

## 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*

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.

**RARE**  
VERY RED  
COOL CENTER

**MEDIUM RARE**  
RED, WARM CENTER

**MEDIUM**  
PINK CENTER

**MEDIUM WELL**  
SLIGHTLY PINK  
CENTER

**WELL**  
BROILED  
THROUGHOUT,  
NO PINK



THIS IS HOW IT'S DONE.

## appetizers

**SEARED AHI TUNA\*** 130 cal  
complemented by a spirited sauce with hints of mustard & beer 22

**BARBECUED SHRIMP** 860 cal  
large shrimp sautéed in reduced white wine, butter, garlic & spices 25

**MUSHROOMS STUFFED WITH CRABMEAT** 440 cal  
broiled, topped with romano cheese 21

**LOBSTER VOODOO** 440 cal  
succulent lobster, lightly fried, tossed in a spicy cream sauce & served with a tangy cucumber salad 29

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach & white wine demi-glaze 21

**SIZZLING BLUE CRAB CAKES** 320 cal  
two jumbo lump crab cakes with sizzling lemon butter 29

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 22

**CHILLED SEAFOOD TOWER** 690-1380 cal  
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump crabmeat  
small 90 | large 175

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

**LETTUCE WEDGE** 220 cal  
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 13

**LOBSTER BISQUE** 210 cal  
creamy lobster bisque, in the new orleans style 14

**FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD** 230 cal  
locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 15

**RUTH'S CHOPPED 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 15

**STEAK HOUSE SALAD** 50 cal  
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 16

**SEAFOOD SAUSAGE GUMBO** 180 cal  
a traditional preparation of andouille sausage and seafood, a classic new orleans dish 14

### RUTH'S FAVORITES IN RED

For parties of 6 or more, a gratuity of 18% will be included. Upon requests, we can split the check up to 3 equal payments.

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

**CLASSIC FILET\*** 500 cal  
tender corn-fed midwestern beef, 11 oz cut **59**

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet **53**

**PETITE FILET & SHRIMP\*** 490 cal  
petite filet with grilled, jumbo shrimp **65**

**NEW YORK STRIP\*** 1390 cal  
USDA Prime, full bodied, slightly firmer than a ribeye 16 oz **62**

**RIBEYE\*** 1370 cal  
16 oz USDA Prime, marbled for flavor & deliciously juicy **65**

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut **69**

**COWBOY RIBEYE\*** 1690 cal  
bone-in 22 oz USDA Prime cut **76**

**LAMB CHOPS\*** 860 cal  
three extra thick chops, marinated overnight, with fresh mint **59**

**PORTERHOUSE FOR TWO\*** 2260 cal  
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut **119**

**BERKSHIRE PORK CHOP** 1000 cal  
16 oz double bone-in chop, marinated for full flavor & tenderness **49**

## Specialty Cuts

**BONE-IN FILET\*** 470 cal  
an incredibly tender 16 oz bone-in cut at the peak of flavor **79**

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

**TOMAHAWK RIBEYE\*** 3160 cal  
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor **149**

## entrée complements

**AU POIVRE SAUCE** 90 cal  
brandy & pepper sauce **7**

**GRILLED SHRIMP** 100 cal  
grilled jumbo shrimp **24**

**OSCAR STYLE** 400 cal  
lump crabmeat, asparagus & béarnaise sauce **26**

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic & a touch of panko bread crumbs **7**

**TRUFFLE CRUST** 160 cal  
truffle butter, parmesan, panko bread crumbs **9**

**LOBSTER TAIL** 50 cal  
market price

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## seafood & specialties

**STUFFED CHICKEN BREAST** 720 cal  
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter **39**

**BARBECUED SHRIMP** 980 cal  
large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes **38**

**GARLIC CRUSTED SEA BASS** 920 cal  
tender fillet, topped with a panko garlic crust & lemon butter **48**

**LOBSTER MAC & CHEESE** 930 cal  
tender lobster, three cheese blend, mild green-chiles **34**

**SIZZLING BLUE CRAB CAKES** 480 cal  
three jumbo lump crab cakes with sizzling lemon butter **43**

**VEGETARIAN PLATE**  
ask your server for details **market price**

**ASIAN NOODLE SALAD\*** 730 cal  
ginger soy marinated filet, napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame vinaigrette **39**

**CHEF'S CATCH OF THE DAY**  
ask your server for the chef's special preparation of today's seafood offering **39**

## potatoes & signature sides 13

**AU GRATIN** 560 cal  
yukon gold sliced potatoes with a three cheese sauce

**BAKED** 800 cal  
one pound, fully loaded

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

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

**FRENCH FRIES** 740 cal  
traditional hand cut

**HASHBROWNS** 1560 cal  
served fully loaded, a must try!

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

## vegetables 13

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

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

**FIRE-ROASTED CORN** 370 cal  
hand-cut fresh from the cob, diced jalapeño

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

**STEAMED BROCCOLI** 80 cal  
simply steamed

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

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