

APPETIZERS AND SOUPS

SHRIMP COCKTAIL OR SHRIMP REMOULADE	16.95	ONION SOUP AU GRATIN	9.95
Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce.		SIZZLIN' BLUE CRAB CAKES	19.50
		Two jumbo lump crab cakes with sizzling lemon butter.	
BARBECUED SHRIMP	14.95	CALAMARI	14.95
Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices.		Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce.	
MUSHROOMS STUFFED WITH CRABMEAT	14.95	SEARED AHI-TUNA*	14.95
Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese.		Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer.	
CRABTINI	16.95	VEAL OSSO BUCO RAVIOLI	14.00
Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass.		Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed baby spinach and a white wine demi-glace.	
LOBSTER BISQUE	9.95		
LOUISIANA SEAFOOD AND SAUSAGE GUMBO	9.95		

SALADS

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*.

STEAK HOUSE SALAD	7.95	CAESAR SALAD	8.95
Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions.		Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.	
RUTH'S CHOP SALAD	9.95	LETTUCE WEDGE	8.95
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.		A crisp wedge of iceberg lettuce on field greens, topped with bacon, bleu cheese and your choice of dressing.	
HARVEST SALAD	9.95	SLICED TOMATO AND ONION	8.95
Mixed greens with roasted corn, dried cherries, crispy bacon and tomatoes in a white balsamic vinaigrette, topped with goat cheese and Cajun pecans.		A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and bleu cheese crumbles.	
VINE RIPE TOMATO & MOZZARELLA SALAD	12.50	SPINACH	8.95
A sliced beefsteak tomato, basil and fresh mozzarella cheese with balsamic vinaigrette.		Fresh tender spinach tossed with sliced red onions, mushrooms and a warm bacon dressing. Topped with crisp bacon and chopped egg.	

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 & CHOPS

<p>FILET* 39.95 The most tender cut of corn-fed Midwestern beef, broiled to your liking.</p>	<p>PETITE FILET* 34.95 A smaller, but equally tender filet.</p>
<p>COWBOY RIBEYE* 46.95 A huge bone-in version of this USDA Prime cut.</p>	<p>PETITE FILET AND SHRIMP* 41.95 Two 4-ounce medallions of our filet topped with jumbo shrimp.</p>
<p>RIBEYE* 40.95 An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy.</p>	<p>NEW YORK STRIP* 41.95 This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.</p>
<p>LAMB CHOPS* 46.95 Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful.</p>	<p>T-BONE* 49.95 A full-flavored classic cut of USDA Prime.</p> <p>PORTERHOUSE FOR TWO* 86.95 This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet.</p>

ENTRÉE COMPLÉMENTS

<p>BLEU CHEESE CRUST 2.95 Bleu cheese, roasted garlic and a touch of panko bread crumbs.</p>	<p>AU POIVRE SAUCE 2.95 Brandy and pepper sauce.</p>
<p>OSCAR STYLE 13.95 Crab cake, asparagus and béarnaise sauce.</p>	<p>SHRIMP 14.95 Six additional large shrimp.</p>

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 **sizzzzling** 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
<i>Very red, cool center.</i>	<i>Red, warm center.</i>	<i>Pink center.</i>	<i>Slightly pink center.</i>	<i>Broiled throughout, no pink.</i>

RUTH'S FAVORITE SELECTIONS

SEAFOOD

BARBECUED SHRIMP	25.95	SIZZLIN' BLUE CRAB CAKES	28.95
Our signature jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of roasted garlic mashed potatoes.		Three of our jumbo lump crab cakes with sizzling lemon butter.	
		SALMON FILLET	28.95
		A hand-cut North American salmon available grilled, blackened or broiled.	

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.

SPECIALTY ENTRÉES

STUFFED CHICKEN BREAST	25.95	PERSONALIZED POTATO & VEGETABLE SELECTION	17.95
Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter.		Create the perfect vegetarian entrée by choosing three of your favorite Ruth's Chris side items.	

POTATOES

8.25

MASHED

With a hint of roasted garlic.

SWEET POTATO CASSEROLE

With pecan crust.

LYONNAISE

Sautéed with onions.

BAKED

A one-pounder, loaded.

SHOESTRING

Extra thin and crispy.

FRENCH FRIES

Classic cut.

Add \$1.50 for the following selection

POTATOES AU GRATIN

Idaho sliced potatoes with a three cheese sauce.

VEGETABLES

8.25

CREAMED SPINACH

Add \$1.50 for the following selections

BABY SPINACH

FRESH ASPARAGUS WITH HOLLANDAISE

FRESH BROCCOLI

BROCCOLI AU GRATIN

ONION RINGS

SPINACH AU GRATIN

BROILED TOMATOES

SAUTÉED MUSHROOMS

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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 dining arrangements please contact us directly. Clayton - 314.783.9900 or Downtown St. Louis at the Hyatt Regency Riverfront - 314.259.3200.

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 - 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.

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.