



THIS IS HOW IT'S DONE.

## 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

## appetizers

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

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

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

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach & white wine demi-glace 22

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

## 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 14 *with filet\** 650 cal 35 *with chicken* 830 cal 25

**STEAK HOUSE SALAD** 50 cal  
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 13

**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 20% 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 **62**

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

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

**NEW YORK STRIP\*** 1390 cal  
USDA Prime, full bodied, slightly  
firmer than a ribeye 16 oz **63**

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut **72**

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet **54**

**COWBOY RIBEYE\*** 1690 cal  
bone-in 22 oz USDA Prime cut **78**

**RIBEYE\*** 1370 cal  
16 oz USDA Prime, marbled for flavor &  
deliciously juicy **67**

**BONE-IN NEW YORK STRIP\*** 1010 cal  
USDA Prime, full-bodied 19 oz  
bone-in cut, our founder's favorite **69**

## entrée complements

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

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

**TRUFFLE CRUST** 160 cal  
truffle butter, parmesan, panko bread crumbs **10**

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic & a touch of panko  
bread crumbs **8**

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## seafood & specialties

**STUFFED CHICKEN BREAST** 720 cal  
oven roasted free-range double chicken breast,  
garlic herb cheese, lemon butter **41**

**RBAR BURGER\*** 1380 cal  
ruth's special grind on a brioche bun with havarti  
cheese, lettuce, tomato & smoked onion aioli **21**

**NORWEGIAN SALMON\*** 390 cal  
chef's seasonal preparation **42**

**PASTA PRIMAVERA (V)** 370 cal  
cavatappi pasta, marinara sauce &  
sautéed vegetables **18**

## signature sides & vegetables

**MASHED** 440 cal  
with a hint of roasted garlic **13**

**FRENCH FRIES** 740 cal  
traditional hand cut **13**

**SWEET POTATO CASSEROLE** 880 cal  
with pecan crust **14**

**GRILLED ASPARAGUS** 100 cal  
hollandaise sauce **14**

**STEAMED BROCCOLI** 80 cal  
simply steamed **14**

**CREMINI MUSHROOMS** 360 cal  
pan-roasted, fresh thyme **14**

## Desserts

**ULTIMATE CHOCOLATE CAKE** 720 cal  
chocolate cake layered with chocolate mousse on top of  
a chocolate cookie crust finished with chocolate ganache  
and chocolate chips **14**

**NY CHEESECAKE** 950 cal  
fresh berries and vanilla ice cream **14**

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