

APPETIZERS

SHRIMP COCKTAIL/ SHRIMP REMOULADE

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. 18

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed baby spinach and a white wine demi-glace. 15

BARBECUED SHRIMP

Large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. 15

SEARED AHI-TUNA*

Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer. 16

SIZZLIN' BLUE CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter. 20

CALAMARI

Our calamari is lightly fried and tossed with a sweet and spicy Asian chili sauce. 15

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese. 14

SPICY LOBSTER

Succulent lobster, lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad. 18

CRABTINI

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass. 15

SALADS AND 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 crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper. 9.5

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens, topped with bacon, bleu cheese and your choice of dressing. 9

HARVEST SALAD

Mixed greens with roasted corn, dried cherries, crispy bacon and tomatoes in a white balsamic vinaigrette, topped with goat cheese and Cajun pecans. 9

LOBSTER BISQUE - 10.5

RUTH'S CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, baby spinach and radicchio are tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing and then topped with crispy onions. 9

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. 8.5

SLICED TOMATO AND ONION

A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and bleu cheese. 9

SOUP OF THE DAY - Market Price

RUTH'S FAVORITE SELECTIONS

** 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 AND CHOPS

NEW YORK STRIP*

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. 46

T-BONE*

A full-flavored classic cut of USDA Prime. 52

LAMB CHOPS*

Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful. 40

RIBEYE*

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

12-ounce - 43

16-ounce - 47

FILET*

The most tender cut of corn-fed Midwestern beef, broiled to your liking. 45

PETITE FILET*

A smaller, but equally tender filet. 39

COWBOY RIBEYE*

A huge bone-in version of this USDA Prime cut. 52

PETITE FILET AND SHRIMP*

Two 4-ounce medallions of our filet topped with large shrimp. 46

PORTERHOUSE FOR TWO*

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. 88

ENTRÉE COMPLÉMENTS

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. 4

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° F 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
Very red, cool center.

MEDIUM RARE
Red, warm center.

MEDIUM
Pink center.

MEDIUM WELL
Slightly pink center.

WELL
Broiled throughout, no pink.

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SEAFOOD AND SPECIALTIES

SIZZLIN' BLUE CRAB CAKES

Three of our jumbo lump crab cakes with sizzling lemon butter. 31

STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. 25

BARBECUED SHRIMP

Our signature large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of roasted garlic mashed potatoes. 28

VEGETARIAN PLATE

Choose three of your favorite potato or vegetable sides. 21

CHEF'S FEATURES

Our chef has selected the finest fresh fish, lobster and other seasonal specialties for your enjoyment. Please refer to the Chef's Features page at the front of the menu for a list of today's selections.

POTATOES

POTATOES AU GRATIN. Idaho sliced potatoes with a three cheese sauce. 10

BAKED. A one-pounder, loaded. 9.5

MASHED. With a hint of roasted garlic. 10

FRENCH FRIES. Classic cut. 9.5

SHOESTRING. Extra thin and crispy. 9.5

SWEET POTATO CASSEROLE.
With pecan crust. 10

LYONNAISE. Sautéed with onions. 9.5

VEGETABLES

SPINACH AU GRATIN - 9.5

BABY SPINACH - 9

SAUTÉED MUSHROOMS - 9.5

BROILED TOMATOES - 9

FRESH ASPARAGUS WITH HOLLANDAISE - 11

CREAMED SPINACH - 9

TEMPURA ONION RINGS - 9

BROCCOLI AU GRATIN - 10

FRESH BROCCOLI - 9.5

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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 200 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

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

The structured flavor of the beef stands up to a sturdy Meritage blend. This wine has 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.

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, 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.

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