

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 1800° 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 1800° 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**

VERY RED
COOL CENTER
- MEDIUM RARE**

RED, WARM CENTER
- MEDIUM**

PINK CENTER
- MEDIUM WELL**

SLIGHTLY PINK
CENTER
- WELL**

BROILED
THROUGHOUT,
NO PINK



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

**MUSHROOMS STUFFED
WITH CRABMEAT** 440 cal
broiled, topped with romano cheese 21

LOBSTER VOODOO 440 cal
succulent lobster, lightly fried, tossed in a
spicy cream sauce & served with a tangy
cucumber salad 29

VEAL OSSO BUCO RAVIOLI 460 cal
saffron-infused pasta with sautéed baby spinach &
white wine demi-glaze 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 remoulade
sauce or new orleans-style cocktail sauce 24

CHILLED SEAFOOD TOWER 690-1380 cal
maine lobster, jumbo shrimp, colossal lump crabmeat
small 90 | large 175

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**, **REMOULADE** 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 15

**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 15 390 cal

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, 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.

signature steaks & chops

CLASSIC FILET* 500 cal tender corn-fed midwestern beef, 11 oz cut 64	T-BONE* 1220 cal full-flavored 24 oz USDA Prime cut 72
PETITE FILET* 340 cal equally tender 8 oz filet 56	COWBOY RIBEYE* 1690 cal bone-in 22 oz USDA Prime cut 78
PETITE FILET & SHRIMP* 490 cal petite filet with grilled, jumbo shrimp 67	LAMB CHOPS* 860 cal three extra thick chops, marinated overnight, with fresh mint 59
NEW YORK STRIP* 1390 cal USDA Prime, full bodied, slightly firmer than a ribeye 16 oz 63	PORTERHOUSE FOR TWO* 2260 cal rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 129
RIBEYE* 1370 cal 16 oz USDA Prime, marbled for flavor & deliciously juicy 67	BERKSHIRE PORK CHOP* 1000 cal 16 oz double bone-in chop, marinated for full flavor & tenderness 49

Specialty Cuts

BONE-IN FILET* 470 cal an incredibly tender 16 oz bone-in cut at the peak of flavor 85	BONE-IN NEW YORK STRIP* 1010 cal USDA Prime, full-bodied 19 oz bone-in cut, our founder’s favorite 69	TOMAHAWK RIBEYE* 3160 cal USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 149
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entrée complements

AU POIVRE SAUCE 90 cal brandy & pepper sauce 8	BLEU CHEESE CRUST 200 cal bleu cheese, roasted garlic & a touch of panko bread crumbs 8
GRILLED SHRIMP 100 cal four grilled jumbo shrimp 24	TRUFFLE CRUST 160 cal truffle butter, parmesan, panko bread crumbs 10
OSCAR STYLE 400 cal lump crabmeat, asparagus & béarnaise sauce 26	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 42	VEGETARIAN PLATE ask your server for details market price
BARBECUED SHRIMP 980 cal jumbo shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes 40	NORWEGIAN SALMON* 390 cal chef’s seasonal preparation 42
GARLIC CRUSTED SEA BASS 920 cal tender fillet, topped with a panko garlic crust & lemon butter 49	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
SIZZLING CRAB CAKES 480 cal three jumbo lump crab cakes with sizzling lemon butter 45	

signature sides

LOBSTER MAC & CHEESE 930 cal cavatappi pasta, tender lobster, white cheddar sauce 25	AU GRATIN 560 cal yukon gold sliced potatoes with a three cheese sauce 14	FRENCH FRIES 740 cal traditional hand cut 13
	BAKED 800 cal one pound, fully loaded 13	HASHBROWNS 1560 cal served fully loaded, a must try! 14
	MASHED 440 cal with a hint of roasted garlic 14	SHOESTRING FRIES 640 cal extra thin & crispy 13
	SWEET POTATO CASSEROLE 880 cal with pecan crust 14	MAC & CHEESE 800 cal cavatappi pasta & white cheddar sauce 15

vegetables 14

CREAMED SPINACH 440 cal a ruth’s classic	CREMINI MUSHROOMS 360 cal pan-roasted, fresh thyme
GRILLED ASPARAGUS 100 cal hollandaise sauce 290 cal	BROCCOLI AU GRATIN 480 cal steamed broccoli with a three cheese sauce
FIRE-ROASTED CORN 370 cal hand-cut fresh from the cob, diced jalapeño	STEAMED BROCCOLI 80 cal simply steamed

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