

APPETIZERS AND SOUPS

SHRIMP COCKTAIL/ SHRIMP REMOULADE

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. \$15

BARBECUED SHRIMP

Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. \$13

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with romano cheese. \$12

CALAMARI

Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce. \$13

LOBSTER BISQUE - \$9

ONION SOUP AU GRATIN - \$8

LOUISIANA SEAFOOD GUMBO - \$8.5

SIZZLIN' BLUE CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter. \$18

CRABTINI

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass. \$15

SEARED AHI-TUNA*

Ahi-tuna perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. \$12

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi-glace. \$13

SIZZLIN' JUMBO SCALLOPS

Lightly blackened jumbo scallops served sizzling with parsley pesto and a touch of lemon butter. \$14

SALADS

*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**.*

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. \$7

RUTH'S CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with red onions and mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese and lemon basil dressing and topped with crispy fried onions. \$7.5

BABY ARUGULA SALAD

Fresh baby arugula tossed with sliced red onion, mushrooms and a warm bacon dressing, topped with crisp bacon and chopped egg. \$8

CAESAR SALAD

Fresh crisp romaine hearts tossed with Romano cheese and a creamy Caesar dressing and topped with parmesan and black pepper crisps. \$8

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens with your choice of dressing. \$7

SLICED TOMATO AND ONION

A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and bleu cheese crumbles. \$8

VINE RIPE TOMATO & BUFFALO MOZZARELLA SALAD

A sliced beefsteak tomato, basil and fresh buffalo mozzarella cheese with balsamic vinaigrette. \$13

SIGNATURE STEAKS & CHOPS

FILET

The most tender cut of corn-fed Midwestern beef, broiled to your liking. \$37

COWBOY RIBEYE

A huge bone-in version of our famous ribeye well marbled for peak flavor. \$43

RIBEYE

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. \$39

PORTERHOUSE FOR TWO

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. \$82

LAMB CHOPS

Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful. \$39

PETITE FILET

A smaller, but equally tender filet. \$32

PETITE FILET AND SHRIMP

Two 4-ounce medallions of our filet topped with jumbo shrimp. \$40

NEW YORK STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. \$41

T-BONE

A full-flavored classic cut of USDA Prime. \$46

VEAL CHOP

WITH SWEET & 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. \$33

PORK CHOPS

Two center-cut chops. Extra fine grained and flavorful. Broiled to perfection, served sizzling with sweet & spicy apple slices. \$29

ENTRÉE COMPLEMENTS

BLEU CHEESE CRUST, bleu cheese, roasted garlic and a touch of bread crumbs. \$3

SWEET AND HOT PEPPERS - \$3

AU POIVRE SAUCE, Brandy and pepper sauce. \$3

SHRIMP, Six additional large shrimp. \$12

SAUTÉED MUSHROOMS AND ONIONS - \$4

OSCAR STYLE, Crab cake, asparagus and béarnaise sauce. \$14

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, 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

SEAFOOD

AHI-TUNA STACK*

Seared rare tuna topped with colossal lump crabmeat and served sizzling with red pepper pesto. \$31

BARBECUED SHRIMP

Our signature jumbo shrimp, sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of our roasted garlic mashed potatoes. \$26

CRAB CAKES

Three of our jumbo lump crab cakes with sizzling lemon butter. \$29

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.

SPECIALTY ENTRÉES

STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. \$21

GRILLED PORTOBELLO MUSHROOMS

Marinated Portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and lemon butter. \$20

POTATOES

MASHED, with a hint of roasted garlic. \$7.5

SWEET POTATO CASSEROLE,
with pecan crust. \$7.5

LYONNAISE, sautéed with onions. \$7.5

BAKED, a one-pounder, loaded. \$7.5

STEAK FRIES, tossed with fresh rosemary,
roasted garlic and sun-dried tomatoes. \$7.5

SHOESTRING, extra thin and crispy. \$7.5

JULIENNE, regular cut. \$7.5

POTATOES AU GRATIN, Yukon Gold sliced
potatoes with a three cheese sauce. \$8

VEGETABLES

FRESH ASPARAGUS WITH HOLLANDAISE - \$8.5

CREAMED SPINACH - \$7.5

SAUTÉED SPINACH - \$7.5

SPINACH AU GRATIN - \$8

FRESH BROCCOLI - \$7.5

BROCCOLI AU GRATIN - \$8

SAUTÉED MUSHROOMS - \$7.5

BROILED TOMATOES - \$7.5

FRENCH FRIED ONION RINGS - \$7.5

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 250 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 OR BORDEAUX

The structured flavor of the beef stands up to a sturdy Meritage blend or Bordeaux. These wines have 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.

VEAL CHOP WITH SWEET PEPPERS - ZINFANDEL

This is wine known for its full fruit and solid, spicy backbone, its intensity and rich fruit flavors stand up well and enhance the subtlety of the veal with sweet peppers.

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.