

appetizers

SPICY SHRIMP 350 cal
lightly fried large shrimp, spicy cream sauce,
tangy cucumber salad 27

CRABMEAT STUFFED MUSHROOMS 460 cal
broiled, topped with romano cheese 22

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta, sauteed baby spinach,
white wine demi-glace 26

BARBECUED SHRIMP 810 cal
a new orleans classic, sauteed in white wine,
garlic butter & spices 26

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

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes, lemon butter 31

SHRIMP COCKTAIL 190 cal
SHRIMP REMOULADE 350 cal
chilled jumbo shrimp, choice of creole remoulade
sauce or new orleans-style cocktail sauce 24

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

CHILLED SEAFOOD TOWER 690-1410 cal
maine lobster, jumbo shrimp, colossal lump crabmeat & market fresh chilled seafood
for two 92 | for four 176

✦ **BRUT, Veuve Clicquot, "Yellow Label,"** Champagne, France
32 (6 oz) | 48 (9 oz) | 128 (bottle)

salads & soup

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM:
white vinaigrette 350 cal, blue cheese 260 cal, balsamic vinaigrette 410 cal, thousand island 170 cal,
creamy lemon basil* 260 cal, ranch 310 cal & remoulade 290 cal

HARVEST SALAD 360 cal
mixed greens, roasted corn, dried cherries, bacon,
tomatoes, white balsamic vinaigrette, goat cheese,
cajun pecans, crispy onions 16

CAESAR SALAD 500 cal
romaine hearts, romano cheese, shaved parmesan,
housemade croutons, creamy caesar dressing,
freshly ground black pepper 16

HOUSE SALAD 50 cal
calorie count does not include dressing
iceberg, baby lettuces, grape tomatoes, garlic croutons,
red onions, choice of dressing 14

LETTUCE WEDGE 220 cal
calorie count does not include dressing
crisp iceberg wedge, field greens, bacon, blue cheese,
choice of dressing 16

RUTH'S CHOP SALAD 470 cal
a tower of julienne iceberg lettuce, baby spinach,
radicchio, red onions, mushrooms, green olives,
bacon, eggs, hearts of palm, croutons, blue cheese,
lemon basil dressing, crispy onions 17

LOUISIANA SEAFOOD GUMBO 200 cal
a new orleans classic 15

ruth's favorites in red

If you have a food allergy, please notify your server and/or a manager prior to ordering.

*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.

usda prime steaks



- NEW YORK STRIP*** 1390 cal
full-bodied, rich in flavor 16 oz cut,
slightly firmer than a ribeye 65
- RIBEYE*** 1370 cal
16 oz cut, well-marbled for peak flavor 76
- COWBOY RIBEYE*** 3110 cal
bone-in 26 oz cut, well-marbled,
thick & juicy 86

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

FOUNDER *Ruth Fertel* 1965

ORIGIN *New Orleans*

signature filets

- FILET*** 500 cal
tender corn-fed midwestern beef, 11 oz cut 66
- PETITE FILET*** 340 cal
exceptionally tender 8 oz filet 58
- TOURNEDOS & SHRIMP*** 470 cal
two 4 oz filet medallions, cajun-dusted
large shrimp 63

entrees

- LAMB CHOPS*** 860 cal
extra thick chops, fresh mint 65
- PORK CHOP*** 820 cal
center cut chop, fine-grained & flavorful,
served sizzling with sliced cinnamon apples 46
- GARLIC CRUSTED SEA BASS*** 770 cal
chilean sea bass, panko-garlic crust,
lemon butter, baby spinach 49
- SALMON & SHRIMP*** 930 cal
broiled & lightly blackened salmon fillet,
three large shrimp, barbecue butter 47
- STUFFED CHICKEN BREAST** 740 cal
oven-roasted double chicken breast,
garlic herb cheese, lemon butter 44
- VEGETABLE PLATE** 340-2460 cal
choose three of your favorite potato
or vegetable sides to build your entree 42

VISIT RUTHSCHRIS.NET TO LEARN MORE ABOUT OUR PRIVATE
DINING ACCOMODATIONS, CURRENT EVENTS AND PROMOTIONS



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specialty cuts & pairings

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 77

✦ **RED BLEND**

Symmetry by Rodney Strong, Sonoma, CA
22 (6 oz) | 33 (9 oz) | 88 (bottle)

PORTERHOUSE* 2260 cal
40 oz USDA Prime cut combining the rich
flavor of a strip & the tenderness of a filet 128

✦ **CABERNET SAUVIGNON**

Caymus Vineyards, CA
25 (6 oz) | 38 (9 oz) | 98 (bottle)

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz ribeye,
well-marbled for peak flavor 158

