

## appetizers

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

**BARBECUED SHRIMP** 400 cal  
jumbo shrimp sautéed in reduced white wine, butter, garlic & spices 24

**MUSHROOMS STUFFED WITH CRABMEAT** 440 cal  
broiled, topped with romano cheese 21

**VOODOO LOBSTER** 440 cal  
succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 28

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

**CHILLED SEAFOOD TOWER** 690/1380 cal  
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump crab

small	83
large	165

**SPICY SHRIMP** 350 cal  
succulent jumbo shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 26

**SIZZLING CRAB CAKES** 320 cal  
two jumbo lump crab cakes with sizzling lemon butter 29

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 21

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 22

**GOAT CHEESE ARTICHOKE DIP** 740 cal  
artichoke hearts, sun-dried tomatoes, topped with goat cheese 19

## 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

**LETTUCE WEDGE** 220 cal  
(calorie count does not include dressing)  
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 16

**FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD** 230 cal  
locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 16

**LOBSTER BISQUE** 210 cal 15

### ruth's favorites in red

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**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

**STEAK HOUSE SALAD** 50 cal  
(calorie count does not include dressing)  
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 15

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

## signature steaks & chops

**NEW YORK STRIP\*** 1390 cal  
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 64

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut 70

**LAMB CHOPS\*** 860 cal  
three extra thick chops, marinated overnight, with fresh mint 64

**RIBEYE\*** 1370 cal  
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 73

**BERKSHIRE PORK CHOP** 1000 cal  
16oz double bone in chop, marinated for full flavor and tenderness 49

**FILET\*** 500 cal  
tender corn-fed midwestern beef, 11 oz cut 64

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet 56

**COWBOY RIBEYE\*** 1690 cal  
bone-in 22 oz USDA Prime cut 83

**PETITE FILET & SHRIMP\*** 490 cal  
two 4 oz medallions with jumbo shrimp 61

**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

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.

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
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

**AU POIVRE SAUCE** 90 cal  
brandy & pepper sauce 7

**LOBSTER TAIL** 50 cal 21

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic, panko bread crumbs 7

**TRUFFLE CRUST** 480 cal  
truffle butter, parmesan, panko bread crumbs 8

**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\*** | **LOBSTER BISQUE**

**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

**SIZZLING CRAB CAKES** 480 cal  
three jumbo lump crab cakes with sizzling  
lemon butter 45

**CHILEAN SEA BASS\*** 920 cal  
broiled sea bass, garlic crust, fresh spinach 50

**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

*vegetarian and vegan options available upon request*

**ruth's favorites in red**

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## potatoes & signature sides

**AU GRATIN** 560 cal

idaho sliced potatoes  
with a three cheese sauce 15

**BAKED** 800 cal

one lb, fully loaded 14

**GARLIC MASHED** 440 cal

smooth and creamy, with hints of roasted garlic 15

**SWEET POTATO CASSEROLE** 880 cal

with pecan crust 16

**FRENCH FRIES** 740 cal

classic cut 15

**LOBSTER MAC & CHEESE**

tender lobster, three cheese blend, mild green-chiles 20

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## 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

**FIRE-ROASTED CORN** 370 cal

hand-cut fresh from the cob, diced jalapeño 12

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FOUNDER ..... *Ruth Fertel* ..... 1965

ORIGIN ..... *New Orleans* .....