

## appetizers

### SEARED AHI-TUNA\*

complemented by a spirited sauce with hints of mustard and beer 15

### VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach and white wine demi-glace 14

### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices 14

### SPICY LOBSTER

succulent lobster, lightly fried, tossed in a spicy cream sauce and served with a tangy cucumber salad 16

### SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 18

### CALAMARI

lightly fried, with sweet and spicy asian chili sauce 14

### MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 13

### CRABTINI

lump crabmeat and house vinaigrette with creole remoulade sauce in a chilled martini glass 15

### SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 17

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## salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: **BLEU CHEESE**, BALSAMIC VINAIGRETTE, CREAMY LEMON BASIL, RANCH, THOUSAND ISLAND, **REMOULADE**, AND VINAIGRETTE

### CAESAR SALAD

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and fresh ground black pepper 8.5

### LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 8.5

### HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese and cajun pecans 8

### LOBSTER BISQUE 9

### RUTH'S CHOP SALAD

our original... julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, crisp onions 8.5

### STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 9

### SLICED TOMATO & ONION

beefsteak tomato, field greens, red onions, vinaigrette and bleu cheese 9

### SOUP OF THE DAY 8.5

### ruth's favorites in red

\*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\*

USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 44

### T-BONE\*

full-flavored 24 oz USDA Prime cut 49

### LAMB CHOPS\*

three extra thick domestic chops, marinated overnight, with fresh mint 40

### RIBEYE\*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 44

### FILET\*

tender corn-fed midwestern beef, 11 oz cut 43

### PETITE FILET\*

equally tender 8 oz filet 38

### COWBOY RIBEYE\*

bone-in 22 oz USDA Prime cut 49

### PETITE FILET & SHRIMP\*

two 4 oz medallions with large shrimp 44

### PORTERHOUSE FOR TWO\*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 85

## entrée complements

### SHRIMP

six additional large shrimp 13

### OSCAR STYLE

crab cake, asparagus and béarnaise sauce 15

### BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of panko bread crumbs 4

### SWEET & HOT PEPPERS 4

## How It's Prepared

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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## seafood & specialties

### SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling  
lemon butter 30

### STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter 25

### BARBECUED SHRIMP

large shrimp sautéed in reduced white wine,  
butter, garlic and spices on a bed  
of roasted garlic mashed potatoes 26

### VEGETARIAN PLATE

choose three of your favorite potato  
or vegetable sides 21

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## idaho potatoes

### AU GRATIN

idaho sliced potatoes  
with a three cheese sauce 8.5

### BAKED

one lb, fully loaded 6

### MASHED

with a hint of roasted garlic 8.5

### FRENCH FRIES

classic cut 8.5

### SHOESTRING FRIES

extra thin and crispy 8.5

### SWEET POTATO CASSEROLE

with pecan crust 8.5

### LYONNAISE

sautéed with onions 8.5

## vegetables

SPINACH AU GRATIN 8.5

BABY SPINACH 8

SAUTÉED MUSHROOMS 8

BROILED TOMATOES 8

FRESH ASPARAGUS & HOLLANDAISE 9

TEMPURA ONION RINGS 8

CREAMED SPINACH 8

BROCCOLI AU GRATIN 8.5

FRESH BROCCOLI 8

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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 ON A HUNCH AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THAT 60-SEAT RESTAURANT, PICTURED ON OUR COVER, HAS BECOME A FAMILY OF LOCAL STEAK HOUSES LOCATED IN CITIES AROUND THE WORLD — EACH ONE DEDICATED TO 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

FIRST ESTABLISHMENT ..... *New Orleans* .....



*Life's too short to eat anywhere else.®*