

Potatoes & Signature Sides

AU GRATIN tender diced idaho potatoes, smothered in rich three-cheese sauce (560 cal)	15	SWEET POTATO CASSEROLE rich and creamy sweet potato casserole topped with a buttery pecan crust (880 cal)	16
BAKED one & a half pound idaho baked potato, loaded with butter, sour cream, applewood-smoked bacon and chives (810 cal)	13	FRENCH FRIES classic cut (740 cal)	15
GARLIC MASHED smooth and creamy house-made mashed potatoes with hints of roasted garlic (440 cal)	15	LOBSTER MAC & CHEESE cavatappi pasta and tender maine lobster tossed in white cheddar sauce (465 cal) without lobster (410 cal)	30 16

Vegetables

CREAMED SPINACH house-made creamed spinach - a ruth's classic (440 cal)	15	GRILLED ASPARAGUS grilled asparagus with hollandaise (290 cal)	16
ROASTED BRUSSELS SPROUTS roasted brussels sprouts tossed with applewood-smoked bacon and honey butter (570 cal)	16	CREMINI MUSHROOMS pan-roasted cremini mushrooms finished with rich veal demi-glace & fresh thyme (360 cal)	16
GREEN BEANS WITH ROASTED GARLIC (170 cal)	13	FRESH BROCCOLI simply steamed (80 cal)	14

ruth's favorites in red

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FOUNDER *Ruth Fertel* 1965
ORIGIN *New Orleans*

Appetizers

SEARED AHI TUNA* sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce (130 cal)	23	SPICY SHRIMP golden-fried butterflied jumbo shrimp, tossed in spicy cream sauce (350 cal)	27
BARBECUED SHRIMP jumbo imported shrimp sautéed in white wine, garlic butter and savory barbecue spices, served sizzling (950 cal)	25	SIZZLING CRAB CAKES two handmade jumbo lump crab cakes, served sizzling in rich lemon butter (320 cal)	32
SHRIMP COCKTAIL chilled jumbo imported shrimp served with your choice of house-made cocktail sauce or remoulade (190-350 cal)	23	CALAMARI lightly fried calamari tossed in sweet & spicy chili sauce (990 cal)	24
MUSHROOMS STUFFED WITH CRABMEAT broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese (440 cal)	22	VEAL OSSO BUCO RAVIOLI ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace (460 cal)	23
CHILLED SEAFOOD TOWER* a selection of premium shellfish & seafood on ice, paired with house-made cocktail sauce & zesty aioli small (serves 1-2) 85 (1410/2820 cal) large (serves 3-4) 168		GOAT CHEESE & ARTICHOKE DIP a blend of artichoke hearts and sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points (740 cal)	20
		VOODOO LOBSTER succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad (440 cal)	28

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 crisp romaine hearts topped with parmesan, romano & house-made garlic croutons (500 cal)	16	RUTH'S CHOPPED SALAD* 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)	16
LETTUCE WEDGE crisp iceberg lettuce with applewood-smoked bacon, grape tomatoes & bleu cheese crumbles (480 cal)	16	STEAK HOUSE SALAD baby lettuce, grape tomatoes, red onion & house-made garlic croutons (50 cal)	15
FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD locally-sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil (230 cal)	16	HARVEST SALAD mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions (360 cal)	15
FRENCH ONION SOUP caramelized onions simmered in beef broth, topped with a crisp crouton and melted swiss cheese (340 cal)	16		

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Center–Cut Filets

8 OZ PETITE FILET* (340 cal)	58	4 OZ PETITE FILETS* & SHRIMP two tender 4-ounce filet medallions topped with six grilled jumbo shrimp (490 cal)	63
11 OZ FILET* (500 cal)	67		

USDA Prime Steaks

16 OZ NEW YORK STRIP* (1390 cal)	67	19 OZ BONE-IN NEW YORK STRIP* (1010 cal)	76
24 OZ T-BONE* (1220 cal)	76	26 OZ COWBOY RIBEYE* (3110 cal)	84
16 OZ RIBEYE* (1370 cal)	76	40 OZ PORTERHOUSE FOR TWO* (2260 cal)	130

40 OZ TOMAHAWK RIBEYE* 158 | (3160 cal)

Entrée Complements

GRILLED SHRIMP six large, juicy shrimp grilled to perfection (100 cal)	18	BLEU CHEESE CRUST bleu cheese blended with roasted garlic (200 cal)	7
SIZZLING LOBSTER TAIL north atlantic lobster tail, served sizzling with warm drawn butter (590 cal)	23	TRUFFLE CRUST a mix of truffle butter, parmesan and crispy panko bread crumbs (160 cal)	8
OSCAR STYLE lump crab cake, asparagus and béarnaise sauce (520 cal)	20	AU POIVRE SAUCE brandy & pepper sauce (90 cal)	7

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

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

STUFFED CHICKEN BREAST juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese (740 cal)	44	SOY GINGER CHILEAN SEA BASS* a steamed sea bass, glazed in a savory soy-ginger sauce and served over a bed of crisp, asian vegetables (780 cal)	55
SIZZLING CRAB CAKES three jumbo lump crab cakes served in sizzling lemon butter (480 cal)	49	SALMON* & SHRIMP 7 oz norwegian salmon, lightly blackened, topped with three grilled shrimp and finished with new orleans barbecue butter (930 cal)	46
LAMB CHOPS* three extra-thick chops, marinated overnight, topped with fresh mint (930 cal)	67	LOBSTER MAC & CHEESE cavatappi pasta and tender maine lobster tossed in white cheddar sauce (930 cal) without lobster (820 cal)	39 20
BERKSHIRE PORK CHOP 16oz double bone-in chop, marinated for fullflavor and tenderness (1000 cal)	49		

Ruth's 3 Course for \$60

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

Steak upgrade Selections

all upgrades come with three grilled shrimp

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

Entrée Complements

THREE GRILLED SHRIMP (50 cal) +9 | SIZZLING LOBSTER TAIL (590 cal) +23

Sides (personal size)

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

ROASTED BRUSSELS SPROUTS (285 cal)

Desserts (personal size)

CLASSIC CHEESECAKE (320 cal) | CHOCOLATE SIN CAKE (720 cal)

vegetarian and vegan options available upon request

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