

## appetizers

**SEARED AHI TUNA\*** 130 cal  
complemented by a spirited sauce with hints of  
mustard & beer 20

**BARBECUED SHRIMP** 400 cal  
jumbo shrimp sautéed in reduced white wine, butter,  
garlic & spices 20

**SPICY LOBSTER** 440 cal  
succulent lobster, lightly fried, tossed in a spicy cream  
sauce & served with a tangy cucumber salad 26

**CALAMARI** 990 cal  
lightly fried, with sweet & spicy asian  
chili sauce 19

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach &  
white wine demi-glace 19

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade  
sauce or new orleans-style cocktail sauce 20

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## 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,  
**RANCH** 310 cal, **THOUSAND ISLAND** 170 cal, **REMOULADE** 290 cal AND **VINAIGRETTE** 350 cal

**CAESAR SALAD\*** 500 cal  
fresh romaine hearts, romano cheese,  
creamy caesar dressing, shaved parmesan  
& fresh ground black pepper 13

**LETTUCE WEDGE** 220 cal  
(calorie count does not include dressing)  
crisp iceberg, field greens, bacon, bleu cheese  
& choice of dressing 13

**FRESH MOZZARELLA &  
HEIRLOOM TOMATO SALAD** 230 cal  
locally sourced heirloom tomatoes, fresh basil,  
aged balsamic glaze, extra virgin olive oil 14

**LOBSTER BISQUE** 210 cal 14

**RUTH'S CHOP SALAD\*** 470 cal  
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 14

**STEAK HOUSE SALAD** 50 cal  
(calorie count does not include dressing)  
iceberg, baby arugula, baby lettuces, grape  
tomatoes, garlic croutons, red onions 12

**HARVEST SALAD** 360 cal  
mixed greens, roasted corn, dried cherries,  
bacon, tomatoes, white balsamic vinaigrette,  
goat cheese, cajun pecans & crispy onions 14

**SOUP OF THE DAY** 14

### 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.

## signature steaks & chops

**NEW YORK STRIP\*** 1390 cal  
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 58

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut 65

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

**RIBEYE\*** 1370 cal  
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 63

**FILET\*** 500 cal  
tender corn-fed midwestern beef, 11 oz cut 58

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet 52

**COWBOY RIBEYE\*** 1690 cal  
bone-in 22 oz USDA Prime cut 72

**PETITE FILET & SHRIMP\*** 490 cal  
petite filet with jumbo shrimp 59

**PORTERHOUSE FOR TWO\*** 2260 cal  
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 112

## Specialty Cuts

**BONE-IN NEW YORK STRIP\*** 1010 cal  
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 68

**BONE-IN FILET\*** 470 cal  
incredibly tender 16 oz bone-in cut, aged to the peak of flavor 74

**TOMAHAWK RIBEYE\*** 3160 cal  
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 140

## entrée complements

**SHRIMP** 100 cal  
grilled jumbo shrimp 16

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic, panko bread crumbs 5

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.

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
VERY RED	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK	BROILED
COOL CENTER			CENTER	THROUGHOUT,
				NO PINK

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## seafood & specialties

**STUFFED CHICKEN BREAST** 720 cal  
oven roasted double chicken breast,  
garlic herb cheese, lemon butter 40

**BARBECUED SHRIMP** 790 cal  
jumbo shrimp sautéed in reduced white wine,  
butter, garlic & spices on a bed of roasted  
garlic mashed potatoes 34

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## potatoes & signature sides

**AU GRATIN** 560 cal  
idaho sliced potatoes  
with a three cheese sauce 13

**LYONNAISE FINGERLING  
POTATOES** 870 cal  
caramelized onions, fresh thyme, garlic butter 13

**BAKED** 800 cal  
one lb, fully loaded 12

**SHOESTRING FRIES** 640 cal  
extra thin & crispy 13

**MASHED** 440 cal  
with a hint of roasted garlic 13

**SWEET POTATO CASSEROLE** 880 cal  
with pecan crust 13

**FRENCH FRIES** 740 cal  
classic cut 12

**LOBSTER MAC & CHEESE** 930 cal  
tender lobster, three cheese blend, mild  
green-chiles 30

## vegetables

**CREAMED SPINACH** 440 cal  
a ruth's classic 12

**CREMINI MUSHROOMS** 360 cal  
pan-roasted, fresh thyme 13

**ROASTED BRUSSELS SPROUTS** 570 cal  
bacon, honey butter 13

**FRESH BROCCOLI** 80 cal  
simply steamed 12

**GRILLED ASPARAGUS** 100 cal  
hollandaise sauce 290 cal 13

**SAUTÉED BABY SPINACH** 160 cal 13

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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.

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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* .....



THIS IS HOW IT'S DONE.®