



*Experience Happy Hour at The Bar
Nightly from 5pm until 7pm*

Appetizers

OYSTERS ROCKEFELLER

5 baked oysters on the half shell topped with bacon, sautéed spinach, caramelized onions and hollandaise sauce
19.00 / 12.00 *Happy Hour*

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese 17.00 / 10.00 *Happy Hour*

SEARED AHI / SASHIMI*

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer 21.00 / 13.00 *Happy Hour*

CRISPY FRIED CALAMARI

Seasoned and golden fried, tossed with a sweet Thai chili sauce
19.00 / 11.00 *Happy Hour*

BARBECUED SHRIMP WITH MASHED POTATOES

Sautéed New Orleans Style in reduced white wine, butter, garlic and spices
19.00 / 12.00 *Happy Hour*

VEAL OSSO BUCO RAVIOLI

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese
19.00 / 12.00 *Happy Hour*

FRENCH FRIES OR SHOESTRINGS

Homemade & delicious 11.00 / 7.00 *Happy Hour*

*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.



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Happy Hour Drinks

***DOMESTIC BEER - \$4**

Coors Light
Budweiser
Bud Light

***IMPORTED BEER - \$6**

Sapporo
TsingTao

***MARTINIS - \$8**

Watermelon, Lychee, Ginger or Pomegranate

***MARGARITA - \$8**

Classic, Mango, or Passion Fruit

***WELL DRINKS - \$6**

*** WINE - \$8**

Cabernet
Chardonnay



Hand-Crafted "Artisan" Cocktails

LAHAINA LEMONADE

Skyy Ginger Vodka, Orchid Guava Liqueur, Fresh Lime Sour & Coconut Water 12

WAIKIKI GIMLET

Kai Lemongrass Ginger Shochu, Fresh Lime Sour & Basil 12

KAI HI

Kai Lemongrass Ginger Shochu, Mango Puree, Fresh Lime Sour & Coconut Water 12

COLADA FRESH

Malibu Coconut Rum, Skyy Pineapple Vodka, Fresh Lime Sour, Coconut Water & Pineapple Juice 12

NORTH SHORE BREAK

Leblon Cachaca, Kai Young Coconut Shochu, Blue Curacao, Coconut Syrup, Pineapple & Lemon Juice 12

BIG MAN APPLE

Red Stag Cinnamon Bourbon, Laird's Apple Brandy, Apple Juice, Fresh Lime Sour & a dash of bitters 12

GINGER MANHATTAN

Bulleit Rye Whiskey, Cocchi Vermouth di Torino, Ginger Liqueur & a dash of Orange Bitters 12

NEW FASHIONED

Bulleit Bourbon, Luxardo Cherry Sangue Morlacco with Orange & Black Walnut Bitters 12

RUTH'S SAZERAC

Knob Creek Rye, Pernod, Brown Sugar Syrup & Bitters 12



Beer

Budweiser

Bud Light

Coors Light

Heineken

Heineken Light

Corona

Stella Artois

Newcastle Brown Ale

Samuel Adams Boston Lager

Sapporo

Longboard Lager

Deschutes Black Butte Porter

Widmer Alchemy Pale Ale

Blue Moon Belgian White

Anchor IPA

Bass Ale

Tsingtao

Guinness Stout



Wines By The Glass

LaMarca, Prosecco, Italy	10
Selbach, Riesling, Germany	11
Whitehaven, Sauvignon Blanc, NZ	12
Parker Station, Pinot Noir, Central Coast	12
Tangley Oaks, Merlot, Napa Valley	13
Peju, Merlot, Napa Valley	18
Andis, Zinfandel, Amador County	14
Stag's Leap Wine Cellars "Artemis", Cabernet, Napa Valley	35
Grayson Cellars, Chardonnay, California	12
Obsidian Ridge, Cabernet, Red Hills Lake County	16
Adaptation, Cabernet, Napa Valley	25
Project Paso, Red Wine, Paso Robles	12
Meimomi, Pinot Noir, Central Coast	16
Jayson by Pahlymeyer, Red Wine, Napa Valley	30



BEHIND THE SIZZLE

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 ON A HUNCH AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THAT 60-SEAT RESTAURANT, PICTURED ON OUR COVER, HAS BECOME A FAMILY OF LOCAL STEAK HOUSES LOCATED IN CITIES AROUND THE WORLD — EACH ONE DEDICATED TO 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

FIRST ESTABLISHMENT *New Orleans*



Life's too short to eat anywhere else.