

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 reduced white wine, butter, garlic & spices 24

SHRIMP COCKTAIL 190-350 cal

chilled jumbo shrimp served with your choice of house-made cocktail sauce or remoulade 24

MUSHROOMS STUFFED WITH CRABMEAT 440 cal

broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese 23

SPICY SHRIMP 350 cal

golden-fried butterflied jumbo shrimp, tossed in spicy cream sauce 27

SIZZLING CRAB CAKES 320 cal

two handmade jumbo lump crab cakes, served sizzling in rich lemon butter 30

CALAMARI 990 cal

lightly fried calamari tossed in sweet & spicy chili sauce 24

CRAB STACK 320 cal

colossal lump crab, avocado, mango, cucumber 28

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, grape tomatoes & 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 16

LOBSTER BISQUE 210 cal 16

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 16

STEAK HOUSE SALAD 50 cal

baby lettuce, grape tomatoes & red onion, topped with house-made garlic croutons, served with house-made vinaigrette 14

HARVEST SALAD 360 cal

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 16

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.

center-cut filets

8 OZ PETITE FILET* 340 cal | 60

8 OZ PETITE FILET & SHRIMP* 490 cal
petite filet with jumbo shrimp 67

11 OZ FILET* 500 cal | 66

USDA prime steaks

16 OZ NEW YORK STRIP*
1390 cal | 65

19 OZ BONE-IN NEW YORK STRIP*
1010 cal | 73

24 OZ T-BONE*
1220 cal | 73

22 OZ COWBOY RIBEYE*
1690 cal | 85

16 OZ RIBEYE*
1370 cal | 75

40 OZ PORTERHOUSE FOR TWO*
2260 cal | 128

40 OZ TOMAHAWK RIBEYE* 3160 cal | 152
BONE-IN 16 OZ FILET* 470 cal | 80

entrée complements

GRILLED SHRIMP 100 cal
juicy jumbo shrimp grilled to perfection 17

BLEU CHEESE CRUST 200 cal
bleu cheese blended with roasted garlic 8

OSCAR STYLE 520 cal
lump crab cake, asparagus and béarnaise
sauce 21

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 43

SIZZLING CRAB CAKES 480 cal

three jumbo lump crab cakes served in sizzling lemon butter 44

BARBECUED SHRIMP* 790 cal

jumbo shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 42

LAMB CHOPS* 860 cal

three extra thick chops, marinated overnight, with fresh mint 65

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 14

SWEET POTATO CASSEROLE 880 cal

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

LOBSTER MAC & CHEESE 930 cal

cavatappi pasta and tender maine lobster tossed in white cheddar sauce 32

SHOESTRING FRIES 640 cal

extra thin & crispy 15

LYONNAISE FINGERLING POTATOES 870 cal

caramelized onions, fresh thyme, garlic butter 15

vegetables

CREAMED SPINACH 440 cal

house-made creamed spinach - a ruth's classic 14

ROASTED BRUSSELS SPROUTS 570 cal

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

SAUTÉED BABY SPINACH 160 cal | 15

GRILLED ASPARAGUS 290 cal

grilled asparagus with hollandaise 17

CREMINI MUSHROOMS 360 cal

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

FRESH BROCCOLI 80 cal

simply steamed 14

vegetarian and vegan options available upon request

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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 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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THIS IS HOW IT'S DONE.