

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

SPICY LOBSTER

succulent lobster, lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad 20

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab small 59
large 118

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 17

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

LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 10

FRESH MOZZARELLA & KUMATO TOMATO SALAD

locally sourced kumato tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 12

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 10.5

STEAK HOUSE SALAD

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

HARVEST SALAD

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

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 50

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 50

FILET*

tender corn-fed midwestern beef, 11 oz cut 49

PETITE FILET*

equally tender 8 oz filet 42

COWBOY RIBEYE*

bone-in 22 oz USDA Prime cut 56

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

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 115

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-glaze, honey soy glaze 6

BLEU CHEESE CRUST

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

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seafood & specialties

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter 28

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter 32

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 29

VEGETARIAN PLATE

ask your server for details MARKET PRICE

potatoes & signature sides

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

LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles 18

vegetables

CREAMED SPINACH

a ruth's classic 10

ROASTED BRUSSELS SPROUTS

bacon, honey butter 11.5

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 10.5

FRESH BROCCOLI

simply steamed 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 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 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.

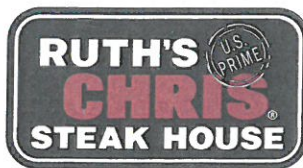
FOUNDER *Ruth Fertel* 1965

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.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK



THIS IS HOW IT'S DONE.