

appetizers

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints
of mustard & beer 22

BARBECUED SHRIMP 400 cal
sauteed in white wine, garlic butter & spices 24

**MUSHROOMS STUFFED
WITH CRABMEAT** 460 cal
broiled, topped with romano cheese 21

SPICY SHRIMP 350 cal
lightly fried large shrimp, spicy cream sauce,
tangy cucumber salad 25

CALAMARI 990 cal
lightly fried, sweet & spicy asian chili sauce 25

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta, sauteed baby spinach, white
wine demi-glace 22

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes, lemon butter 29

SHRIMP COCKTAIL 190 cal
SHRIMP REMOULADE 350 cal
chilled jumbo shrimp, choice of creole remoulade
sauce or new orleans-style cocktail sauce 23

CHILLED SEAFOOD TOWER 690-1380 cal
maine lobster, jumbo shrimp, colossal lump crabmeat & market fresh chilled seafood
for two 90 | *for four* 175

✦ **BRUT, Collet**, Champagne, France 27 (6 oz) | 40 (9 oz) | 99 (bottle)

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM:
BLUE CHEESE 260 cal, **BALSAMIC VINAIGRETTE** 410 cal, **RANCH** 310 cal, **THOUSAND ISLAND** 170 cal,
CREAMY LEMON BASIL* 260 cal, **REMOULADE** 290 cal, & **WHITE VINAIGRETTE** 350 cal

CAESAR SALAD 500 cal
fresh romaine hearts, romano cheese, shaved parmesan,
creamy caesar dressing, fresh ground black pepper 14

LETTUCE WEDGE 220 cal
calorie count does not include dressing
crisp iceberg wedge, field greens, bacon, blue cheese,
choice of dressing 15

HOUSE SALAD 50 cal
calorie count does not include dressing
iceberg, baby lettuces, grape tomatoes, garlic croutons,
red onions, choice of dressing 13

HARVEST SALAD 360 cal
mixed greens, roasted corn, dried cherries, bacon,
tomatoes, white balsamic vinaigrette, goat cheese,
cajun pecans, crispy onions 14

RUTH'S CHOP SALAD 470 cal
our original ... julienne iceberg lettuce, baby spinach,
radicchio, red onions, mushrooms, green olives,
bacon, eggs, hearts of palm, croutons, blue cheese,
lemon basil dressing, crispy onions 15

LOUISIANA SEAFOOD GUMBO 200 cal
a new orleans classic 14

ruth's favorites in red

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMER ADVISORY: CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

about your steak

Ruth's Chris specializes in the finest custom-aged Midwestern beef. Our chefs prepare your steak in an 1800° oven, searing in the natural flavor. Then it's served to you on a **sizzling** 500° plate, so that it stays hot and delicious from first bite to last.

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

steaks & chops

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut 62

PETITE FILET* 340 cal
exceptionally tender 8 oz filet 54

NEW YORK STRIP* 1390 cal
USDA Prime, full-bodied 16 oz cut, slightly firmer than a ribeye 61

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well-marbled for peak flavor, deliciously juicy 71

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 72

COWBOY RIBEYE* 1690 cal
USDA Prime bone-in 22 oz cut, well-marbled, thick & juicy 80

PORK CHOP* 820 cal
center cut chop, fine-grained, flavorful & served sizzling, sliced cinnamon apples 42

TOURNEDOS & SHRIMP* 470 cal
two 4 oz filet medallions, cajun-dusted large shrimp 59

LAMB CHOPS* 860 cal
extra thick chops, fresh mint 64

entrees

BARBECUED SHRIMP ENTREE 790 cal
large shrimp, white wine, garlic butter & spices; served over mashed potatoes 39

GARLIC CRUSTED SEA BASS* 770 cal
chilean sea bass, panko-garlic crust, lemon butter, baby spinach 48

SALMON FILLET* 380 cal
broiled with lemon, butter & parsley 39

STUFFED CHICKEN BREAST 720 cal
oven-roasted double chicken breast, garlic herb cheese, lemon butter 42

VEGETABLE PLATE 340-2460 cal
choose three of your favorite potato or vegetable sides to build your entree 39

If you have a food allergy, please speak to the manager, chef, or your server before placing your order.

**PRIVATE DINING ROOMS AVAILABLE.
VISIT WWW.RUTHSCHRIS.NET FOR
CURRENT EVENTS AND PROMOTIONS.**

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

specialty cuts & pairings

BONE-IN FILET* 470 cal
USDA Prime bone-in 16 oz cut with
ultimate tenderness 89

♣ CABERNET SAUVIGNON

Frank Family Vineyards, Napa Valley, CA
28 (6 oz) | 42 (9 oz) | 99 (bottle)

PORTERHOUSE* 2260 cal
40 oz USDA Prime cut combining the rich
flavor of a strip & the tenderness of a filet 124

♣ CABERNET SAUVIGNON

Caymus Vineyards, CA
24 (6 oz) | 36 (9 oz) | 96 (bottle)

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz ribeye,
well-marbled for peak flavor 156

♣ RED BLEND

Rowen Wine Co., Sonoma Valley, CA
23 (6 oz) | 34 (9 oz) | 92 (bottle)

entree complements

LOBSTER TAIL 50 cal
broiled, 5 oz cold water tail, added to any
entree 24

SHRIMP 100 cal
add six additional shrimp to any entree 18

OSCAR 400 cal
lump crabmeat, asparagus & bearnaise sauce,
added to any entree 22

BOURBON STREET 400 cal
signature white wine and garlic-butter barbecued
shrimp, added to any entree 24

BLUE CHEESE CRUST 200 cal 6

BEARNAISE SAUCE 280 cal 6

HOLLANDAISE SAUCE 290 cal 6

signature side

LOBSTER MAC & CHEESE 930 cal
a taste of luxury, accented with tender,
succulent lobster meat 28

potatoes

AU GRATIN 560 cal
idaho potatoes with a three cheese sauce 14

LYONNAISE POTATOES 870 cal
caramelized onions, fresh thyme, garlic butter 14

GARLIC MASHED POTATOES 440 cal
with a hint of roasted garlic 14

BAKED 800 cal
one pounder with butter, sour cream, chives,
bacon 13

JULIENNE FRIES 740 cal
classic cut french fries 12

SWEET POTATO CASSEROLE 720 cal
pecan crust 15

vegetables

CREMINI MUSHROOMS 360 cal
pan-roasted, fresh thyme 15

CREAMED SPINACH 440 cal
a ruth's classic 14

FRESH BROCCOLI 80 cal
simply steamed 12

GRILLED ASPARAGUS 100 cal
hollandaise sauce 290 cal 15

FRENCH FRIED ONION RINGS 790 cal
ruth's original recipe 13

ROASTED BRUSSELS SPROUTS 570 cal
bacon, honey butter 15