

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.

|             |                    |               |                      |                             |
|-------------|--------------------|---------------|----------------------|-----------------------------|
| <b>RARE</b> | <b>MEDIUM RARE</b> | <b>MEDIUM</b> | <b>MEDIUM WELL</b>   | <b>WELL</b>                 |
| VERY RED    | RED, WARM CENTER   | PINK CENTER   | SLIGHTLY PINK CENTER | BROILED THROUGHOUT, NO PINK |
| COOL CENTER |                    |               |                      |                             |



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 25

**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-glace 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 22

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

**FRIED CALAMARI** 990 cal  
lightly fried, with sweet & spicy chili sauce 23

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 13

**HARVEST SALAD** 360 cal  
mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, cajun pecans & crispy onions 16

**SEAFOOD SAUSAGE GUMBO** 180 cal  
a traditional preparation of andouille sausage and seafood, a classic new orleans dish 14

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

|                                                                                                 |           |                                                                                                             |            |
|-------------------------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------------------|------------|
| <b>CLASSIC FILET*</b> 500 cal<br>tender corn-fed midwestern beef, 11 oz cut                     | <b>62</b> | <b>T-BONE*</b> 1220 cal<br>full-flavored 24 oz USDA Prime cut                                               | <b>72</b>  |
| <b>PETITE FILET*</b> 340 cal<br>equally tender 8 oz filet                                       | <b>54</b> | <b>COWBOY RIBEYE*</b> 1690 cal<br>bone-in 22 oz USDA Prime cut                                              | <b>78</b>  |
| <b>PETITE FILET &amp; SHRIMP*</b> 490 cal<br>petite filet with grilled, jumbo shrimp            | <b>65</b> | <b>LAMB CHOPS*</b> 860 cal<br>three extra thick chops, marinated overnight, with fresh mint                 | <b>59</b>  |
| <b>NEW YORK STRIP*</b> 1390 cal<br>USDA Prime, full bodied, slightly firmer than a ribeye 16 oz | <b>63</b> | <b>PORTERHOUSE FOR TWO*</b> 2260 cal<br>rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut | <b>125</b> |
| <b>RIBEYE*</b> 1370 cal<br>16 oz USDA Prime, marbled for flavor & deliciously juicy             | <b>67</b> | <b>BERKSHIRE PORK CHOP</b> 1000 cal<br>16 oz double bone-in chop, marinated for full flavor & tenderness    | <b>49</b>  |

Specialty Cuts

|                                                                                               |                                                                                                              |                                                                                                   |
|-----------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| <b>BONE-IN FILET*</b> 470 cal<br>an incredibly tender 16 oz bone-in cut at the peak of flavor | <b>BONE-IN NEW YORK STRIP*</b> 1010 cal<br>USDA Prime, full-bodied 19 oz bone-in cut, our founder’s favorite | <b>TOMAHAWK RIBEYE*</b> 3160 cal<br>USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor |
|-----------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------|

entrée complements

|                                                                          |           |                                                                                                 |           |
|--------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------|-----------|
| <b>AU POIVRE SAUCE</b> 90 cal<br>brandy & pepper sauce                   | <b>8</b>  | <b>BLEU CHEESE CRUST</b> 200 cal<br>bleu cheese, roasted garlic & a touch of panko bread crumbs | <b>8</b>  |
| <b>GRILLED SHRIMP</b> 100 cal<br>four grilled jumbo shrimp               | <b>24</b> | <b>TRUFFLE CRUST</b> 160 cal<br>truffle butter, parmesan, panko bread crumbs                    | <b>10</b> |
| <b>OSCAR STYLE</b> 400 cal<br>lump crabmeat, asparagus & béarnaise sauce | <b>26</b> | <b>LOBSTER TAIL</b> 50 cal<br>market price                                                      |           |

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seafood & specialties

|                                                                                                                                                   |           |                                                                                                                                                                                                                                  |                     |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------|
| <b>STUFFED CHICKEN BREAST</b> 720 cal<br>oven roasted free-range double chicken breast, garlic herb cheese, lemon butter                          | <b>41</b> | <b>VEGETARIAN PLATE</b><br>ask your server for details                                                                                                                                                                           | <b>market price</b> |
| <b>BARBECUED SHRIMP</b> 980 cal<br>jumbo shrimp sautéed in reduced white wine, butter, garlic & spices on a bed of roasted garlic mashed potatoes | <b>38</b> | <b>NORWEGIAN SALMON</b> 390 cal<br>chef’s seasonal preparation                                                                                                                                                                   | <b>42</b>           |
| <b>GARLIC CRUSTED SEA BASS</b> 920 cal<br>tender fillet, topped with a panko garlic crust & lemon butter                                          | <b>49</b> | <b>ASIAN NOODLE SALAD*</b> 730 cal<br>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 | <b>39</b>           |
| <b>SIZZLING CRAB CAKES</b> 480 cal<br>three jumbo lump crab cakes with sizzling lemon butter                                                      | <b>44</b> |                                                                                                                                                                                                                                  |                     |

signature sides

|                                                                                  |           |                                                                                                 |           |
|----------------------------------------------------------------------------------|-----------|-------------------------------------------------------------------------------------------------|-----------|
| <b>AU GRATIN</b> 560 cal<br>yukon gold sliced potatoes with a three cheese sauce | <b>14</b> | <b>FRENCH FRIES</b> 740 cal<br>traditional hand cut                                             | <b>13</b> |
| <b>BAKED</b> 800 cal<br>one pound, fully loaded                                  | <b>13</b> | <b>HASHBROWNS</b> 1560 cal<br>served fully loaded, a must try!                                  | <b>14</b> |
| <b>MASHED</b> 440 cal<br>with a hint of roasted garlic                           | <b>13</b> | <b>SHOESTRING FRIES</b> 640 cal<br>extra thin & crispy                                          | <b>13</b> |
| <b>SWEET POTATO CASSEROLE</b> 880 cal<br>with pecan crust                        | <b>13</b> | <b>LOBSTER MAC &amp; CHEESE</b> 470 cal<br>cavatappi pasta, tender lobster, white cheddar sauce | <b>25</b> |

vegetables 14

|                                                                                 |                |                                                                |  |
|---------------------------------------------------------------------------------|----------------|----------------------------------------------------------------|--|
| <b>CREAMED SPINACH</b> 440 cal<br>a ruth’s classic                              |                | <b>CREMINI MUSHROOMS</b> 360 cal<br>pan-roasted, fresh thyme   |  |
| <b>GRILLED ASPARAGUS</b> 100 cal<br>hollandaise sauce                           | <b>290 cal</b> | <b>STEAMED BROCCOLI</b> 80 cal<br>simply steamed               |  |
| <b>FIRE-ROASTED CORN</b> 370 cal<br>hand-cut fresh from the cob, diced jalapeño |                | <b>ROASTED BRUSSELS SPROUTS</b> 570 cal<br>bacon, honey butter |  |

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