

APPETIZERS & SOUPS

SHRIMP REMOULADE/ SHRIMP COCKTAIL

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or spicy New Orleans style cocktail sauce. \$17.00

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with romano cheese. \$13.00

CRABTINI

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce. \$15.00

SEARED AHI TUNA*

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. \$14.00

LOUISIANA SEAFOOD GUMBO \$8.75

SIZZLING BLUE CRAB CAKES

Two jumbo lump crab cakes served sizzling with lemon butter. \$18.00

BARBECUED SHRIMP

Jumbo shrimp sauteed New Orleans style in reduced white wine, butter, garlic and spices. \$14.00

CALAMARI

Lightly fried and tossed with a sweet and spicy Thai chili sauce. \$14.00

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sauteed baby spinach and a white demi-glace. \$14.00

SOUP DU JOUR \$8.50

LOBSTER BISQUE \$9.50

SALADS

All of our dressings are made fresh, using our exclusive recipes. Choose from: Blue Cheese, Remoulade, Thousand Island, Balsamic Vinaigrette, Creamy Lemon Basil, Ranch and Vinaigrette.

STEAK HOUSE SALAD

Iceberg, arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. \$7.50

HARVEST SALAD

Mixed greens with roasted corn, dried cherries, bacon and tomatoes in a white balsamic vinaigrette. Topped with goat cheese and Cajun pecans. \$8.00

SLICED TOMATO AND ONION

A sliced beefsteak tomato and sliced red onions served on a bed of field greens with vinaigrette and crumbled blue cheese. \$9.50

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens with bacon, crumbled blue cheese and your choice of dressing. \$8.00

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with parmesan-black pepper crisps. \$8.00

RUTH'S CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, spinach, and radicchio tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, blue cheese and lemon basil dressing. Served with grape tomatoes and topped with crispy fried onions. \$9.50

VINE RIPE TOMATO AND BUFFALO MOZZARELLA SALAD

A sliced beefsteak tomato layered with fresh buffalo mozzarella cheese, accented with fresh basil and topped with balsamic vinaigrette. \$14.00

ITEMS LISTED IN RED ARE RUTH'S FAVORITE SELECTIONS

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

SIGNATURE STEAKS & CHOPS

FILET *

The most tender cut of corn-fed Midwestern beef. Broiled expertly to melt in your mouth. \$40.00

PETITE FILET *

A smaller, but equally tender filet. \$35.00

TOURNEDOS AND SHRIMP *

Two 4 oz. medallions of our filet topped with jumbo shrimp that have been dusted with Cajun spices. \$39.00

T-BONE *

Cut from the short loin, this bone-in classic is the essence of USDA Prime. \$52.00

LAMB CHOPS *

Three chops, cut extra thick. Full-flavored and naturally tender. \$39.00

RIBEYE *

An outstanding example of USDA Prime. Well marbled for peak flavor, deliciously juicy. \$43.00

COWBOY RIBEYE *

A larger bone-in version of our famous ribeye. Well marbled and flavorful. \$50.00

NEW YORK STRIP *

A favorite of many steak connoisseurs. This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. \$44.00

PORTERHOUSE FOR TWO *

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. \$87.00

PORK CHOP *

Center-cut chop, extra fine grained and flavorful. Served with sliced cinnamon apples. \$24.00

ENTREE COMPLEMENTS

BLUE CHEESE CRUST

Blue cheese, roasted garlic and a touch of breadcrumbs. \$4.00

BERNAISE OR HOLLANDAISE SAUCES \$3.00

OSCAR

Colossal lump crabmeat, asparagus and bearnaise sauce. \$15.00

SHRIMP

Add six additional jumbo shrimp to any entree. \$12.00

LOBSTER TAIL

Steamed or fried. \$32.00

ABOUT YOUR STEAK *

*Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800 degrees to lock in the corn-fed flavor. Then we serve your steak **sizzzzling** on a heated plate so that it stays hot throughout your meal.*

Our steaks are served sizzling in butter – specify extra butter or none.

