

appetizers

CALAMARI

lightly fried, with sweet & spicy chili sauce 23 990 cal

SEARED AHI TUNA*

english cucumber, mustard-beer sauce 24 130 cal

BARBECUED SHRIMP

sautéed in wine, garlic butter & bbq spices 22 400 cal

VEAL OSSO BUCO RAVIOLI

saffron pasta, baby spinach, veal demi-glace 21 460 cal

SIZZLING CRAB CAKES

two jumbo lump cakes, lemon butter 27 320 cal

SHRIMP COCKTAIL

new orleans cocktail or creamy remoulade sauce 24 190-350 cal

SEAFOOD TOWER

king crab, lobster, shrimp & colossal lump crab 69 / 138 690/1380 cal

salads & soup

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 17 500 cal

LETTUCE WEDGE

bacon & bleu cheese on crisp greens 15 220 cal

RUTH'S CHOPPED SALAD

bacon, egg, palm heart, olives, lemon-basil dressing 17.5 470 cal

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 14 50 cal

LOUISIANA SEAFOOD GUMBO

14 180 cal

potatoes & fresh sides

personal size, 8 each

BAKED

one pound, fully loaded 800 cal

AU GRATIN

with three cheese sauce 280 cal

GARLIC MASHED

smooth and creamy 220 cal

SWEET POTATO CASSEROLE

with pecan crust 440 cal

CREAMED SPINACH

a ruth's classic 220 cal

FRESH BROCCOLI

simply steamed 40 cal

STEAMED WHITE RICE

290 cal

GRILLED ASPARAGUS

hollandaise sauce 100 cal

signature steaks & chops

FILET* an 11 oz cut of tender, corn-fed midwestern beef 62 500 cal

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 63 1370 cal

PETITE FILET & SHRIMP* 8 oz petite filet with three large shrimp 65 490 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 63 1390 cal

PETITE FILET* the same incredible cut as the classic, in an 8 oz filet 56 340 cal

COWBOY RIBEYE* bone-in 22 oz USDA Prime cut 73 1690 cal

PORTERHOUSE FOR TWO* 40 oz USDA Prime, richness of a strip, tenderness of a filet 125 2260 cal

T-BONE* full flavored 24 oz USDA Prime cut 75 1220 cal

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
very red	red warm	pink	slightly pink	no pink
cool center	center	center	hot center	broiled through

seafood & specialties

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 42 720 cal

CHILEAN SEA BASS* citrus-coconut butter, sweet potato & pineapple hash 49 920 cal

BARBECUED SHRIMP sautéed in garlic butter & bbq spices, over roasted garlic mash 43 790 cal

SIZZLING CRAB CAKES three jumbo lump crab cakes, sizzling lemon butter 41 480 cal

LOBSTER MAC & CHEESE tender lobster, three cheeses, green-chile sauce 34 930 cal

Sizzling Prime Time

enjoy a prix fixe meal featuring one of chef's favorite recipes. includes a starter, entrée & a personal side
nightly 4:30pm - 6:00pm

starters

STEAK HOUSE SALAD | CAESAR SALAD*

entrées

<p>PETITE FILET*</p> <p>8 oz midwestern filet 54.95 340 cal</p>	<p>FILET*</p> <p>11 oz midwestern filet 69.95 500 cal</p>	<p>NEW YORK STRIP*</p> <p>USDA Prime 16oz cut 69.95 1390 cal</p>
<p>RIBEYE*</p> <p>USDA Prime 16oz cut 69.95 1370 cal</p>	<p>STUFFED CHICKEN BREAST</p> <p>roasted double breast, garlic-herb cheese, lemon butter 54.95 720 cal</p>	

sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED WHITE RICE

desserts

ICE CREAM | SORBET | CHEESECAKE

entrée complements

LOBSTER TAIL

sizzling with drawn butter 17 50 cal

GRILLED SHRIMP

six large shrimp 19 100 cal

OSCAR STYLE

crab cake, asparagus, béarnaise 20 520 cal

BLEU CHEESE CRUST

bleu cheese, roasted garlic 8 200 cal

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.

