

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 21

**MUSHROOMS STUFFED
WITH CRABMEAT** 440 cal
broiled, topped with romano cheese 19

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

SPICY SHRIMP 350 cal
succulent jumbo shrimp, lightly fried, tossed
in a spicy cream sauce, served with a tangy
cucumber salad 25

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

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade
sauce or new orleans-style cocktail sauce 21

CRABTINI 400 cal
lump crabmeat & house vinaigrette with creole
remoulade sauce in a chilled martini glass 25

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 14

LETTUCE WEDGE 220 cal
(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese
& choice of dressing 14

**FRESH MOZZARELLA &
HEIRLOOM TOMATO SALAD** 230 cal
locally sourced heirloom tomatoes, fresh basil,
aged balsamic glaze, extra virgin olive oil 14

LOBSTER BISQUE 210 cal 15

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 14

STEAK HOUSE SALAD 50 cal
(calorie count does not include dressing)
iceberg, baby arugula, baby lettuces, grape
tomatoes, garlic croutons, red onions 13

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

signature steaks & chops

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut, slightly
firmer than a ribeye 61

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 65

LAMB CHOPS* 860 cal
three extra thick chops, marinated
overnight, with fresh mint 57

RIBEYE* 1440 cal
USDA Prime 18 oz cut, well marbled for
peak flavor, deliciously juicy 67

FILET* 500 cal
tender corn-fed midwestern beef,
11 oz cut 59

PETITE FILET* 340 cal
equally tender 8 oz filet 54

PETITE FILET & SHRIMP* 490 cal
two 4 oz medallions with jumbo shrimp 58

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet,
40 oz USDA Prime cut 115

Specialty Cuts

**BONE-IN NEW YORK
STRIP*** 1010 cal
USDA Prime, full-bodied 19 oz
bone-in cut, our founder's
favorite 68

**TOMAHAWK
RIBEYE*** 3160 cal
USDA Prime bone-in 40 oz
ribeye, well-marbled for peak
flavor 145

entrée complements

SHRIMP 100 cal
six jumbo shrimp 17

LOBSTER TAIL 50 cal 19

OSCAR STYLE 520 cal
crab cake, asparagus & béarnaise sauce 18

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic, panko bread crumbs 6

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter 41

SIZZLING CRAB CAKES 480 cal
three jumbo lump crab cakes with sizzling
lemon butter 43

CHILEAN SEA BASS* 920 cal
broiled sea bass, garlic crust, fresh spinach 47

SALMON & SHRIMP 930 cal
lightly blackened, topped with shrimp & new
orleans bbq butter 42

LOBSTER MAC & CHEESE 930 cal
tender lobster, three cheese blend, mild green-
chiles 38

potatoes & signature sides

AU GRATIN 560 cal
idaho sliced potatoes
with a three cheese sauce 13

BAKED 800 cal
one lb, fully loaded 13

GARLIC MASHED 440 cal
smooth and creamy, with hints of roasted
garlic 13

FRENCH FRIES 740 cal
classic cut 14

SWEET POTATO CASSEROLE 880 cal
with pecan crust 14

vegetables

CREAMED SPINACH 440 cal
a ruth's classic 13

ROASTED BRUSSELS SPROUTS 570 cal
bacon, honey butter 15

GRILLED ASPARAGUS 100 cal
hollandaise sauce* 13

FIRE-ROASTED CORN 370 cal
hand-cut fresh from the cob, diced jalapeño 12

CREMINI MUSHROOMS 360 cal
pan-roasted, fresh thyme 15

FRESH BROCCOLI 80 cal
simply steamed 12

**GREEN BEANS WITH
ROASTED GARLIC** 170 cal 12

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BEHIND THE SIZZLE

PICTURED ON OUR COVER IS THE ORIGINAL RUTH'S CHRIS STEAK HOUSE ON BROAD STREET IN NEW ORLEANS, OPENED 1965.

IF ASKED WHO PUT THE SIZZLE IN RUTH'S CHRIS STEAK HOUSE, THE ANSWER IS SIMPLE: RUTH FERTEL. THE WOMAN WHO, IN 1965 NEW ORLEANS, MORTGAGED HER HOME WITH A VISION AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THE 60-SEAT RESTAURANT, PICTURED ON OUR COVER, HAS GROWN TO A FAMILY OF LOCAL STEAK HOUSES LOCATED IN CITIES AROUND THE WORLD — EACH ONE DEDICATED TO THE STANDARDS SET BY RUTH HERSELF.

RUTH ADDED MORE THAN HER NAME TO THE ORIGINAL CHRIS STEAK HOUSE, SHE ADDED HER WARMTH AND LOVE OF ENTERTAINING. TODAY YOU'LL ENJOY YOUR MEAL JUST AS RUTH ORIGINALLY INTENDED. OUR CHEFS PREPARE YOUR STEAK IN AN 1800° OVEN, SEARING IN THE NATURAL FLAVOR. THEN IT'S SERVED TO YOU ON A 500° PLATE, JUST AS RUTH IMAGINED, SO THAT YOUR STEAK STAYS HOT AND DELICIOUS FROM FIRST BITE TO LAST.

NO MATTER WHAT YOU CHOOSE AT RUTH'S CHRIS STEAK HOUSE, EVERY DISH IS PRESENTED TO YOU JUST THE WAY RUTH WOULD INSIST: WITH JUST THE RIGHT DEGREE OF DEDICATION, AND OF COURSE, AN ELEMENT OF SIZZLE.

FOUNDER *Ruth Fertel* 1965

ORIGIN *New Orleans*

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



THIS IS HOW IT'S DONE.