appetizers

SEARED AHI-TUNA*
complemented by a spirited sauce with hints of mustard & beer  18.5

BARBECUED SHRIMP
large shrimp sautéed in reduced white wine, butter, garlic & spices  19.5

MUSHROOMS STUFFED WITH CRABMEAT
broiled, topped with romano cheese  17

LOBSTER VOODOO
succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad  21

SIZZLING BLUE CRAB CAKES
two jumbo lump crab cakes with sizzling lemon butter  21.5

CRAB STACK
colossal lump blue crab, avocado, mango, cucumber  19.5

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

VEAL OSSO BUCO RAVIOLI
saffron-infused pasta with sautéed baby spinach & white wine demi-glace  16.5

SHRIMP COCKTAIL
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce  19.5

CARPACCIO*
thinly sliced chilled beef tenderloin, served with shaved parmesan cheese, garlic crisps & field greens  16

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 & 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  13

LETTUCE WEDGE
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing  10.5

STEAK HOUSE SALAD
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions  10

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD
locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil  12.5

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

LOBSTER BISQUE  12

SOUP OF THE DAY  10.5

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. For parties of 8 or more, gratuity of 18% will be included.
signature steaks & chops

NEW YORK STRIP*
USDA Prime, full bodied 12 oz cut, slightly firmer than a ribeye  44

T-BONE*
full-flavored 24 oz USDA Prime cut  56

LAMB CHOPS*
three extra thick chops, marinated overnight, with fresh mint  42

RIBEYE*
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy  48.5

BERKSHIRE PORK CHOP
16-ounce, double bone-in chop, marinated for full flavor & tenderness  39

FILET*
tender corn-fed midwestern beef, 11 oz cut  48

PETITE FILET*
equally tender 8 oz filet  41.5

COWBOY RIBEYE*
bone-in 22 oz USDA Prime cut  55

PETITE FILET* & SHRIMP
petite filet with your choice of grilled, jumbo shrimp or a sizzling blue crab cake  52

PORTERHOUSE FOR TWO*
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut  95

Specialty Cuts

BONE-IN FILET*
an incredibly tender 16 oz bone-in cut at the peak of flavor  59

BONE-IN NEW YORK STRIP*
USDA Prime, full-bodied 19 oz bone-in cut, our founder’s favorite  54

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

entrée complements

SHRIMP
six additional large shrimp  19.5

OSCAR STYLE
lump crabmeat, asparagus & béarnaise sauce  18

RUTH’S DIPPING TRIO
black truffle butter, shiitake demi-glace, honey soy glaze  9

BLEU CHEESE CRUST
bleu cheese, roasted garlic & 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  28.5

**SIZZLING BLUE CRAB CAKES**
three jumbo lump crab cakes with sizzling lemon butter  31

**CHILEAN SEA BASS**
pan roasted, citrus-coconut butter, sweet potato & pineapple hash  42

**BARBECUED SHRIMP**
large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes  29.5

**VEGETARIAN PLATE**
ask your server for details  MARKET PRICE

**SALMON FILLET**
broiled with lemon, salt & pepper  29.5

potatoes & signature sides

**AU GRATIN**
idaho sliced potatoes with a three cheese sauce  12.5

**BAKED**
one lb, fully loaded  9

**MASHED**
with a hint of roasted garlic  9.5

**FRENCH FRIES**
classic cut  9

**SHOESTRING FRIES**
extra thin & crispy  9

**SWEET POTATO CASSEROLE**
with pecan crust  9.5

**HASHBROWSNS**
served fully loaded, a must try!  12.5

**LOBSTER MAC & CHEESE**
tender lobster, three cheese blend, mild green-chiles  22

vegetables

**CREAMED SPINACH**
a ruth’s classic  9

**ROASTED BRUSSELS SPROUTS**
bacon, honey butter  11.5

**GRILLED ASPARAGUS**
hollandaise sauce  12

**FIRE-ROASTED CORN**
hand-cut fresh from the cob, diced jalapeño  10

**CREMINI MUSHROOMS**
pan-roasted, fresh thyme  12.5

**FRESH BROCCOLI**
simply steamed  9

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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.

RUTH’S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° FAHRENHEIT 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.