

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 — WHO, IN 1965 NEW ORLEANS, MORTGAGED HER HOME WITH A VISION AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THAT ONE 60-SEAT RESTAURANT 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 INSISTED, 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 HAVE DEMANDED: 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 CORNFED 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	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
VERY RED, COOL CENTRE	RED, WARM CENTRE	PINK CENTRE	SLIGHTLY PINK, HOT CENTRE	NO PINK, BROILED THROUGHOUT



appetizers

CALAMARI 23

lightly fried, with sweet & spicy chili sauce 130 cal

SIZZLING CRAB CAKES 29

two jumbo lump crab cakes, lemon butter 320 cal

BARBECUED SHRIMP 24

large shrimp sautéed in white wine, garlic butter & bbq spices 400 cal

SEARED AHI TUNA* 22

cajun blackened seasoning, complemented by a spirited sauce with hints of mustard & beer 130 cal

MUSHROOMS STUFFED

WITH CRABMEAT 22

broiled mushroom caps, jumbo lump crab stuffing, sprinkled with romano cheese 440 cal

VEAL OSSO BUCO RAVIOLI 21

saffron-infused pasta, sautéed baby spinach, veal demi-glace 460 cal

SHRIMP VOODOO 26

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, tangy cucumber salad 350 cal

FRESH OYSTERS*

fresh seasonal oysters
half dozen 22 70 cal
dozen 45 140 cal

SEAFOOD TOWER*

selection of shellfish & seafood,
cocktail & sriracha-lime sauce
petite 82 690 cal
large 162 1380 cal

SHRIMP COCKTAIL* 22

chilled jumbo shrimp, new
orleans-style cocktail sauce &
creole remoulade sauce
190-320 cal

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES.

CHOOSE FROM: BLEU CHEESE 260 cal, BALSAMIC VINAIGRETTE 410 cal, LEMON BASIL* 260 cal, REMOULADE 290 cal, AND VINAIGRETTE 350 cal

CAESAR SALAD* 15

fresh romaine hearts, grape tomatoes, romano cheese, shaved parmesan, creamy caesar dressing, fresh ground black pepper 500 cal

LETTUCE WEDGE 15

crisp iceberg, field greens, bacon, bleu cheese, choice of dressing 220+ cal

HOUSE SALAD 14

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, choice of dressing 50+ cal

CHEF'S SEASONAL SOUP 16

please ask server for details

RUTH'S CHOPPED SALAD* 15

julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, crispy onions 470 cal

HARVEST SALAD 16

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans, crispy onions 360 cal

SEAFOOD GUMBO 16

shrimp, andouille sausage 200 cal

steaks & chops

FILET* 64

a tender 11 ounce cut of corn-fed midwestern beef 500 cal

PETITE FILET* 56

the same incredible cut as the classic, in an 8 ounce filet 340 cal

PETITE FILET & SHRIMP* 62

two tender 4 ounce filet medallions, six large succulent shrimp 320 cal

T-BONE* 73

full-flavored 24 ounce prime cut 1220 cal

PORTERHOUSE FOR TWO* 122

40 ounce USDA Prime cut combining the rich flavor of a strip & the tenderness of a filet 2260 cal

NEW YORK STRIP* 63

USDA Prime, full-bodied 16 ounce cut, slightly firmer than a ribeye 1390 cal

RIBEYE* 73

deliciously juicy 16 ounce USDA Prime cut, well-marbled for peak flavor 1370 cal

COWBOY RIBEYE* 79

bone-in 22 ounce USDA Prime cut 1690 cal

LAMB CHOPS* 63

three 5 ounce extra thick marinated chops, fresh mint, served with mango chutney 860 cal

BONE-IN NEW YORK STRIP* 73

USDA prime, full-bodied 19 ounce bone-in-cut, our founder's favorite 1010 cal

TOMAHAWK RIBEYE* 152

USDA Prime bone-in 40 ounce ribeye, well-marbled for peak flavor 3160 cal

DOUBLE CUT

PORK CHOP* 45

a 16oz double bone-in cut, choice of cinnamon apple slices, or garlic crust 1000-1045 cal

entrée complements

COLD WATER LOBSTER TAIL 25

north atlantic tail served sizzling with drawn butter 50 cal

GRILLED SHRIMP 17

six large succulent shrimp 100 cal

OSCAR STYLE 18

crab cake, asparagus, béarnaise sauce 520 cal

GARLIC CRUST 7

garlic butter, panko breadcrumbs 110 cal

BLACKENED SEA SCALLOPS 25

three jumbo scallops 102 cal

FRITTERS 8

thin-cut shoestring fries 650 cal

TRUFFLE CRUST 9

truffle butter, parmesan, panko breadcrumbs 140 cal

COGNAC SAUCE 7

cognac, veal demi-glace, cremini mushrooms 80 cal

BLEU CHEESE CRUST 7

bleu cheese, roasted garlic, panko bread crumbs 200 cal

ruth's favorites in red

*Indicates 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. 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.

seafood & specialties

STUFFED CHICKEN BREAST 44
oven roasted double breast, stuffed with garlic-herb
cheese, lemon butter 720 cal

SHRIMP ORLEANS 35
large shrimp, sautéed in white wine, garlic butter &
bbq spices, over mashed potatoes 980 cal

MIXED GRILL* 59
stuffed chicken breast, 4 ounce filet, andouille sausage &
broiled tomato 815 cal

CHEF'S SEASONAL FISH SELECTION 47
please ask server for details

BLACKENED SEA SCALLOPS 50
chef's seasonal preparation 240 cal

TWIN COLD WATER LOBSTER TAILS 50
two north atlantic tails served sizzling with drawn
butter 100 cal

BROILED SALMON* 47
chef's seasonal preparation 470 cal

SIZZLING CRAB CAKES 45
three jumbo lump crab cakes, lemon butter 480 cal

CHEF'S VEGETARIAN SELECTION 24
your choice of three personal sides 80-570 cal

potatoes & signature sides

AU GRATIN 15
idaho potatoes, three cheese sauce 560 cal

SWEET POTATO CASSEROLE 16
pecan crust 880 cal

CRAB FRIED RICE 19
jasmine rice, crabmeat, ginger, vegetables,
fish sauce 280 cal

MAC & CHEESE 15
three cheeses, green chile sauce 770 cal

FRENCH FRIES 14
classic cut 740 cal

GARLIC MASHED POTATOES 15
smooth & creamy, with a hint of roasted garlic 440 cal

BAKED POTATO 14
one pound, fully loaded 800 cal

LOBSTER MAC & CHEESE 35
tender lobster, three cheese blend, mild
green chiles 930 cal

vegetables

CREAMED SPINACH 15
a ruth's classic 440 cal

CREMINI MUSHROOMS 16
pan-roasted, veal demi-glace, fresh thyme 200 cal

FIRE ROASTED CORN 14
hand-cut fresh from the cob, diced jalapeño 370 cal

CHEF'S SEASONAL SELECTION 14
please ask server for details

GRILLED ASPARAGUS 16
hollandaise sauce 100 cal

FRESH BROCCOLI 13
simply steamed 80 cal

BROCCOLI AU GRATIN 14
broiled until golden, three cheese sauce 480 cal

ROASTED BRUSSELS SPROUTS 16
bacon, honey butter 570 cal

ruth's favorites in red