Potatoes & Signature Sides

AU GRATIN 15
tender diced idaho potatoes, smothered in rich three-cheese sauce (560 cal)

BAKED 13
one & a half pound idaho baked potato, loaded with butter, sour cream, applewood-smoked bacon and chives (810 cal)

GARLIC MASHED 15
smooth and creamy house-made mashed potatoes with hints of roasted garlic (440 cal)

SWEET POTATO CASSEROLE 16
rich and creamy sweet potato casserole topped with a buttery pecan crust (880 cal)

FRENCH FRIES 15
classic cut (740 cal)

LOBSTER MAC & CHEESE 30
cavatappi pasta and tender maine lobster tossed in chile cheese sauce (465 cal)
without lobster (410 cal) 16

Vegetables

CREAMED SPINACH 15
house-made creamed spinach - a ruth's classic (440 cal)

ROASTED BRUSSELS SPROUTS 16
roasted brussels sprouts tossed with applewood-smoked bacon and honey butter (570 cal)

GREEN BEANS WITH ROASTED GARLIC 13
(170 cal)

GRILLED ASPARAGUS 16
grilled asparagus with hollandaise (290 cal)

CREMINI MUSHROOMS 16
pan-roasted cremini mushrooms finished with rich veal demi-glace & fresh thyme (360 cal)

FRESH BROCCOLI 14
simply steamed (80 cal)

ruth's favorites in red

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RUTH'S CHRIS STEAK HOUSE

FOUNDER Ruth Fertel 1965

ORIGIN New Orleans

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Appetizers

SEARED AHI TUNA* 23
sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce (130 cal)

BARBECUED SHRIMP 25
jumbo imported shrimp sautéed in white wine, garlic butter and savory barbecue spices, served sizzling (950 cal)

SHRIMP COCKTAIL 23
chilled jumbo imported shrimp served with your choice of house-made cocktail sauce or remoulade (190-350 cal)

MUSHROOMS STUFFED WITH CRABMEAT 22
broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese (440 cal)

CHILLED SEAFOOD TOWER*
a selection of premium shellfish & seafood on ice, paired with house-made cocktail sauce & zesty aioli (1410/2820 cal)
small (serves 1-2) 85
large (serves 3-4) 168

SPICY SHRIMP 27
golden-fried butterflied jumbo shrimp, tossed in spicy cream sauce (350 cal)

SIZZLING CRAB CAKES 32
two handmade jumbo lump crab cakes, served sizzling in rich lemon butter (320 cal)

CALAMARI 24
lightly fried calamari tossed in sweet & spicy chili sauce (990 cal)

VEAL OSSO BUCO RAVIOLI 23
ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace (460 cal)

GOAT CHEESE & ARTICHOKE DIP 20
a blend of artichoke hearts and sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points (740 cal)

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

Salads & Soups

ALL OF OUR DRESSINGS ARE HOUSE-MADE. CHOOSE FROM BLEU CHEESE (260 cal), BALSAMIC VINAIGRETTE (410 cal), CREAMY LEMON BASIL* (260 cal), CREAMY CAESAR (340 cal), RANCH (310 cal), THOUSAND ISLAND (170 cal), REMOULADE (290 cal) AND VINAIGRETTE (350 cal)

CAESAR SALAD 16
crisp romaine hearts topped with parmesan, romano & house-made garlic croutons (500 cal)

LETTUCE WEDGE 16
crisp iceberg lettuce with applewood-smoked bacon, grape tomatoes & bleu cheese crumbles (480 cal)

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

FRENCH ONION SOUP 16
caramelized onions simmered in beef broth, topped with a crisp crouton and melted swiss cheese (340 cal)

RUTH'S CHOPPED SALAD* 16
a tower of applewood-smoked bacon, egg, green olives, hearts of palm, mushrooms, bleu cheese crumbles, house-made garlic croutons & crispy onions, with creamy lemon basil dressing (470 cal)

STEAK HOUSE SALAD 15
baby lettuce, grape tomatoes, red onion & house-made garlic croutons (50 cal)

HARVEST SALAD 15
mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions (360 cal)

ruth's favorites in red

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Center-Cut Filets

8 OZ PETITE FILET* 58
(340 cal)

11 OZ FILET* 67
(500 cal)

4 OZ PETITE FILETS* & SHRIMP 63
two tender 4-ounce filet medallions topped with six grilled jumbo shrimp (490 cal)

USDA Prime Steaks

16 OZ NEW YORK STRIP* 67
(1390 cal)

24 OZ T-BONE* 76
(1220 cal)

16 OZ RIBEYE* 76
(1370 cal)

19 OZ BONE-IN NEW YORK STRIP* 76
(1010 cal)

26 OZ COWBOY RIBEYE* 84
(3110 cal)

40 OZ PORTERHOUSE FOR TWO* 130
(2260 cal)

40 OZ TOMAHAWK RIBEYE* 158 | (3160 cal)

Entrée Complements

GRILLED SHRIMP 18
six large, juicy shrimp grilled to perfection (100 cal)

SIZZLING LOBSTER TAIL 23
north atlantic lobster tail, served sizzling with warm drawn butter (590 cal)

OSCAR STYLE 20
lump crab cake, asparagus and béarnaise sauce (520 cal)

BLEU CHEESE CRUST 7
bleu cheese blended with roasted garlic (200 cal)

TRUFFLE CRUST 8
a mix of truffle butter, parmesan and crispy panko bread crumbs (160 cal)

AU POIVRE SAUCE 7
brandy & pepper sauce (90 cal)

OUR STEAKS ARE SERVED SIZZLING IN BUTTER. WW 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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Seafood & Specialties

STUFFED CHICKEN BREAST 44
juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese (740 cal)

SIZZLING CRAB CAKES 49
three jumbo lump crab cakes served in sizzling lemon butter (480 cal)

LAMB CHOPS* 67
three extra-thick chops, marinated overnight, topped with fresh mint (930 cal)

BERKSHIRE PORK CHOP 49
16oz double bone-in chop, marinated for fullflavor and tenderness (1000 cal)

SOY GINGER CHILEAN SEA BASS* 55
a steamed sea bass, glazed in a savory soy-ginger sauce and served over a bed of crisp, asian vegetables (780 cal)

SALMON* & SHRIMP 46
8 oz norwegian salmon, lightly blackened, topped with three grilled shrimp and finished with new orleans barbecue butter (930 cal)

LOBSTER MAC & CHEESE 39
cavatappi pasta and tender maine lobster tossed in chile cheese sauce (930 cal)
without lobster (820 cal) 20

Ruth's Classics

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

Starters

STEAK HOUSE SALAD (50 cal) | **CAESAR SALAD** (500 cal) | **FRENCH ONION SOUP** (340 cal)

Entrées

6 OZ FILET* & SHRIMP 69
our tender 6 oz center-cut filet with three large shrimp (310 cal)

6 OZ FILET* & LOBSTER 79
our tender 6 oz center-cut filet with a buttery cold water lobster tail (850 cal)

Steak Upgrade Selections

8 OZ FILET* (390 cal) ***+12*** | **11 OZ FILET*** (550 cal) ***+20*** | **16 OZ PRIME RIBEYE*** (1420 cal) ***+28***

Sides *(personal size)*

CREAMED SPINACH (220 cal) | **GARLIC MASHED POTATOES** (230 cal)

Desserts *(personal size)*

CHEF'S SELECTIONS

vegetarian and vegan options available upon request

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