

menu

appetizers

POTATO LEEK SOUP

rich and creamy with nutmeg 12

HONEY THAI CHICKEN SKEWERS

grilled chicken breast, mixed vegetables,
honey Thai sauce 16

entrées

CHICKEN PICCATA

breaded chicken breast with lemon, capers,
white wine 42

CHIMICHURRI PRIME NY STRIP*

12 oz. sliced prime New York strip, arugula chimichurri,
tomatoes, blue cheese, caramelized berry demi-glace 50

sides

BROCCOLI AU GRATIN

steamed broccoli in creamy cheddar cheese sauce 14

POTATOES BRAVAS

fried fingerling potatoes with smoked paprika
tomato-basil sauce 14

dessert

APPLE CRUMB CHEESECAKE

caramel drizzled apple cinnamon cheesecake
with vanilla ice cream 14

Menu curated by Executive Chef Michael Farrington

*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.

featured cocktail

CLASSIC OLD FASHIONED

Ruth's favorite cocktail & an enduring classic;
Knob Creek 9 year straight bourbon whiskey, simple
syrup, angostura bitters 15

sommelier selections

Please inquire about our full award-winning wine list.

SIDURI CHARDONNAY, SONOMA COUNTY

Vibrant Chardonnay with Meyer lemon, white flowers,
and stone fruit notes. Round, rich palate with pineapple,
brioche, and vanilla hints. \$16 glass | \$64 bottle

SIDURI PINOT NOIR, WILLAMETTE VALLEY

Savory Pinot Noir aged in new oak. Cranberry,
blackberry, woodsmoke, and forest floor aromas.
Medium-bodied with crunchy fruit, spice, silky texture,
and a long finish. \$18 glass | \$72 bottle

champagne

VEUVE CLICQUOT PONSARDIN

"YELLOW LABEL" BRUT 5 oz 28 | bottle 140



"Do what you
love, and love
what you do."



Thank you

The Ruth's Chris Story: A Legacy of Passion

More than just a steakhouse, Ruth's Chris embodies the spirit of its founder, Ruth Fertel. Driven by a dream, Ruth made history as the first licensed female thoroughbred trainer in Louisiana, a testament to her determination. This same entrepreneurial fire led her to purchase Chris Steak House in 1965.

When a fire necessitated a new location, a legal agreement led to the iconic name: Ruth's Chris Steak House. This resilience mirrors the dedication she poured into perfecting her signature steak experience. Drawing on her chemistry background from Louisiana State University (where she graduated at just 19), Ruth developed a unique 1800°F broiling method, creating a flavorful crust and locking in the steak's natural juices. Each steak is then served sizzling on a 500°F plate, ensuring the last bite is as perfect as the first.

Ruth's wisdom, "Do what you love, and love what you do," remains the heart of our commitment to exceptional food and hospitality.

We're honored to celebrate 60 years of Ruth's Chris with you. Thank you for supporting our family-owned location and being part of our story.

founder's feast

A CELEBRATION 60 YEARS IN THE MAKING

Savor some of Ruth's personal favorites – iconic dishes that built a legend, one plate at a time since 1965.