RARE <i>Very red, cool center.</i>	MEDIUM RARE <i>Red, warm center.</i>	MEDIUM <i>Pink center.</i>	MEDIUM WELL <i>Slightly pink center.</i>	WELL <i>Broiled throughout, no pink.</i>
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SEAFOOD & SPECIALTY ENTREES

SALMON FILLET*

The aristocrat of cold water fish. Available broiled or seasoned with Cajun spices. \$29.00

MIXED GRILL *

Three guest favorites – a 4 oz. filet, a smaller portion of our oven-roasted chicken breast stuffed with garlic herb cheese and one homemade jumbo lump crab cake. \$34.00

PERSONALIZED POTATO & VEGETABLE SELECTION

Create the perfect vegetarian entree by choosing three of your favorite Ruth's Chris side items. \$21.00

STUFFED CHICKEN BREAST

Oven-roasted double chicken breast stuffed with garlic-herb cheese and served with lemon butter. \$24.00

SHRIMP AND GRITS

Jumbo shrimp sauteed in Ruth's signature barbecue butter and accented with crumbled bacon and green onions. Served over jalapeno-cheese grits cakes. \$29.00

FRESH LOBSTER

Fresh whole Maine lobster, 2.5 pounds and up. MARKET PRICE (priced per pound)

POTATOES

MASHED, with a hint of roasted garlic. \$8.00

LYONNAISE, sauteed with onions. \$8.00

BAKED, a one-pounder, loaded. \$7.50

SWEET POTATO CASSEROLE, with pecan crust. \$8.50

SHOESTRING, extra thin and crispy. \$8.00

JULIENNE FRIES, classic cut french fries. \$8.00

AU GRATIN, Sliced Idaho potatoes with a three cheese sauce. \$8.50

VEGETABLES

SAUTEED BABY SPINACH \$8.50

CREAMED SPINACH \$8.50

SPINACH AU GRATIN \$9.00

SAUTEED MUSHROOMS \$8.00

FRESH BROCCOLI \$8.00

BROCCOLI AU GRATIN \$8.50

FRENCH FRIED ONION RINGS \$8.00

BROILED TOMATOES \$8.00

FRESH ASPARAGUS WITH HOLLANDAISE \$9.00

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DESSERTS

WARM APPLE CRUMB TART

Granny Smith apples baked in a flaky pastry with streusel crust. Served with vanilla ice cream. \$9.00

CHEESECAKE

Creamy homemade cheesecake served with fresh berries. \$9.00

CREME BRULEE

The classic Creole egg custard, topped with fresh berries. \$9.00

CHOCOLATE MOUSSE CHEESECAKE

Light and airy on a chocolate cookie crust. \$8.00

BREAD PUDDING

WITH WHISKEY SAUCE

Our definitive version of a traditional New Orleans favorite. \$8.00

FRESH SEASONAL BERRIES

WITH SWEET CREAM SAUCE

A celebration of natural flavors. Simple and sensational. \$9.00

CHOCOLATE SIN CAKE

Chocolate and espresso blended together in a rich, irresistible temptation. \$9.00

ICE CREAM OR SORBET \$5.00

COFFEES

ESPRESSO \$4.25

CAPPUCCINO \$4.95

FRENCH PRESS COFFEE \$3.25 per person

GIVE THE GIFT THAT SIZZLES

Our gift cards make the perfect gift for any occasion and can be redeemed at Ruth's Chris restaurants nationwide.

Following the principles of our founder, Ruth Fertel, we procure only the finest custom-aged corn-fed beef available and serve only USDA Prime cuts of New York Strips, Ribeyes, T-Bones and Porterhouses. Our filet cuts are selected from the highest quality USDA Choice and Above based on availability.



PRIVATE DINING ROOMS AVAILABLE



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