appetizers

SEARED AHI-TUNA* complemented by a spirited sauce with hints of mustard and beer 19

BARBECUED SHRIMP large shrimp sautéed in reduced white wine, butter, garlic and spices 17

MUSHROOMS STUFFED WITH CRABMEAT broiled, topped with romano cheese 16

CRISPY LOBSTER TAIL cold water lobster tail, lightly fried, tossed in a spicy cream sauce, jalapeno pepper jam drizzle, tangy cucumber salad 21.5

CHILLED SEAFOOD TOWER maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab small 59

SPICY SHRIMP succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 19

SIZZLING BLUE CRAB CAKES two jumbo lump crab cakes with sizzling lemon butter 21

CRAB STACK colossal lump blue crab, avocado, mango, cucumber 19

CALAMARI lightly fried, with sweet and spicy asian chili sauce 18

VEAL OSSO BUCO RAVIOLI saffron-infused pasta with sautéed baby spinach and white wine demi-glace 16

SHRIMP COCKTAIL 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, 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 10.5

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 10.5

LETUCE WEDGE crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 10.5

STEAK HOUSE SALAD iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 9.5

FRESH MOZZARELLA & KUMATO TOMATO SALAD locally sourced kumato tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 12

HARVEST SALAD mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans and crispy onions 10.5

LOBSTER BISQUE 11.5

SOUP OF THE DAY MARKET PRICE

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.
signature steaks & chops

NEW YORK STRIP*
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 50

T-BONE*
full-flavored 24 oz USDA Prime cut 58

LAMB CHOPS*
three extra thick chops, marinated overnight, with fresh mint 44

PETITE RIBEYE*
USDA Prime 12 oz cut, well marbled for peak flavor, deliciously juicy 48

RIBEYE*
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 53

FILET*
tender corn-fed midwestern beef, 11 oz cut 49

PETITE FILET*
equally tender 8 oz filet 43

COWBOY RIBEYE*
bone-in 22 oz USDA Prime cut 59

PETITE FILET & SHRIMP*
two 4 oz medallions with large shrimp 48

PORTERHOUSE FOR TWO*
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 94

Specialty Cuts

BONE-IN FILET*
an incredibly tender 16 oz bone-in cut at the peak of flavor 65

BONE-IN NEW YORK STRIP*
USDA Prime, full-bodied 19 oz bone-in cut, our founder’s favorite 60

TOMAHAWK RIBEYE*
USDA Prime bone-in 40 oz Ribeye, well-marbled for peak flavor 119

entrée complements

SHRIMP
six additional large shrimp 15

LOBSTER TAIL 17

OSCAR STYLE
crab cake, asparagus and béarnaise sauce 15

RUTH’S DIPPING TRIO
black truffle butter, shiitake demi-glace, honey soy glaze 6

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

ruth’s favorites in red

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seafood & specialties

STUFFED CHICKEN BREAST
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter  29

SIZZLING BLUE CRAB CAKES	hree jumbo lump crab cakes with sizzling lemon butter  34

CHILEAN SEA BASS
pan roasted, citrus-coconut butter, sweet potato and pineapple hash  39

BARBECUED SHRIMP
large shrimp sautéed in reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes  32

VEGETARIAN PLATE
ask your server for details  MARKET PRICE

potatoes & signature sides

AU GRATIN
idaho sliced potatoes with a three cheese sauce  11

BAKED
one lb, fully loaded  10

MASHED
with a hint of roasted garlic  11

FRENCH FRIES
classic cut  10

SHOESTRING FRIES
extra thin and crispy  10

SWEET POTATO CASSEROLE
with pecan crust  11

LOBSTER MAC & CHEESE
tender lobster, three cheese blend, mild green-chiles  19

vegetables

CREAMED SPINACH
a ruth’s classic  10.5

ROASTED BRUSSELS SPROUTS
bacon, honey butter  12

GRILLED ASPARAGUS
hollandaise sauce  11.5

FIRE-ROASTED CORN
hand-cut fresh from the cob, diced jalapeño  10.5

CREMINI MUSHROOMS
pan-roasted, fresh thyme  11

FRESH BROCCOLI
simply steamed  10.5
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 ORIGINALY 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 ........................................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° FARENHEIT 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.

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THIS IS HOW IT’S DONE.