✦ **CABERNET SAUVIGNON**

ALH by Paul Hobbs, Napa Valley, CA
28 (6 oz) | 42 (9 oz) | 99 (bottle)

entree complements

thoughtfully selected additions to elevate any entree

LOBSTER TAIL 590 cal
5 oz cold water tail, cajun-dusted & broiled 24

SHRIMP 100 cal
six additional cajun-dusted shrimp 20

OSCAR 400 cal
lump crabmeat, asparagus & bearnaise sauce 24

BOURBON STREET 810 cal
new orleans style barbecued shrimp 26

BLUE CHEESE CRUST 200 cal 7

BEARNAISE SAUCE 280 cal 6

HOLLANDAISE SAUCE 290 cal 6

signature side

LOBSTER MAC & CHEESE 930 cal
tender pasta, succulent lobster meat, creamy
white cheddar sauce 31

add 3 oz jumbo lump crabmeat +16 90 cal

potatoes

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

AU GRATIN 560 cal
idaho potatoes with a three cheese sauce 15

GARLIC MASHED POTATOES 440 cal
with a hint of roasted garlic 15

LOADED BAKED POTATO 930 cal
butter, sour cream, chives, cheddar cheese,
crispy bacon 14

JULIENNE FRIES 740 cal
classic cut french fries 13

SWEET POTATO CASSEROLE 720 cal
pecan crust 17

vegetables

CREMINI MUSHROOMS 360 cal
pan-roasted, fresh thyme 16

CREAMED SPINACH 440 cal
a ruth's classic 15

FRESH BROCCOLI 80 cal
simply steamed 13

GRILLED ASPARAGUS 100 cal
hollandaise sauce 290 cal 15

FRENCH FRIED ONION RINGS 790 cal
ruth's original recipe 14

ROASTED BRUSSELS SPROUTS 570 cal
bacon, honey butter 16

whiskey enthusiasts 18

MANHATTAN EASTSIDE

woodford reserve bourbon, domaine de canton ginger, lemon sour, filthy amarena cherries

HAT TRICK

1792 small batch bourbon, amaro montenegro, sandeman fino sherry, lime juice, filthy amarena cherry

ITALIAN STALLION

jack daniel's bonded tennessee whiskey, basil simple syrup, aged balsamico, ginger ale

THE GENTLEMAN

balvenie doublewood 12 yr. single malt scotch, domaine de canton ginger, mint, lime, lemon sour

NEW FASHIONED

bulleit bourbon, angostura bitters, liber & co. demerara syrup, filthy amarena black cherries

PEACH BOULEVARDIER

widow jane bourbon, aperol, carpano antica formula vermouth, peach bitters

timeless martinis 18

RASPBERRY ROSEMARY COSMO

skyy raspberry vodka, cointreau, lime, rosemary, cranberry juice

HIBISCUS LEMON DROP

ketel one vodka, ketel one citroen, cointreau, monin hibiscus syrup, lemon sour

ESPRESSO MARTINI

blood x sweat x tears vodka, caffè borghetti espresso liqueur, liber & co. demerara syrup, owen's nitro-infused espresso

DIRTY WHEATLEY MARTINI

wheatley vodka, carpano dry vermouth, olive juice, blue cheese stuffed olives

PASSION FRUIT MARTINI

tito's handmade vodka, chinola passion fruit, fiorente elderflower, reàl madagascar vanilla syrup, lime, mionetto prosecco

PERFECTLY MR. PICKLES

mr. pickles pacific northwest gin, carpano dry vermouth, carpano antica formula vermouth, citrus bitters, lemon twist

zero proof 12 *Ask about our selection of spirit alternatives that can be substituted in your favorite cocktail.*

SUNSET SERENADE

ritual na gin alternative, cranberry, rosemary syrup, lemon juice, fever-tree blood orange ginger beer

fun & fruity 16

BLUEBERRY SPICED MOJITO

captain morgan spiced rum, muddled blueberries, mint, ginger ale, lime juice

GEORGIA PEACH TEA

deep eddy peach vodka, sweet tea, reàl peach puree, lemon sour

RUTH'S PISCO PUNCH

caravedo acholado pisco, blueberries, pineapple juice, lemon

WILD BERRY SIDECAR

remy martin vsop, cointreau, blackberries, lemon sour

STRAWBERRY ROCKS RITA

casamigos blanco tequila, grand marnier, lime juice, tres agaves nectar, reàl strawberry puree

PEAR-FECT MARGARITA

don julio blanco tequila, belle de brilllet pear liqueur, cointreau, tres agaves nectar, lime

modern classics 17

KEY WEST CUCUMBER DAIQUIRI

myers's platinum rum, rumhaven caribbean rum, luxardo maraschino, owen's cucumber mint, lime juice

SPICY MARGARITA

ghost spicy tequila blanco, 21 seeds cucumber jalapeño tequila, lime juice, cointreau, tres agaves nectar

SMOKY PALOMA

corazon tequila blanco, dos hombres mezcal, owen's rio red grapefruit

LAST WORD

the botanist gin, luxardo maraschino, dolin genepy le chamois liqueur, lime

APEROL FIZZ

hendrick's gin, aperol, lemon sour, mionetto prosecco

NOLA MULE

reyka icelandic vodka, orange bitters, fever-tree ginger beer

RUTH'S AVIATION

aviation american gin, luxardo maraschino, rothman & winter creme de violette, lemon sour

HAVANA NIGHTS

ritual na rum alternative, lime juice, cinnamon syrup, fever-tree premium tonic