



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

CRABTINI

lump crabmeat tossed in our house vinaigrette;
signature remoulade sauce 24

SLICED ONION & TOMATO SALAD

sliced beefsteak tomatoes & sliced red onions served on
a bed of field greens with our house vinaigrette; topped
with bleu cheese crumbles 16

signature steaks

CLASSIC FILET DUO

two 4 oz filets, bleu cheese crust, oscar style 54

NEW YORK STRIP

USDA Prime, bold and full-bodied. 12 oz 50

sides

BROCCOLI AU GRATIN

steamed broccoli in a creamy cheddar cheese sauce 14

LYONNAISE FINGERLING POTATOES

lightly fried potatoes with onions, garlic butter,
and chive 14

dessert

CARAMELIZED BANANA CREAM PIE

creamy white chocolate banana custard in a flaky crust,
topped with caramelized bananas 15

*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, WILLAMETTE VALLEY

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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what you do."