

appetizers

SEARED AHI TUNA* 130 cal
complemented by a spirited sauce with hints of
mustard & beer 21

BARBECUED SHRIMP 400 cal
jumbo shrimp sautéed in reduced white wine,
butter, garlic & spices 21

**MUSHROOMS STUFFED
WITH CRABMEAT** 440 cal
broiled, topped with romano cheese 18

CHILLED SEAFOOD TOWER 690/1380 cal
maine lobster, alaskan king crab legs, jumbo
shrimp, colossal lump crabmeat *for two* 79
for four 158

SIZZLING CRAB CAKES 320 cal
two jumbo lump crab cakes with sizzling
lemon butter 28

SPICY SHRIMP 350 cal
lightly fried large shrimp, spicy cream sauce,
tangy cucumber salad 24

CALAMARI 990 cal
lightly fried, with sweet & spicy asian chili sauce 21

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach &
white wine demi-glace 18

SHRIMP COCKTAIL 150 - 390 cal
chilled jumbo shrimp, choice of creole remoulade
sauce or new orleans-style cocktail sauce 21

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 13.5

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 13

SOUP OF THE DAY 12

ruth's favorites in red

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 56

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 65

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 62

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 72

FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut 55

PETITE FILET* 340 cal
equally tender 8 oz filet 49

PETITE FILET & SHRIMP* 490 cal
two 4 oz medallions with jumbo shrimp 57

PORTERHOUSE FOR TWO* 2260 cal
40 oz USDA Prime cut combining the rich flavor of a strip & the tenderness of a filet 112

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender 16 oz bone-in cut at the peak of flavor 71

BONE-IN NEW YORK STRIP* 1010 cal
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 66

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 140

entree complements

GRILLED SHRIMP 100 cal
six large shrimp 17

LOBSTER TAIL 50 cal MARKET PRICE

OSCAR STYLE 520 cal
crab cake, asparagus & béarnaise sauce 18

BARBECUED SHRIMP 350 cal
garlic butter & bbq spices 18

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic, panko bread crumbs 6

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal
oven roasted double chicken breast,
garlic herb cheese, lemon butter 37

SIZZLING CRAB CAKES 480 cal
three jumbo lump crab cakes with sizzling
lemon butter 42

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 42

VEGETARIAN PLATE
ask your server for details MARKET PRICE

LOBSTER TAIL 50 cal MARKET PRICE

potatoes & signature sides

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

BAKED 800 cal
one lb, fully loaded 12

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 12

SWEET POTATO CASSEROLE 880 cal
with pecan crust 13

LOBSTER MAC & CHEESE 930 cal
tender lobster, three cheese blend,
mild green-chiles 28

vegetables

CREAMED SPINACH 440 cal
a ruth's classic 12.5

ROASTED BRUSSELS SPROUTS 570 cal
bacon, honey butter 14

GRILLED ASPARAGUS 100 cal
with hollandaise 290 cal 13

SAUTEED BABY SPINACH 160 cal 12

CREMINI MUSHROOMS 360 cal
pan-roasted, fresh thyme 14

FRESH BROCCOLI 80 cal
simply steamed 12

**GREEN BEANS WITH
ROASTED GARLIC** 170 cal 13

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