

appetizers

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

BARBECUED SHRIMP 400 cal
jumbo shrimp sautéed in white wine, garlic
butter and savory barbecue spices, 24

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

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

SEARED SEA SCALLOPS 350 cal
served sizzling atop julienned asian vegetable slaw
with kalbi sauce 29

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

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

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

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

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,
CREAMY CAESAR* 340 cal, RANCH 310 cal, THOUSAND ISLAND 170 cal, REMOULADE 290 cal
AND VINAIGRETTE 350 cal

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

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

FRENCH ONION SOUP 340 cal
caramelized onions simmered in beef broth,
topped with a crisp crouton and melted
swiss cheese 15

RUTH'S CHOPPED SALAD* 470 cal
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 15

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

LOBSTER BISQUE 210 cal
luscious and creamy with pieces of
chopped lobster 16

ruth's favorites in red

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center cut filets

8 OZ PETITE FILET* 340 cal | 56

11 OZ FILET* 500 cal | 64

PETITE FILET* & SHRIMP

490 cal

petite filet with jumbo shrimp 63

USDA prime steaks

16 OZ NEW YORK STRIP*

1390 cal | 63

24 OZ T-BONE*

1220 cal | 70

16 OZ RIBEYE*

1370 cal | 73

19 OZ BONE-IN NEW YORK STRIP*

1010 cal | 73

26 OZ COWBOY RIBEYE*

1690 cal | 83

40 OZ PORTERHOUSE FOR TWO*

2260 cal | 125

40 OZ TOMAHAWK RIBEYE* 3160 cal | 152

entrée complements

GRILLED SHRIMP 100 cal

six large, juicy shrimp grilled to perfection 18

SIZZLING LOBSTER TAIL 50 cal

large caribbean lobster tail, served sizzling with warm drawn butter 50

OSCAR STYLE 520 cal

lump crab cake, asparagus and béarnaise sauce 19

BLEU CHEESE CRUST 200 cal

bleu cheese blended with roasted garlic 8

HORSERADISH CRUST 140 cal

a mix of horseradish, parmesan and crispy panko bread crumbs 8

TRUFFLE CRUST 140 cal

a mix of truffle butter, parmesan and panko bread crumbs 8

OUR STEAKS ARE SERVED SIZZLING IN BUTTER. PLEASE SPECIFY EXTRA BUTTER OR NONE.

RARE

VERY RED
COOL CENTER

MEDIUM RARE

RED, WARM CENTER

MEDIUM

PINK CENTER

MEDIUM WELL

SLIGHTLY PINK
CENTER

WELL

BROILED
THROUGHOUT,
NO PINK

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal
juicy oven-roasted double breasted chicken,
filled with creamy garlic-herb cheese 44

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

LAMB CHOPS* 860 cal
three extra-thick chops, marinated overnight,
topped with fresh mint 65

PARMESAN CRUSTED*ALASKAN HALIBUT 870 cal
tender halibut, topped with a panko herb crust atop rice
pilaf with pistachio cream sauce and fried leeks 50

BROILED ATLANTIC SALMON 930 cal
8oz salmon topped served atop garlic-spinach
with roasted red pepper coulis, finished
with lemon gremolata 45

PORTOBELLO MUSHROOM PLATTER
marinated portobello mushrooms on garlic mashed
potatoes with grilled asparagus, broccoli
roasted grape tomatoes and lemon butter 30

prime time dinner menu

offered nightly until 6:30pm

includes starter, entrée, a personal side & dessert

choice of starter

Steak House Salad (50 cal+dressing), Caesar Salad (500 cal) or French Onion Soup (340 cal)

choice of entrée

78

Filet* (500 cal)
Ribeye* (1370 cal)
Halibut (380-980 cal)

68

Petite Filet* (340 cal)
Stuffed Chicken Breast (630 cal)
Salmon (380-980 cal)

choice of personal side item

Creamed Spinach (440 cal) or Garlic Mashed Potatoes (440 cal)

choice of dessert

Flourless Chocolate Sin Cake with a hint of Espresso (360 cal)
Fresh Berries and Sweet Cream (200 cal)
Ice Cream or Sorbet (120-260 cal)

vegetarian and vegan options available upon request

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Idaho potatoes & signature sides

AU GRATIN 560 cal

tender sliced idaho potatoes, smothered in rich three-cheese sauce 15

BAKED 800 cal

one & a half pound idaho baked potato, loaded with butter, sour cream, applewood-smoked bacon and chives 14

GARLIC MASHED 440 cal

smooth and creamy house-made mashed potatoes with hints of roasted garlic 15

SWEET POTATO CASSEROLE 880 cal

rich and creamy sweet potato casserole topped with a buttery pecan crust 16

SHOESTRING FRIES 640 cal

extra thin and crispy 14

LOBSTER MAC & CHEESE 930 cal

cavatappi pasta and tender lobster tossed in white cheddar sauce 29
without lobster 16

vegetables

CREAMED SPINACH 440 cal

house-made creamed spinach - a ruth's classic 15

GRILLED ASPARAGUS 290 cal

grilled asparagus with hollandaise 16

ROASTED BRUSSELS SPROUTS 570 cal

roasted brussels sprouts tossed with applewood-smoked bacon and honey butter 16

CREMINI MUSHROOMS 360 cal

pan-roasted cremini mushrooms finished with rich veal demi-glace & fresh thyme 16

FRESH BROCCOLI 80 cal

simply steamed and delicious 14

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FOUNDER *Ruth Fertel* 1965

ORIGIN *New Orleans*