

potatoes & signature sides

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

BAKED 810 cal
one lb, fully loaded 14

GARLIC MASHED 240 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 465 cal
tender lobster, three cheese blend, mild green-chiles 20
without lobster 385 cal 10

vegetables

CREAMED SPINACH 440 cal
a ruth's classic 15

ROASTED BRUSSELS SPROUTS 570 cal
bacon, honey butter 16

GRILLED ASPARAGUS 100 cal
hollandaise sauce* 16

CREMINI MUSHROOMS 360 cal
pan-roasted, fresh thyme 16

FRESH BROCCOLI 80 cal
simply steamed 14

**GREEN BEANS WITH
ROASTED GARLIC** 170 cal 13

ruth's favorites in red

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FOUNDER *Ruth Fertel* 1965
ORIGIN *New Orleans*

appetizers

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of
mustard & beer 23

BARBECUED SHRIMP 810 cal
jumbo shrimp sautéed in white wine, garlic butter, and
savory barbecue spices 25

**MUSHROOMS STUFFED
WITH CRABMEAT** 440 cal
broiled, topped with romano cheese 22

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 1410/2820 cal
maine lobster, snow crab claws, jumbo shrimp,
colossal lump crab
small 85
large 168

SPICY SHRIMP 350 cal
succulent jumbo shrimp, lightly fried, tossed
in a spicy cream sauce, served with a tangy
cucumber salad 27

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling
lemon butter 30

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach &
white wine demi-glace 22

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

GOAT CHEESE ARTICHOKE DIP 740 cal
artichoke hearts, sun-dried tomatoes, topped with
goat cheese 20

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 480 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

FRENCH ONION SOUP 360 cal 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

STEAK HOUSE SALAD 400 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 15

ruth's favorites in red

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center-cut filets

8 OZ PETITE FILET* 340 cal | 57

11 OZ FILET* 500 cal | 65

4 OZ PETITE FILET* & SHRIMP 490 cal

two tender 4-ounce filet medallions topped with six grilled jumbo shrimp 62

USDA prime steaks

16 OZ NEW YORK STRIP*

1390 cal | 65

24 OZ T-BONE*

1220 cal | 72

16 OZ RIBEYE*

1370 cal | 74

19 OZ BONE-IN NEW YORK STRIP*

1010 cal | 75

22 OZ COWBOY RIBEYE*

3110 cal | 85

PORTERHOUSE FOR TWO*

2260 cal | 127

40 OZ TOMAHAWK RIBEYE* 3160 cal | 155

entrée complements

GRILLED SHRIMP 100 cal

six jumbo shrimp 18

AU POIVRE SAUCE 90 cal

brandy & pepper sauce 7

SIZZLING LOBSTER TAIL 590 cal 23

BLEU CHEESE CRUST 200 cal

bleu cheese, roasted garlic, panko bread crumbs 7

TRUFFLE CRUST 160 cal

truffle butter, parmesan, panko bread crumbs 8

OSCAR STYLE 520 cal

crab cake, asparagus & béarnaise sauce 19

OUR STEAKS ARE SERVED SIZZLING IN BUTTER. PLEASE SPECIFY EXTRA BUTTER OR NONE.

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

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seafood & specialties

STUFFED CHICKEN BREAST 740 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 46

LAMB CHOPS* 860 cal

three extra thick chops, marinated overnight, with fresh mint 65

BERKSHIRE PORK CHOP 1000 cal

16oz double bone in chop, marinated for full flavor and tenderness 49

SOY GINGER CHILEAN SEA BASS* 780 cal

a steamed seabass, glazed in a savory soy-ginger sauce and served over a bed of crisp, asian vegetables 52

SALMON & SHRIMP 930 cal

lightly blackened, topped with shrimp & new orleans bbq butter 46

LOBSTER MAC & CHEESE 930 cal

tender lobster, three cheese blend, mild green-chiles 39
without lobster 820 cal 20

Ruth's 3 Course for \$60

includes starter, entrée, a personal side & a personal dessert

starters

STEAK HOUSE SALAD | CAESAR SALAD* | SOUP OF THE DAY

entrées

6 OZ FILET* & SHRIMP 310 cal | SALMON* & SHRIMP 930 cal | STUFFED CHICKEN BREAST 740 cal
our tender 6 oz center-cut filet with three large shrimp

additional selections

8 OZ FILET* 340 cal +10 | 11 OZ FILET* 500 cal + 18 | 16 OZ RIBEYE* 1370 cal +26

entrée complements

THREE GRILLED SHRIMP 50 cal + 9 | SIZZLING LOBSTER TAIL 590 cal + 21

sides, personal size

CREAMED SPINACH 220 cal | GARLIC MASHED POTATOES 230 cal | ROASTED BRUSSELS SPROUTS 285 cal

dessert, personal size

CLASSIC CHEESECAKE 320 cal | CHOCOLATE SIN CAKE 430 cal

vegetarian and vegan options available upon request

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