

RUTH'S CHRIS

— Bistro Menu —

STARTERS

SEARED SCALLOPS*

four jumbo sea scallops served with oriental vegetables,
finished with shiitake butter cream (380 cal) | 21

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce
or New Orleans-style cocktail sauce (190-350 cal) | 19

SEARED AHI-TUNA*

ahi-tuna perfectly complemented by a spirited sauce
with hints of ginger, mustard and beer (130 cal) | 18

CHILLED SEAFOOD TOWER*

maine lobster, Alaskan king crab legs,
jumbo shrimp, colossal lump blue crab (690-1380 cal)
Small 59 Large 118

SOUPS AND SALADS

CHICKEN & ANDOUILLE SAUSAGE GUMBO*

mildly spiced, steamed white rice, fresh parsley (280 cal) | 12

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon,
tomatoes, white balsamic vinaigrette, goat cheese,
Cajun pecans & crispy onions (360 cal) | 10

GREEK SALAD

red & yellow tomato, kalamata olive, feta cheese, crisp romaine,
cucumber, red onion and herb dressing (230 cal) | 10

FILET MIGNON STEAK SALAD

honey soy marinated tenderloin atop fresh greens
mixed with red onion petals, bleu cheese crumbles, a silver
dollar mushroom skewer tossed in balsamic vinaigrette (710 cal) | 21

SANDWICHES

served with hand-cut french fries

STEAK SANDWICH*

sliced filet drizzled with béarnaise sauce,
served on garlic toast (1280 cal) | 21

PRIME BURGER*

10oz USDA prime burger served with your choice of
cheddar, swiss, or bleu cheese (1240 cal) | 19

ROASTED ARTISAN CHICKEN SANDWICH*

with roasted red pepper, melted mozzarella
and lemon basil dressing on garlic bread
served with lettuce, tomato, and onion (770 cal) | 19

FULL DINNER MENU ALSO AVAILABLE IN OUR LOUNGE

*2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutritional information available upon request.*

** Served raw or undercooked. Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of food-borne illness.*