

## appetizers

**SEARED AHI-TUNA\*** 130 cal  
complemented by a spirited sauce with hints of  
mustard & beer 19

**BARBECUED SHRIMP** 400 cal  
jumbo shrimp sautéed in reduced white wine, butter,  
garlic & spices 18

**MUSHROOMS STUFFED  
WITH CRABMEAT** 440 cal  
broiled, topped with romano cheese 16

**SPICY SHRIMP** 350 cal  
succulent jumbo shrimp, lightly fried, tossed  
in a spicy cream sauce, served with a tangy  
cucumber salad 19

**SIZZLING BLUE CRAB CAKES** 320 cal  
two jumbo lump crab cakes with sizzling lemon  
butter 20

**CRAB STACK** 320 cal  
colossal lump blue crab, avocado, mango,  
cucumber 20

**CALAMARI** 990 cal  
lightly fried, with sweet & spicy asian chili  
sauce 18

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach &  
white wine demi-glace 16

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade  
sauce or new orleans-style cocktail sauce 19

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## 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, **THOUSAND ISLAND** 170 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 10

**LETTUCE WEDGE** 220 cal  
(calorie count does not include dressing)  
crisp iceberg, field greens, bacon, bleu cheese  
& choice of dressing 10

**FRESH MOZZARELLA & HEIRLOOM  
TOMATO SALAD** 230 cal  
locally sourced heirloom tomatoes, fresh basil,  
aged balsamic glaze, extra virgin olive oil 12

**LOBSTER BISQUE** 210 cal 11

ruth's favorites in red

**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 10

**STEAK HOUSE SALAD** 50 cal  
(calorie count does not include dressing)  
iceberg, baby arugula, baby lettuces, grape  
tomatoes, garlic croutons, red onions 9

**HARVEST SALAD** 360 cal  
mixed greens, roasted corn, dried cherries,  
bacon, tomatoes, white balsamic vinaigrette,  
goat cheese, cajun pecans & crispy onions 11

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 49

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut 58

**LAMB CHOPS\*** 860 cal  
three extra thick domestic chops, marinated overnight, with fresh mint 45

**RIBEYE\*** 1370 cal  
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 54

**FILET\*** 500 cal  
tender corn-fed midwestern beef, 11 oz cut 49

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet 45

**COWBOY RIBEYE\*** 1690 cal  
bone-in 22 oz USDA Prime cut 59

**PETITE FILET & SHRIMP\*** 490 cal  
petite filet with jumbo shrimp 50

**PORTERHOUSE FOR TWO\*** 2260 cal  
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 99

## Specialty Cuts

**BONE-IN FILET\*** 470 cal  
an incredibly tender 16 oz bone-in cut at the peak of flavor 66

**BONE-IN NEW YORK STRIP\*** 1010 cal  
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 61

**TOMAHAWK RIBEYE\*** 3160 cal  
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 120

## entrée complements

**SHRIMP** 100 cal  
grilled jumbo shrimp 15

**LOBSTER TAIL** 50 cal 27

**OSCAR STYLE** 520 cal  
crab cake, asparagus & béarnaise sauce 15

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic & a touch of panko bread crumbs 5

**HORSERADISH CRUST** 190 cal  
horseradish, parmesan, panko bread crumbs 5

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## seafood & specialties

**STUFFED CHICKEN BREAST** 720 cal  
oven roasted double chicken breast,  
garlic herb cheese, lemon butter 33

**SIZZLING BLUE CRAB CAKES** 480 cal  
three jumbo lump crab cakes with sizzling  
lemon butter 32

**BARBECUED SHRIMP** 790 cal  
jumbo shrimp sautéed in reduced white wine,  
butter, garlic & spices on a bed of roasted  
garlic mashed potatoes 32

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## idaho potatoes & signature sides

**AU GRATIN** 560 cal  
idaho sliced potatoes  
with a three cheese sauce 11

**BAKED** 800 cal  
one lb, fully loaded 10

**MASHED** 440 cal  
with a hint of roasted garlic 10

**FRENCH FRIES** 740 cal  
classic cut 10

**LYONNAISE FINGERLING  
POTATOES** 870 cal  
caramelized onions, fresh thyme, garlic butter 10

**SHOESTRING FRIES** 640 cal  
extra thin & crispy 10

**SWEET POTATO CASSEROLE** 880 cal  
with pecan crust 11

**LOBSTER MAC & CHEESE** 930 cal  
tender lobster, three cheese blend,  
mild green-chiles 22

## vegetables

**CREAMED SPINACH** 440 cal  
a ruth's classic 10

**ROASTED BRUSSELS SPROUTS** 570 cal  
bacon, honey butter 11

**GRILLED ASPARAGUS** 100 cal  
hollandaise sauce 290 cal 11

**SAUTÉED BABY SPINACH** 160 cal 11

**CREMINI MUSHROOMS** 360 cal  
pan-roasted, fresh thyme 11

**FRESH BROCCOLI** 80 cal  
simply steamed 10

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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.

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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* .....

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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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**THIS IS HOW IT'S DONE.®**