hand-crafted cocktails

- MANGO MULE** 190 cal
tito's vodka, fever tree ginger beer, fresh lime 14
- ABSOLUT ELYX VODKA MARTINI** 207 cal
single estate vodka, "Swedish Winter Wheat" 18
- GUAVA WATERMELON REFRESH** 190 cal
tanqueray gin, guava & watermelon liqueur, sodag 15
- PINEAPPLE GINGER FIZZ** 380 cal
old lahaina silver rum, ginger liqueur, orgeat, soda 14
- BEACHCOMBERS GOLD** 210 cal
old lahaina silver rum, mango puree, bitters 14
- COCO VANIL** 310 cal
pineapple vodka, vanilla vodka, crème de coconut 14
- BEACHWALK MAI TAI** 250 cal
old lahaina silver & dark rums, orange curacao, orgeat 15

legendary spirits

BOURBON & WHISKEY

- booker's
- knob creek rye
- woodford reserve double oaked

BLENDED & SINGLE MALT SCOTCH

- lagavulin 16 year
- macallan 12 year
- glenlivet 12 year
- laphroaig 10 year

COGNAC & ARMAGNAC

- courvoisier vsop
- hennessy vsop
- rémy martin xo
- remy martin vsop
- hennessy xo

additional selections of the finest premium vodkas, bourbons & scotches, and cognacs available.

from the vine

WHITES	6oz	bottle
albert bichot, CHARDONNAY , burgundy, 2015 580 cal.....	15	60
beringer, CHARDONNAY , "luminus", napa nalley, california, 2017 150 cal.....	15	60
loosen bros., RIESLING , "dr. 1", mosel, germany, 2018 120 cal.....	12	48
maso canali, PINOT GRIGIO , trentino, italy, 2017 130 cal.....	12	48
whitehaven, SAUVIGNON BLANC , marlborough, new zealand, 2019 140 cal.....	13	52
m. chapoutier, côtes du rhône, ROSÉ , rhône, france, 2017 140 cal.....	11	48
mer soleil, CHARDONNAY , "reserve", santa lucia, california, 2017 150 cal.....	15	60
j vineyards & winery, BRUT ROSE , "russian river", california, NV 140 cal	20	80

REDS	6oz	bottle
beringer, CABERNET SAUVIGNON , knights valley,california 150 cal.....	15	64
duckhorn, CABERNET SAUVIGNON , napa valley, california, 2016 660 cal	35	140
orin swift, RED BLEND , "eight years in the desert", california, 2018 170 cal.....	25	100
la follette, PINOT NOIR , sonoma coast, california, 2017 150 cal.....	16	64
siduri, PINOT NOIR , santa lucia highlands, california, 2016 700 cal.....	20	80
tangley oaks, MERLOT , napa valley, california, 2015 150 cal.....	14	56

ruth's cellar

incredible bottles, hand selected to perfectly complement our sizzling steaks
explore wines featured in past and future *TasteMaker* dinners

WHITES	bottle
moët & chandon, brut, "impérial", CHAMPAGNE , france 560 cal.....	156
kistler, CHARDONNAY , sonoma coast, california, 2017 630 cal	160
domaine laroche, CHABLIS , "saint martin", burgundy, 2018 600 cal.....	85
cloudy bay, SAUVIGNON BLANC , marlborough, new zealand, 2018 580 cal	105

REDS	bottle
caymus, CABERNET SAUVIGNON , napa valley, california, 2016 670 cal.....	190
william hill, CABERNET SAUVIGNON , napa valley, california, 2014 670 cal.....	90
prisoner, RED BLEND , napa valley, california, 2018 690 cal.....	120
tournesol, RED BLEND , napa valley, california, 2012 640 cal	150
molly dooker, SHIRAZ , "blue eyed boy", south australia, 2016 730 cal	140
michele chiaro, BAROLO , "tortoniano", piedmont, 2013 640 cal.....	135

our full, award winning wine list is available. please ask your server if you would like to browse all of our selections.

made from scratch desserts

CHOCOLATE SIN CAKE

rich flourless cake, ganache, raspberry sauce 8 720 cal

CRÈME BRÛLÉE

vanilla bean custard with raw sugar crust 13 620 cal

BREAD PUDDING

vanilla, raisins, jack daniel's whisky sauce 11.5 930 cal

CLASSIC CHEESECAKE

fresh berries and mint, personal size 5 320 cal

coffee, espresso & hot tea

espresso single 4 5 cal

cappuccino 5 90 cal

hot tea earl grey, mint, green, herbal 3.5 10 cal

fresh brewed coffee regular & decaf 3.5 10 cal