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 1,800° 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 1,800° 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	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

RUTH'S CHRIS STEAK HOUSE

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 **27**

GOAT CHEESE & ARTICHOKE DIP 740 cal
a blend of artichoke hearts & sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points **19**

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

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

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

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

SEARED SEA SCALLOPS 350 cal
served sizzling atop julienne vegetable slaw with garlic butter & finished with kalbi sauce & cilantro **29**

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

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, RÉMOULADE AND VINAIGRETTE

CAESAR SALAD* 500 cal
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper **14**

LETTUCE WEDGE 220 cal
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing **14**

LOBSTER BISQUE 210 cal
creamy lobster bisque, in the new orleans-style **16**

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD 230 cal
locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil **16**

RUTH'S CHOPPED 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 **16**

STEAK HOUSE SALAD 50 cal
iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions **14**

HARVEST SALAD 360 cal
mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions **16**

FRENCH ONION SOUP 390 cal **15**

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, undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

signature steaks & chops

CLASSIC FILET* 500 cal
tender corn-fed midwestern beef, 11 oz cut **66**

PETITE FILET* 340 cal
equally tender 8 oz filet **60**

PETITE FILET & SHRIMP* 490 cal
petite filet with grilled jumbo shrimp **67**

NEW YORK STRIP* 1390 cal
USDA Prime, full-bodied, slightly firmer than a ribeye 16 oz **65**

RIBEYE* 1370 cal
16 oz USDA Prime, marbled for flavor & deliciously juicy **75**

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut **73**

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut **85**

LAMB CHOPS* 860 cal
three extra-thick chops, marinated overnight, with fresh mint **65**

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut **129**

Specialty Cuts

BONE-IN NEW YORK STRIP*
1010 cal
USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite **73**

TOMAHAWK RIBEYE*
3160 cal
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor **152**

entrée complements

AU POIVRE SAUCE 90 cal
brandy & pepper sauce **8**

GRILLED SHRIMP 100 cal
four grilled jumbo shrimp **18**

OSCAR STYLE 400 cal
lump crabmeat, asparagus & béarnaise sauce **21**

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

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

LOBSTER TAIL 50 cal **market price**

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal
oven-roasted free-range double chicken breast, garlic herb cheese, lemon butter **44**

BARBECUED SHRIMP 980 cal
jumbo shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes **40**

GARLIC-CRUSTED SEA BASS 920 cal
tender fillet, topped with a panko garlic crust & lemon butter **49**

SIZZLING CRAB CAKES 480 cal
three jumbo lump crab cakes with sizzling lemon butter **45**

PORTOBELLO MUSHROOM PLATTER 630 cal
marinated portobello mushrooms on garlic mashed potatoes with grilled asparagus, broccoli, roasted grape tomatoes & lemon butter **30**

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

ASIAN NOODLE SALAD* 730 cal
napa cabbage, iceberg, spinach & radicchio salad, cucumber, onions, carrots, red pepper, udon noodles & sesame peanut vinaigrette, choice of ginger soy marinated filet or seared ahi tuna **39**

signature sides

LOBSTER MAC & CHEESE 930 cal
cavatappi pasta, tender lobster, white cheddar sauce **26**

AU GRATIN 560 cal
yukon gold sliced potatoes with a three-cheese sauce **15**

BAKED 800 cal
one pound, fully loaded **14**

MASHED 440 cal
with a hint of roasted garlic **15**

SWEET POTATO CASSEROLE 880 cal
with pecan crust **16**

FRENCH FRIES 740 cal
traditional hand-cut **15**

HASH BROWNS 1560 cal
served fully loaded, a must-try! **15**

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

MAC & CHEESE 800 cal
cavatappi pasta & white cheddar sauce **16**

vegetables

CREAMED SPINACH 440 cal
a ruth's classic **15**

GRILLED ASPARAGUS 100 cal
hollandaise sauce 290 cal **17**

FIRE-ROASTED CORN 370 cal
hand-cut fresh from the cob, diced bell peppers **14**

STEAMED BROCCOLI 80 cal
simply steamed **14**

CREMINI MUSHROOMS 360 cal
pan-roasted, fresh thyme **16**

BROCCOLI AU GRATIN 480 cal
steamed broccoli with a three-cheese sauce **14**

ROASTED BRUSSELS SPROUTS 570 cal
bacon, honey butter **14**

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