

## APPETIZERS AND SOUPS

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### BARBECUED SHRIMP

Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. Awarded “Best of Philly” \$14

### SHRIMP REMOULADE/ SHRIMP COCKTAIL

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. \$15

### CRABTINI

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass. \$15

### 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. \$13

### MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing, sprinkled with Romano cheese. \$11

### CALAMARI

Our calamari is lightly fried and served with a sweet and spicy Thai chili sauce. \$12

### SIZZLIN’ BLUE CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter. \$18

### SEARED AHI-TUNA

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. \$13

### LOBSTER BISQUE \$10

### LOUISIANA SEAFOOD GUMBO \$9

### ONION SOUP AU GRATIN \$8

## SALADS

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*All of our dressings are made fresh, using our exclusive recipes. Choose from: Bleu Cheese, Balsamic Vinaigrette, Creamy Lemon Basil, Thousand Island, Ranch, Remoulade, Vinaigrette, Hot Bacon and Italian.*

### STEAK HOUSE SALAD

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

### SLICED TOMATO AND ONION

A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and Bleu Cheese crumbles. \$8.5

### SPINACH SALAD

Fresh spinach tossed with sliced red onion and mushrooms. Topped with bacon and chopped egg, Tossed with your choice of a warm bacon or Bleu Cheese dressing. \$8

### VINE RIPE TOMATO & FRESH MOZZARELLA SALAD

A sliced beefsteak tomato, basil and fresh mozzarella cheese with balsamic vinaigrette. \$12

### LETTUCE WEDGE

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

### 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

### RUTH’S CHOP SALAD

A Ruth’s Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions, 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. \$10

### RUTH’S FAVORITE SELECTIONS

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

18% gratuity is added to parties of 8 or more. Sorry, no separate checks.

## SIGNATURE STEAKS AND CHOPS

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### FILET

The most tender cut of corn-fed Midwestern beef, broiled to your liking. \$38

### PETITE FILET

A smaller, but equally tender filet. \$33

### RIBEYE

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy. \$38

### NEW YORK STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. \$41

### T-BONE

A full-flavored classic cut of USDA Prime. \$45

### PORTERHOUSE FOR TWO

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. \$82

### STEAK & LOBSTER

Our petite filet accompanied by one lobster tail.  
MARKET PRICE

### LAMB CHOPS

Three chops cut extra thick. They are naturally tender and flavorful. \$38

### VEAL CHOP WITH SWEET AND HOT PEPPERS

Veal chop marinated overnight in a savory blend of herbs, seasonings, garlic and onions. Broiled and served sizzling with hot and sweet peppers. \$36

### CENTER-CUT PORK CHOPS

Two center cut chops, extra-fine grained and flavorful. Broiled to perfection, served sizzling with sweet and spicy apples slices. \$26

## ENTRÉE COMPLÉMENTS

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### OSCAR STYLE

Crab cake or Colossal lump crab meat, asparagus and béarnaise sauce. \$14

### SHRIMP

5 jumbo shrimp, broiled or blackened. \$14

### LOBSTER TAIL

MARKET PRICE

### SAUTEED MUSHROOMS & ONIONS \$4

### BLEU CHEESE CRUST

Bleu cheese, roasted garlic and a touch of bread crumbs. \$3

### 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 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.*

### RUTH'S FAVORITE SELECTIONS

## SEAFOOD

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### TWIN LOBSTER TAILS

MARKET PRICE

### FRESH LOBSTER

Live Maine lobster, from 2.5 to  
5 pounds. MARKET PRICE

### SALMON FILLET

Hand cut North Atlantic salmon available broiled or  
with Cajun spices. \$26

### AHI-TUNA STACK

Tuna seared rare topped with Colossal lump crab-  
meat and served sizzling with red pepper pesto. \$30

## SPECIALTY ENTRÉES

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### STUFFED CHICKEN BREAST

Oven roasted double chicken breast stuffed with  
garlic herb cheese and served with lemon butter.  
\$23

### GRILLED PORTOBELLO MUSHROOMS

Marinated Portobello mushrooms on our garlic  
mashed potatoes, with asparagus, broccoli, sauteed  
mushrooms and grape tomatoes. \$19

## POTATOES

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**MASHED** With a hint of roasted garlic. \$8

**BAKED** A one-pounder, loaded. \$8

**AU GRATIN** Served in a cream sauce topped  
with melted sharp cheddar. \$8.5

**LYONNAISE** Sautéed with onions. \$8

**STEAK FRIES** Big and rough cut. \$8

**FRENCH FRIES** Classic cut. \$8

**SHOESTRING** Extra thin and crispy. \$8

**FRESH POTATO CHIPS** \$8

**SWEET POTATO CASSEROLE** Topped with  
a pecan crust. \$8.5

## VEGETABLES

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**SAUTÉED MUSHROOMS** \$8

**CREAMED SPINACH** \$8

**SPINACH AU GRATIN** \$8.5

**BROILED TOMATOES** \$8

**FRESH BROCCOLI** \$8

**BROCCOLI AU GRATIN** \$8.5

**PEAS AU GRATIN** \$8.5

**SAUTÉED SPINACH** \$8

**FRENCH FRIED ONION RINGS** \$8.5

**FRESH ASPARAGUS WITH HOLLANDAISE** \$9

### RUTH'S FAVORITE SELECTIONS

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# RUTH'S CHRIS STEAK HOUSE

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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](http://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](http://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.