

potatoes & signature sides

AU GRATIN 560 cal idaho sliced potatoes with a three cheese sauce 15	SWEET POTATO CASSEROLE 880 cal with pecan crust 16
BAKED 800 cal one lb, fully loaded 14	FRENCH FRIES 740 cal classic cut 15
GARLIC MASHED 440 cal smooth and creamy, with hints of roasted garlic 15	LOBSTER MAC & CHEESE 465 cal tender lobster, three cheese blend, mild green-chiles 20 <i>without lobster 385 cal 10</i>

vegetables

CREAMED SPINACH 440 cal a ruth's classic 15	CREMINI MUSHROOMS 360 cal pan-roasted, fresh thyme 16
ROASTED BRUSSELS SPROUTS 570 cal bacon, honey butter 16	FRESH BROCCOLI 80 cal simply steamed 14
GRILLED ASPARAGUS 100 cal hollandaise sauce* 16	GREEN BEANS WITH ROASTED GARLIC 170 cal 12

ruth's favorites in red

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



FOUNDER *Ruth Fertel* 1965

ORIGIN *New Orleans*

appetizers

SEARED AHI TUNA* 130 cal complemented by a spirited sauce with hints of mustard & beer 22	SPICY SHRIMP 350 cal succulent jumbo shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 26
BARBECUED SHRIMP 400 cal jumbo shrimp sautéed in reduced white wine, butter, garlic & spices 24	SIZZLING CRAB CAKES 320 cal two jumbo lump crab cakes with sizzling lemon butter 29
MUSHROOMS STUFFED WITH CRABMEAT 440 cal broiled, topped with romano cheese 21	VEAL OSSO BUCO RAVIOLI 460 cal saffron-infused pasta with sautéed baby spinach & white wine demi-glaze 21
VOODOO LOBSTER 440 cal succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 28	SHRIMP COCKTAIL 190-350 cal chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 22
CALAMARI 990 cal lightly fried, with sweet & spicy asian chili sauce 25	GOAT CHEESE ARTICHOKE DIP 740 cal artichoke hearts, sun-dried tomatoes, topped with goat cheese 19

CHILLED SEAFOOD TOWER 690/1380 cal
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump crab
small 83
large 165

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: **BLEU CHEESE** 260 cal, **BALSAMIC VINAIGRETTE** 410 cal, **CREAMY LEMON BASIL*** 260 cal, **RANCH** 310 cal, **REMOULADE** 290 cal, AND **VINAIGRETTE** 350 cal

CAESAR SALAD* 500 cal fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 16	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, bleu cheese, lemon basil dressing, crispy onions 16
LETTUCE WEDGE 220 cal (calorie count does not include dressing) crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 16	STEAK HOUSE SALAD 50 cal (calorie count does not include dressing) iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 15
FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD 230 cal locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 16	HARVEST SALAD 360 cal mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 14
FRENCH ONION SOUP 360 cal 15	

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signature steaks & chops

NEW YORK STRIP* 1390 cal USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 64	FILET* 500 cal tender corn-fed midwestern beef, 11 oz cut 64
T-BONE* 1220 cal full-flavored 24 oz USDA Prime cut 70	PETITE FILET* 340 cal equally tender 8 oz filet 56
LAMB CHOPS* 860 cal three extra thick chops, marinated overnight, with fresh mint 64	COWBOY RIBEYE* 1690 cal bone-in 22 oz USDA Prime cut 83
RIBEYE* 1370 cal USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 73	PETITE FILET & SHRIMP* 490 cal two 4 oz medallions with jumbo shrimp 61
BERKSHIRE PORK CHOP 1000 cal 16oz double bone in chop, marinated for full flavor and tenderness 49	PORTERHOUSE FOR TWO* 2260 cal rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 125

Specialty Cuts

BONE-IN NEW YORK STRIP* 1010 cal USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 73	TOMAHAWK RIBEYE* 3160 cal USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 152
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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.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

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entrée complements

SHRIMP 100 cal six jumbo shrimp 18	BLEU CHEESE CRUST 200 cal bleu cheese, roasted garlic, panko bread crumbs 7
AU POIVRE SAUCE 90 cal brandy & pepper sauce 7	TRUFFLE CRUST 480 cal truffle butter, parmesan, panko bread crumbs 8
LOBSTER TAIL 50 cal 21	OSCAR STYLE 520 cal crab cake, asparagus & béarnaise sauce 19

Ruth's Classics

a prix fixe meal featuring a few of our chef's favorite recipes. includes starter, entrée, a personal side & dessert

starters: **STEAK HOUSE SALAD** | **CAESAR SALAD*** | **FRENCH ONION**

STEAK & SHRIMP

our tender 6 oz filet* with three large shrimp 69

STEAK & LOBSTER

buttery cold water lobster tail paired with a 6 oz filet* 79

upgrade your steak: 11 oz filet* +16 | 16 oz prime ribeye* +24

sides: **CREAMED SPINACH** | **GARLIC MASHED POTATOES**

dessert: **CHEF'S SELECTION**, *personal size*

seafood & specialties

STUFFED CHICKEN BREAST 720 cal oven roasted double chicken breast, garlic herb cheese, lemon butter 44	CHILEAN SEA BASS* 920 cal broiled sea bass, garlic crust, fresh spinach 50
SIZZLING CRAB CAKES 480 cal three jumbo lump crab cakes with sizzling lemon butter 45	SALMON & SHRIMP 930 cal lightly blackened, topped with shrimp & new orleans bbq butter 45
	LOBSTER MAC & CHEESE 930 cal tender lobster, three cheese blend, mild green-chiles 39 <i>without lobster 770 cal 20</i>

vegetarian and vegan options available upon request

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