



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. THAT ONE 60-SEAT RESTAURANT 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 INSISTED, 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 HAVE DEMANDED: WITH JUST THE RIGHT DEGREE OF DEDICATION, AND OF COURSE, AN ELEMENT OF SIZZLE.

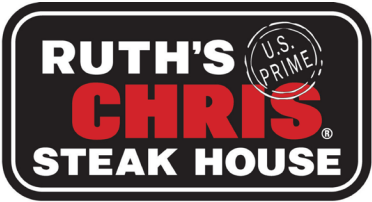
FOUNDER *Ruth Fertel* 1965

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.

<b>RARE</b>	<b>MEDIUM RARE</b>	<b>MEDIUM</b>	<b>MEDIUM WELL</b>	<b>WELL</b>
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 23

**MUSHROOMS STUFFED  
WITH CRABMEAT** 440 cal  
broiled, topped with romano cheese 20

**CHILLED SEAFOOD TOWER** 690/1380 cal  
maine lobster, alaskan king crab legs, jumbo  
shrimp, colossal lump crabmeat *small* 85  
*large* 168

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

**SPICY SHRIMP** 350 cal  
lightly fried large shrimp, spicy cream sauce, tangy  
cucumber salad 26

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sautéed baby spinach &  
white wine demi-glace 20

**SHRIMP COCKTAIL** 150 - 390 cal  
chilled jumbo shrimp, choice of creole  
remoulade sauce or new orleans-style cocktail  
sauce 22

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## salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: **BLEU CHEESE** 260 cal, **BALSAMIC VINAIGRETTE** 410 cal, **CREAMY LEMON BASIL\*** 260 cal, **RANCH** 310 cal, **THOUSAND ISLAND** 170 cal, **REMOULADE** 290 cal, AND **VINAIGRETTE** 350 cal

**CAESAR SALAD** 500 cal  
fresh romaine hearts, romano cheese,  
shaved parmesan, creamy caesar dressing,  
fresh ground black pepper 13

**LETTUCE WEDGE** 220 cal  
(calorie count does not include dressing)  
crisp iceberg, field greens, bacon, bleu cheese,  
choice of dressing 13

**FRESH MOZZARELLA & HEIRLOOM  
TOMATO SALAD** 230 cal  
locally sourced heirloom tomatoes, fresh basil,  
aged balsamic glaze, extra virgin olive oil 13

**LOBSTER BISQUE** 210 cal 14

**RUTH'S CHOP 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 14

**STEAK HOUSE SALAD** 50 cal  
(calorie count does not include dressing)  
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 15

**SOUP OF THE DAY** 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

**NEW YORK STRIP\*** 1390 cal  
USDA Prime, full bodied 16 oz cut, slightly  
firmer than a ribeye 58

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut 67

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

**COWBOY RIBEYE\*** 1690 cal  
bone-in 22 oz USDA Prime cut 74

**FILET\*** 500 cal  
tender corn-fed midwestern  
beef, 11 oz cut 57

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet 51

**PETITE FILET & SHRIMP\*** 490 cal  
petite filet with grilled, jumbo shrimp 60

**PORTERHOUSE FOR TWO\*** 2260 cal  
40 oz USDA Prime cut combining the rich  
flavor of a strip & the tenderness of a filet 115

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

## Specialty Cuts

**BONE-IN FILET\*** 470 cal  
an incredibly tender 16 oz  
bone-in cut at the peak of  
flavor 75

**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 145

## entree complements

**GRILLED SHRIMP** 100 cal  
grilled jumbo shrimp 20

**LOBSTER TAIL** 50 cal MARKET PRICE

**OSCAR STYLE** 520 cal  
lump crabmeat, asparagus & béarnaise sauce 21

**BARBECUED SHRIMP** 350 cal  
garlic butter & bbq spices 20

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic, panko bread crumbs 7

ruth's favorites in red

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## seafood & specialties

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

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

**GARLIC CRUSTED SEABASS**  
tender fillet, topped with a panko garlic crust &  
lemon butter 46

**KING SALMON & SHRIMP**  
lightly blackened, topped with shrimp &  
new orleans bbq butter 48

**VEGETARIAN PLATE**  
ask your server for details MARKET PRICE

**LOBSTER TAIL** 50 cal MARKET PRICE

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## potatoes & signature sides

**AU GRATIN** 560 cal  
idaho potatoes with a three cheese sauce 13

**BAKED** 800 cal  
one lb, fully loaded 13

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

**FRENCH FRIES** 720 cal  
classic cut 13

**LYONNAISE POTATOES** 870 cal  
caramelized onions, fresh thyme, garlic butter 13

**SHOESTRING FRIES** 640 cal  
extra thin & crispy 13

**SWEET POTATO CASSEROLE** 880 cal  
with pecan crust 13

**LOBSTER MAC & CHEESE** 930 cal  
tender lobster, three cheese blend,  
mild green-chiles 32

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## vegetables

**CREAMED SPINACH** 440 cal  
a ruth's classic 13

**ROASTED BRUSSELS SPROUTS** 570 cal  
bacon, honey butter 15

**GRILLED ASPARAGUS** 100 cal  
with hollandaise 290 cal 13

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

**FRESH BROCCOLI** 80 cal  
simply steamed 13

**SAUTÉED BABY SPINACH** 160 cal 13

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