

appetizers

SEARED AHI/SASHIMI*

seared ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer or ahi sashimi served traditional style, a local favorite 22

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices 21

CALAMARI

lightly fried, with a sweet and spicy asian chili sauce 20

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab
small 69 large 138

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 26

CRAB STACK

colossal lump blue crab, avocado, mango, cucumber 22

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach and white wine demi-glace 21

MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 19

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 22

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: BLEU CHEESE, BALSAMIC DRESSING, 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 17

LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 14

STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 14

LOUISIANA SEAFOOD GUMBO 14

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, crispy onions 17

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD

heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 16

ONION SOUP AU GRATIN 13

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*

this USDA Prime cut has a full-bodied texture that is slightly firmer than a rib eye 58

LAMB CHOPS*

three extra thick chops, marinated overnight, with fresh mint 57

RIBEYE*

an outstanding example of USDA Prime at its best. well marbled for peak flavor, deliciously juicy. 58

COWBOY RIBEYE*

a huge bone-in version of this USDA Prime cut 67

FILET*

the most tender cut of corn-fed midwestern beef 57

PETITE FILET*

a smaller, but equally tender filet 49

PORTERHOUSE FOR TWO*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 125

Specialty Cuts

BONE-IN FILET*

an incredibly tender 16 oz bone-in cut at the peak of flavor 77

BONE-IN NEW YORK STRIP*

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 74

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz Ribeye, well-marbled for peak flavor 145

entrée complements

SHRIMP

jumbo seasoned grilled shrimp 19

OSCAR STYLE

crab cake, asparagus and béarnaise sauce 20

RUTH'S DIPPING TRIO

black truffle butter, shiitake demi-glaze, honey soy glaze 9

BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of panko bread crumbs 8

ruth's favorites in red

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seafood & specialties

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter 38

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter 35

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes 37

potatoes & signature sides

AU GRATIN

idaho sliced potatoes with a three cheese sauce 14

BAKED

one lb, fully loaded 13

MASHED

with a hint of roasted garlic 13

FRENCH FRIES

classic cut 13

SHOESTRING FRIES

extra thin and crispy 13

SWEET POTATO CASSEROLE

with pecan crust 13

STEAMED WHITE RICE 7

LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green-chiles 26

vegetables

CREMINI MUSHROOMS

pan-roasted, fresh thyme 14

ROASTED BRUSSELS SPROUTS

bacon, honey butter 14

GRILLED ASPARAGUS

hollandaise sauce 15

CREAMED SPINACH

a ruth's classic 13

FRESH BROCCOLI

simply steamed 14

FIRE ROASTED CORN

hand-cut fresh from the cob, diced jalapeño 13

ruth's favorites in red

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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*

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.™