

APPETIZERS

SHRIMP COCKTAIL/ SHRIMP REMOULADE

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. 18

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed baby spinach and a white wine demi-glace. 18

BARBECUED SHRIMP

Large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. 19

SEARED AHI/SASHIMI

Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer. 19

SIZZLIN' CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter. 24

CALAMARI

Our calamari is lightly fried, served with remoulade sauce and a sweet and spicy Asian chili sauce. 18.5

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with romano cheese. 17

BEEF CARPACCIO

Thinly sliced rare filet served with Caesar dressing, parmesan cheese and fresh ground pepper. Garnished with mixed greens and garlic crostini. 19

ESCARGOT

Sautéed with mushrooms, onions, garlic and white wine. Topped with garlic butter, romano and parmesan cheese. 15

SALADS AND SOUPS

*All of our dressings are made fresh, using our exclusive recipes. Choose from: **Bleu Cheese**, **Balsamic Vinaigrette**, **Creamy Lemon Basil**, **Ranch**, **Thousand Island**, **Remoulade** and **Vinaigrette**.*

CAESAR SALAD

Fresh crisp romaine hearts with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper. 15

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens, topped with bacon, bleu cheese and your choice of dressing. 12

SPINACH SALAD

Fresh, tender spinach tossed with sliced red onions, mushrooms, and a warm bacon dressing. Topped with crisp bacon and chopped egg. 13

ONION SOUP AU GRATIN 12

RUTH'S CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, baby spinach and radicchio are tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing and then topped with crispy onions. 15

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. 11

SLICED TOMATO AND MAUI ONION

A sliced beefsteak tomato on field greens, topped with sliced Maui onions, vinaigrette and bleu cheese. 14

LOUISIANA SEAFOOD GUMBO 13

RUTH'S FAVORITE SELECTIONS

**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 AND CHOPS

NEW YORK STRIP*

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. 49

LAMB CHOPS*

Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful. 46

RIBEYE*

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. 49

VEAL CHOP WITH SWEET AND HOT PEPPERS

Veal chop marinated overnight in a savory blend of herbs, seasonings, garlic and onions. Broiled and served sizzling with sweet and hot peppers. 45

FILET*

The most tender cut of corn-fed Midwestern beef, broiled to your liking. 47

PETITE FILET*

A smaller, but equally tender filet. 43

COWBOY RIBEYE*

A huge bone-in version of this USDA Prime cut. 56

HAND CUT PORK CHOPS

Two thick center cut chops broiled to perfection and topped with a gravy of pan jus, caramelized onions and roasted grape tomatoes. 43

ENTRÉE COMPLEMENTS

SHRIMP Jumbo seasoned grilled shrimp 18

AU POIVRE SAUCE Brandy and pepper sauce. 6

SWEET HOT PEPPERS 6

OSCAR STYLE Crab cake, asparagus and béarnaise sauce. 18

BLEU CHEESE CRUST Bleu cheese, roasted garlic and a touch of panko bread crumbs. 6

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° F to lock in the corn-fed flavor. Then we serve your steak *sizzzzling* 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.

RARE

Very red, cool center.

MEDIUM RARE

Red, warm center.

MEDIUM

Pink center.

MEDIUM WELL

Slightly pink center.

WELL

Broiled throughout, no pink.

RUTH'S FAVORITE SELECTIONS

**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.*

SEAFOOD AND SPECIALTIES

SIZZLIN' CRAB CAKES

Three of our jumbo lump crab cakes with sizzling lemon butter. 36

STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. 31

BARBECUED SHRIMP

Our signature large shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of roasted garlic mashed potatoes. 34

CHEF'S FEATURES

Our chef has selected the finest fresh fish, lobster and other seasonal specialties for your enjoyment. Please refer to the Chef's Features page at the front of the menu for a list of today's selections.

SIDES

POTATOES AU GRATIN Sliced potatoes with a three cheese sauce. 12

BAKED POTATO A one-pounder, loaded. 10

MASHED POTATOES With a hint of roasted garlic. 11

MAC & CHEESE Done our way with caramelized onions in a three cheese sauce. 12

FRENCH FRIES Classic cut. 10

SHOESTRING Extra thin and crispy. 10

SWEET POTATO CASSEROLE
With pecan crust. 11

LYONNAISE Sautéed with onions. 11

STEAMED WHITE RICE. 6

VEGETABLES

SAUTÉED BABY SPINACH 11

SAUTÉED MUSHROOMS 10,5

BROILED LOCAL TOMATOES 10

FRESH ISLAND CORN 11

FRESH ASPARAGUS WITH HOLLANDAISE 13

CREAMED SPINACH 11

FRESH BROCCOLI 11

RUTH'S FAVORITE SELECTIONS

**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.*

RUTH'S CHRIS STEAK HOUSE

It all started in 1965 when Ruth Fertel mortgaged her home to buy a little steak house in New Orleans called Chris Steak House. As her reputation grew, Ruth expanded and added her name to the original. That's how the uniquely named Ruth's Chris Steak House was born.

Try one of our New Orleans-inspired appetizers, and add some side dishes created from Ruth's original recipes.

Be sure to save some room for one of Ruth's classic desserts, too. Complement your meal with a selection from our award-winning wine list, featuring over 200 world-class international and domestic labels. Many premium wines are also available by the glass. Our experienced kitchen and service teams are still inspired by Ruth's legendary dedication to her guests. So relax and enjoy our New Orleans-style hospitality. We hope you will agree that there is no better place to dine with family, friends, and associates than Ruth's Chris Steak House. For reservations and group private dining arrangements visit our website at www.RuthsChris.com

PERFECT PAIRINGS

RIBEYE - CABERNET SAUVIGNON

Ribeye is a rich, flavorful steak. The structure of the full-bodied Cabernet enhances the richness of the Ribeye.

NEW YORK STRIP - MERITAGE BLEND

The structured flavor of the beef stands up to a sturdy Meritage blend. This wine has undertones of rich black cherry that pair well with our strip.

FILET MIGNON - SHIRAZ

Filet is a soft, delicate cut of beef. Shiraz has body and a full flavor that enhances and deepens the taste of the Filet.

LAMB CHOP - ITALIAN RED WINE (TUSCANY)

Tuscan red wines have finesse, suppleness, and complexity—a perfect match for a full-flavored meat like lamb.

GIVE THE GIFT THAT SIZZLES

Ruth's Chris gift cards make the perfect gift for any occasion.

Purchase your gift cards today at any of our restaurants, online at www.RuthsChris.com, or by calling 1.800.544.0808.

Following the principles of our founder, Ruth Fertel, we procure only the finest USDA Prime corn-fed beef available. At certain times during the year, fresh filet cuts are not available in this grade. Therefore, we select the highest quality USDA Choice available. All other cuts of beef are always USDA Prime.