Appetizers

SEARED AHI TUNA* 22
sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce (130 cal)

SHRIMP COCKTAIL 22
chilled jumbo shrimp served with your choice of house-made cocktail sauce or remoulade (190-350 cal)

MUSHROOMS STUFFED WITH CRABMEAT 21
broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese (440 cal)

CHILLED SEAFOOD TOWER*
a selection of premium shellfish & seafood on ice, paired with house-made cocktail sauce & zesty aioli (690/1380 cal)
small (serves 1-2) 82
large (serves 3-4) 162

SPICY SHRIMP 26
golden-fried butterflied jumbo shrimp, tossed in spicy cream sauce (350 cal)

SIZZLING CRAB CAKES 29
two handmade jumbo lump crab cakes, served sizzling in rich lemon butter (320 cal)

CALAMARI 23
lightly fried calamari tossed in sweet & spicy chili sauce (990 cal)

VEAL OSSO BUCO RAVIOLI 21
ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace (460 cal)

GOAT CHEESE & ARTICHOKE DIP 19
a blend of artichoke hearts and sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points (740 cal)

Salads & Soups

ALL OF OUR DRESSINGS ARE HOUSE-MADE. CHOOSE FROM BLEU CHEESE (260 cal), BALSAMIC VINAIGRETTE (410 cal), CREAMY LEMON BASIL* (260 cal), CREAMY CAESAR (340 cal), RANCH (310 cal), THOUSAND ISLAND (170 cal), REMOULADE (290 cal) AND VINAIGRETTE (350 cal)

CAESAR SALAD 15
crisp romaine hearts tossed in house-made caesar dressing, topped with parmesan, romano & house-made garlic croutons (500 cal)

LETTUCE WEDGE 15
crisp iceberg lettuce, topped with crispy applewood-smoked bacon, grape tomatoes & bleu cheese crumbles, drizzled with house-made bleu cheese dressing (220 cal)

SOUP OF THE DAY 15

RUTH'S CHOPPED SALAD* 15
a tower of applewood-smoked bacon, egg, green olives, hearts of palm, mushrooms, bleu cheese crumbles & house-made garlic croutons tossed in creamy house-made lemon basil dressing, topped with crispy onions (470 cal)

STEAK HOUSE SALAD 14
baby lettuce, grape tomatoes & red onion, topped with house-made garlic croutons, served with house-made vinaigrette (50 cal)

ruth's favorites in red

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Center-Cut Filets

8 OZ PETITE FILET* 55
(340 cal)

11 OZ FILET* 63
(500 cal)

4 OZ PETITE FILETS* & SHRIMP 60
two tender 4-ounce filet medallions topped with six grilled jumbo shrimp (490 cal)

USDA Prime Steaks

12 OZ NEW YORK STRIP* 58
(1040 cal)

24 OZ T-BONE* 68
(1220 cal)

16 OZ RIBEYE* 72
(1370 cal)

19 OZ BONE-IN NEW YORK STRIP* 72
(1010 cal)

26 OZ COWBOY RIBEYE* 83
(1690 cal)

40 OZ PORTERHOUSE FOR TWO* 123
(2260 cal)

40 OZ TOMAHAWK RIBEYE* 149 | (3160 cal)

Entrée Complements

GRILLED SHRIMP 17
six large, juicy shrimp grilled to perfection (100 cal)

SIZZLING LOBSTER TAIL 21
north atlantic lobster tail, served sizzling with warm drawn butter (590 cal)

OSCAR STYLE 18
lump crab cake, asparagus and béarnaise sauce (520 cal)

BLEU CHEESE CRUST 6
bleu cheese blended with roasted garlic (200 cal)

TRUFFLE CRUST 7
a mix of truffle butter, parmesan and crispy panko bread crumbs (140 cal)

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

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Seafood & Specialties

STUFFED CHICKEN BREAST 43
juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese (720 cal)

SIZZLING CRAB CAKES 45
three jumbo lump crab cakes served in sizzling lemon butter (480 cal)

LAMB CHOPS* 64
three extra-thick chops, marinated overnight, topped with fresh mint (860 cal)

ALMOND CRUSTED WALLEYE* 46
lightly dusted with panko bread crumbs & almonds, topped with lemon buerre blanc sauce (760 cal)

CHEF'S FEATURED FISH 45
seasonal selection (930 cal)

Ruth's Classics

includes starter, entrée, a personal side & dessert

Starters

STEAK HOUSE SALAD | **CAESAR SALAD** | **LOBSTER BISQUE**

Entrées

6 OZ FILET* & SHRIMP 68
our tender 6 oz center-cut filet with three large shrimp

6 OZ FILET* & LOBSTER 78
our tender 6 oz center-cut filet paired with a buttery cold water lobster tail

upgrade your steak: 11 oz center-cut filet +16 | 16 oz prime ribeye* +24*

Sides

CREAMED SPINACH | **GARLIC MASHED POTATOES**

Dessert

CHEF'S SELECTION, *personal size*

vegetarian and vegan options available upon request

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Potatoes & Signature Sides

AU GRATIN 14
tender diced idaho potatoes, smothered in rich three-cheese sauce (560 cal)

BAKED 14
one pound idaho baked potato, loaded with butter, sour cream, applewood-smoked bacon and chives (800 cal)

GARLIC MASHED 14
smooth and creamy house-made mashed potatoes with hints of roasted garlic (440 cal)

SWEET POTATO CASSEROLE 15
rich and creamy sweet potato casserole topped with a buttery pecan crust (880 cal)

LOBSTER MAC & CHEESE 29
cavatappi pasta and tender maine lobster tossed in white cheddar sauce (930 cal)
without lobster 15

HASHBROWNS 17
served fully loaded, a must try (1560 cal)

Vegetables

CREAMED SPINACH 15
house-made creamed spinach - a ruth's classic (440 cal)

ROASTED BRUSSELS SPROUTS 16
roasted brussels sprouts tossed with applewood-smoked bacon and honey butter (570 cal)

FRESH BROCCOLI 14
simply steamed (80 cal)

GRILLED ASPARAGUS 15
grilled asparagus with hollandaise (290 cal)

CREMINI MUSHROOMS 15
pan-roasted cremini mushrooms finished with rich veal demi-glace & fresh thyme (360 cal)

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RUTH'S CHRIS STEAK HOUSE

FOUNDER Ruth Fertel 1965

ORIGIN New Orleans

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