

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	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	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 400 cal
 jumbo 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-glace 21

SIZZLING 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

FRIED CALAMARI 990 cal
 lightly fried, with sweet & spicy chili sauce 23

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.

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
four 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 **41**

BARBECUED SHRIMP 980 cal
jumbo 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**

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

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

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

KING SALMON FILLET 390 cal
chef's seasonal preparation **42**

ASIAN NOODLE SALAD* 730 cal
napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame peanut vinaigrette. choice of ginger soy marinated filet or seared ahi tuna **39**

FRENCH FRIES 740 cal
traditional hand cut

HASHBROWNS 1560 cal
served fully loaded, a must try!

SHOESTRING FRIES 640 cal
extra thin & crispy

LOBSTER MAC & CHEESE 470 cal
cavatappi pasta, tender lobster, white cheddar sauce **24**

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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