RUTH'S CHRIS STEAK HOUSE

lunch at ruth's

soup & salad

SOUP OF THE DAY | CUP 14
LOBSTER BISQUE 15 210 cal
FRENCH ONION SOUP 15 390 cal

SOUP & SALAD
a cup of our housemade soup of the day & your choice of steak house salad 220-460 cal or caesar salad 500 cal 24

CAESAR SALAD* 500 cal
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 14
*with filet** 37 650 cal
with chicken 25 830 cal
with shrimp 27 550 cal

STEAK HOUSE SALAD 50 cal
iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions 13
*with filet** 35 310 cal
with chicken 24 380 cal
with shrimp 26 120 cal

BLACK & BLEU SALAD* 910 cal
chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions & blackened tenderloin 36

CHILLED SHELLFISH SALAD 490 cal
shrimp & lump crabmeat tossed with vinaigrette dressing on a bed of mixed greens 30

SEARED AHI TUNA SALAD* 710 cal
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce 28

sides

HASH BROWNS 14 1560 cal
FRENCH FRIES 13 740 cal
SHOESTRING FRIES 13 640 cal
MASHED POTATOES 14 440 cal
individual portion 7 240 cal
POTATOES AU GRATIN 14 560 cal
SWEET POTATO CASSEROLE 14 880 cal
CREAMED SPINACH 14 440 cal
individual portion 7 350 cal
FRESH BROCCOLI 14 80 cal
BROCCOLI AU GRATIN 14 480 cal
GRILLED ASPARAGUS 14 100 cal
with hollandaise 290 cal

appetizers

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

BARBECUED SHRIMP 400 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices 27

FRIED CALAMARI 990 cal
lightly fried, with sweet & spicy chili sauce 24

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp, choice of creole remoulade sauce, or new orleans-style cocktail sauce 24

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

SPICY SHRIMP 350 cal
golden-fried rock shrimp, tossed in spicy cream sauce 27

LUNCH PRIX FIXE 36

enjoy a prix fixe that includes a starter, entrée & a dessert

STARTERS

Steak House Salad 50 cal
iceberg, romaine, baby arugula, baby lettuces, grape tomatoes, garlic croutons & red onions

Caesar Salad* 500 cal
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper

or **SOUP OF THE DAY**

ENTRÉE

Stuffed Chicken Breast 530 cal
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes

Steak Frites* +5 500 cal
6 oz tender filet with shoestring fries

Seared Ahi Tuna Salad* 710 cal
fresh field greens, red onions, crunchy vegetables, slices of seared ahi tuna, honey-thai sauce

DESSERT
Carrot Cake Cupcake with Cream Cheese Icing 380 cal

sandwiches

RBAR BURGER* 1380 cal
ruth's special grind on a brioche bun with havarti cheese, lettuce, tomato & smoked onion aioli, served with housemade chips. best in town! 21

FILET SLIDERS* 950 cal
two filet sliders topped with ruth's barbecue butter & crispy onion straws, served with housemade chips 26

SHRIMP PO' BOY 1640 cal
fried shrimp, lettuce, tomato & remoulade sauce, served with hand-cut french fries 24

CRAB CAKE SANDWICH 1250 cal
crab cake topped with remoulade sauce, served with lettuce, tomato, onion & hand-cut french fries 24

entrées *any signature steak is available upon request*

BARBECUED SHRIMP 980 cal
large shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 38

FILET, 6 OZ* & SHRIMP 310 cal
tender corn-fed midwestern beef topped with large shrimp 53

NORWEGIAN SALMON* 390 cal
chef's seasonal preparation 42

PETITE FILET* 340 cal
tender corn-fed midwestern beef 56

STUFFED CHICKEN BREAST 530 cal
half breast with garlic, cheddar & cream cheeses over asparagus & garlic mashed potatoes 28

MIXED GRILL* 740 cal
three guest favorites - 4 oz filet, garlic herb cheese-stuffed oven-roasted chicken breast, homemade jumbo lump crab cake 49

ADD ON TO YOUR SANDWICH OR ENTRÉE:
cup of our soup of the day 7
half steak house salad 80-205 cal
or half caesar salad* 250 cal 7

freshly squeezed lemonades 6

THE CLASSIC 100 cal
SPARKLING POMEGRANATE 190 cal
CRANBERRY TWIST 110 cal
ARNOLD PALMER 60 cal
KETEL ONE SPIKED 14
95 cal

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.