, ranging from 2.5 to 5 pounds.

LAMB CHOPS \$36.95

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

BROILED MARINATED CHICKEN \$21.95

Double breast of chicken flavored with our own marinade.

ENTREE COMPLEMENTS

OSCAR STYLE \$13.95

Crab cake, asparagus and béarnaise sauce.

BLUE CHEESE CRUST \$ 3.95

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

SWEET & HOT PEPPERS \$ 3.95

SHRIMP \$12.95

6 additional jumbo shrimp.

LOBSTER TAIL MARKET PRICE

WHOLE LOBSTER MARKET PRICE

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

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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.	\$8.95
Warm Apple Crumb Tart Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.	\$8.95
Cheesecake Creamy homemade cheesecake served with fresh berries.	\$8.95
Chocolate Sin Cake Chocolate and espresso – an irresistible temptation.	\$8.95
Ruth's Hot Fudge Sundae	\$6.95
Crème Brulée* The classic Creole egg custard, topped with fresh berries and mint.	\$8.95
Bread Pudding with Whiskey Sauce* Our definitive version of a traditional New Orleans favorite.	\$7.95
Fresh Seasonal Berries with Sweet Cream Sauce A celebration of natural flavors. Simple and simply sensational.	\$8.95
Ice Cream or Sorbet	\$5.50

COFFEES

Espresso	\$4.25
Freshly Brewed Coffee	\$2.95
Cappuccino	\$4.95
Assorted Teas	\$2.95

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

* Traditional New Orleans favorites.

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

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, 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

Many of our recipes were developed by Ruth.