



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.



menu

appetizers

HONEY THAI CHICKEN SKEWERS

grilled chicken breast with mixed vegetables, finished with a sweet honey Thai sauce 16

CRAB & CORN BISQUE

a rich, creamy blend of lump crab and sweet corn with a hint of spice 12

entrées

HALIBUT WITH PANKO HERB CRUST

pan-seared halibut topped with a dill and parsley panko crust, set in a velvety garlic cream sauce
created by Chef David Puatu (Indianapolis) 45

VEAL CHOP FLORENTINE

Sautéed veal chop with mushrooms, spinach, and tomatoes, finished with a rich mushroom demi-glace. 75

TWO 4 OZ FILET MEDALLIONS PAIRED WITH AN 8 OZ LOBSTER TAIL 80

sides

ASPARAGUS GRATIN WITH BAGNA CAUDA

roasted asparagus with romano breadcrumbs, garlic, anchovy, and olive oil 14

LOBSTER MASHED POTATOES

roasted garlic mashed potatoes with tender lobster meat and finished with lobster butter 22

dessert

CHOCOLATE COVERED BLACK CHERRY CHEESECAKE WITH WHITE CHOCOLATE BARK

black cherry cheesecake, chocolate ganache, black cherry gelée, white chocolate bark 14

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



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