

APPETIZERS AND SOUPS

BARBEQUED SHRIMP

Sautéed New Orleans style in reduced white wine, butter, garlic and spices. \$13

SHRIMP REMOULADE/ SHRIMP COCKTAIL

Jumbo shrimp atop mixed baby greens with a touch of lemon vinaigrette with your choice of our classic Creole remoulade sauce or our spicy New Orleans homestyle cocktail sauce. \$13

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese. \$12

CALAMARI

Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce. \$14

LOBSTER BISQUE - \$9.5

SOUP OF THE DAY - \$8

SEARED AHI TUNA*

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. \$11

SIZZLIN' BLUE CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter. \$17

FRIED OYSTERS

Maryland oysters lightly seasoned and fried served on Remoulade sauce with a hint of Tabasco and cocktail sauce. \$11

VEAL OSSO BUCO RAVIOLI

Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi glace. \$12

CRABTINI

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass. \$14

SALADS

Dressings: *Bleu Cheese*, *Remoulade*, *Thousand Island*, *Balsamic Vinaigrette*, *Creamy Lemon Basil*, *Ranch* and *Vinaigrette*. All made fresh, using our exclusive recipes.

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. \$7

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens, topped with bacon, bleu cheese and your choice of dressing. \$8

SLICED TOMATO AND ONION

A sliced Beefsteak tomato on field greens. Topped with sliced red onions, vinaigrette and Bleu Cheese crumbles. \$8

SPINACH SALAD

Fresh tender spinach tossed with sliced red onion, mushrooms and a warm bacon dressing. Topped with crisp bacon and chopped egg. \$7

CAESAR

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper. \$8.5

VINE RIPE TOMATO & FRESH MOZZARELLA SALAD

A sliced Beefsteak tomato, basil and fresh mozzarella cheese with balsamic vinaigrette. \$10

RUTH'S CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions and mushrooms, chopped green olives, bacon, eggs, hearts of palm, croutons, Bleu Cheese and lemon basil dressing. Served with grape tomatoes and topped with crispy fried onions. \$8

RUTH'S FAVORITE SELECTIONS

** Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

ENTRÉES

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° F to lock in the corn-fed flavor. Then we serve your steak *sizzzzling* on a heated plate so that it stays hot throughout your meal.

Our steaks are served sizzling in butter, 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.

FILET*

The most tender cut of corn-fed Midwestern beef. \$35

NEW YORK STRIP*

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. \$38

RIBEYE*

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. \$35

PORTERHOUSE FOR TWO*

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. \$83

PETITE FILET*

A smaller, but equally tender filet. \$30

T-BONE*

A full-flavored classic cut of USDA Prime. \$43

COWBOY RIBEYE*

A huge bone-in version of this USDA Prime cut. \$41

PETITE FILET AND SHRIMP*

Two 4-ounce medallions of our filet topped with jumbo shrimp. \$39

LAMB CHOPS*

Three Rib chops cut extra thick, served with fresh mint. They are naturally tender and flavorful. \$37

POTATOES

MASHED. With a hint of roasted garlic. \$7

BAKED. A one-pounder, loaded. \$6

LYONNAISE. Sautéed with onions. \$7

AU GRATIN. Served in a cream sauce topped with melted mixed cheese. \$7

FRENCH FRIES. Classic cut. \$7

SHOESTRING. Extra thin and crispy. \$7

FRESH POTATO CHIPS - \$7

SWEET POTATO CASSEROLE. With pecan crust. \$7

RUTH'S FAVORITE SELECTIONS

MIXED GRILL*

Three guest favorites - a 4 oz. sliced Tenderloin Filet prepared to your liking, an oven roasted free-range chicken breast stuffed with garlic herb cheese, and our home-made jumbo lump crab cake baked until golden brown. \$28

PORK CHOPS

Two center-cut chops. Extra fine grained and flavorful. Broiled to perfection, served sizzling with sweet and spicy apple slices. \$21

STUFFED CHICKEN BREAST

Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. \$22

SALMON FILLET

Hand cut North Atlantic salmon available broiled or with Cajun spices. \$24

FRESH LOBSTER

Fresh whole Maine Lobster, ranging from 2.5 to 5 pounds. Market Price

VEGETARIAN PLATTER

Mashed Potatoes, Asparagus, Broccoli, and Broiled Tomato. \$18

ENTRÉE COMPLEMENTS

CRAB CAKE

One jumbo lump crab cake. \$10

GRILLED SHRIMP

Six light Cajun grilled shrimp. \$12

AU POIVRE SAUCE

Brandy pepper sauce. \$3

OSCAR STYLE

Jumbo lump crabmeat, asparagus and hollandaise. \$14

SEARED SEA SCALLOPS

Three jumbo scallops seared to perfection. \$12

BLEU CHEESE CRUST - \$3

ALASKAN KING CRAB LEGS - \$21

VEGETABLES

BROILED TOMATOES - \$7

FRESH SPINACH - \$7

CREAMED SPINACH - \$7

FRESH BROCCOLI - \$7

BROCCOLI AU GRATIN - \$7

SAUTÉED MUSHROOMS - \$7

FRESH ASPARAGUS WITH HOLLANDAISE - \$8.5

RUTH'S FAVORITE SELECTIONS

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RUTH'S CHRIS STEAK HOUSE

It all started in 1965 when Ruth Fertel mortgaged her home to buy a little steak house in New Orleans called Chris Steak House. As her reputation grew, Ruth expanded and added her name to the original. That's how the uniquely named Ruth's Chris Steak House was born.

Try one of our New Orleans-inspired appetizers, and add some side dishes created from Ruth's original recipes. Be sure to save some room for one of Ruth's classic desserts, too. Complement your meal with a selection from our award-winning wine list, featuring over 200 world-class international and domestic labels. Many premium wines are also available by the glass. Our experienced kitchen and service teams are still inspired by Ruth's legendary dedication to her guests. So relax and enjoy our New Orleans-style hospitality. We hope you will agree that there is no better place to dine with family, friends, and associates than Ruth's Chris Steak House. For reservations and group private dining arrangements visit our website at www.RuthsChris.com

PERFECT PAIRINGS

RIBEYE - CABERNET SAUVIGNON

Ribeye is a rich, flavorful steak. The structure of the full-bodied Cabernet enhances the richness of the Ribeye.

NEW YORK STRIP - MERITAGE BLEND

The structured flavor of the beef stands up to a sturdy Meritage blend. This wine has undertones of rich black cherry that pair well with our Strip.

FILET MIGNON - SHIRAZ

Filet is a soft, delicate cut of beef. Shiraz has body and a full flavor that enhances and deepens the taste of the Filet.

LAMB CHOP - ITALIAN RED WINE (TUSCANY)

Tuscan red wines have finesse, suppleness, and complexity — a perfect match for a full-flavored meat like lamb.

GIVE THE GIFT THAT SIZZLES

Ruth's Chris gift cards make the perfect gift for any occasion.

Purchase your gift cards today at any of our restaurants, online at www.RuthsChris.com, or by calling 1.800.544.0808.

Following the principles of our founder, Ruth Fertel, we procure only the finest USDA Prime corn-fed beef available. At certain times during the year, fresh filet cuts are not available in this grade. Therefore, we select the highest quality USDA Choice available. All other cuts of beef are always USDA Prime.