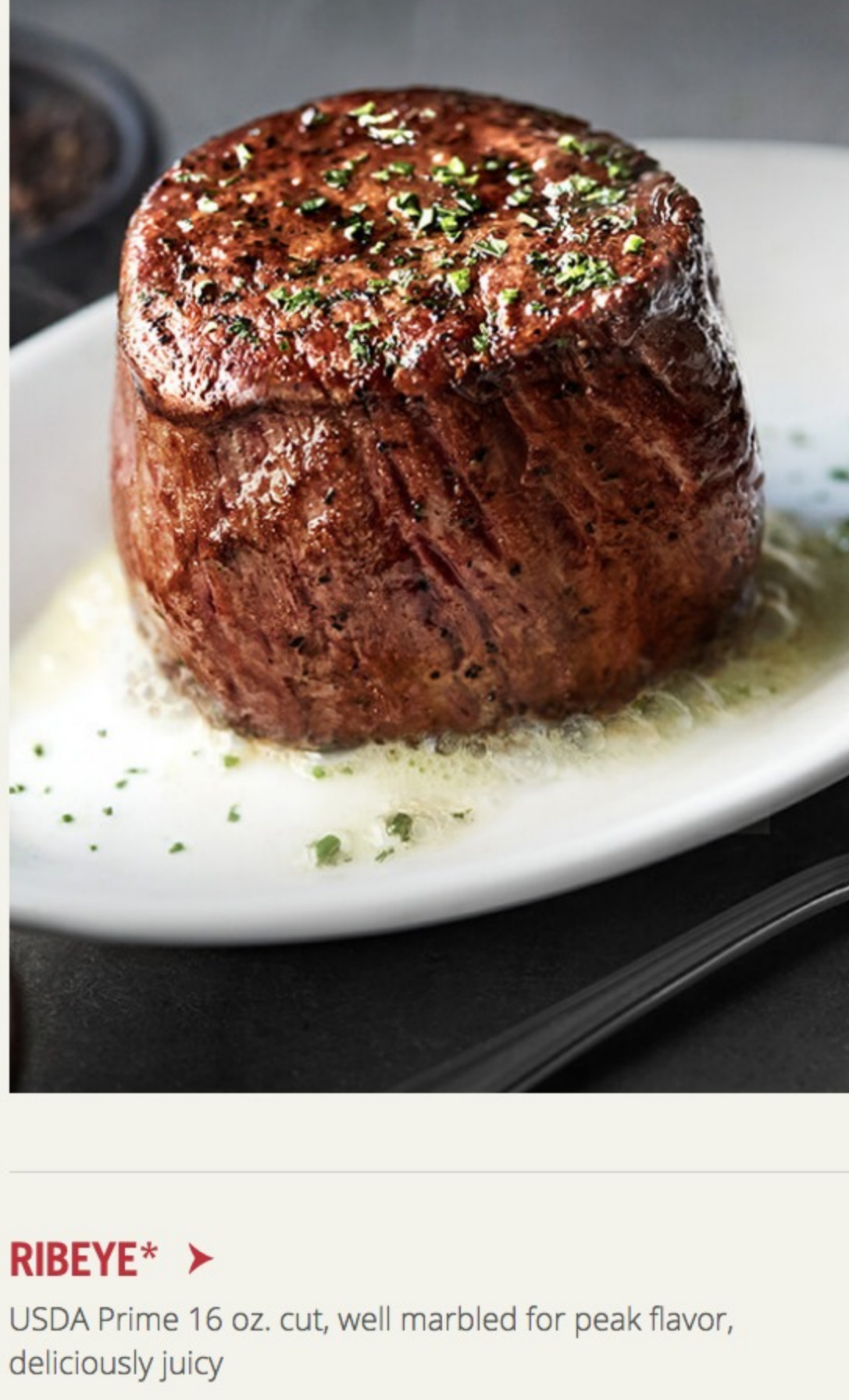


STEAKS & CHOPS

At Ruth's Chris, your last bite is just as good as your first. Our perfected broiling method and seasoning techniques ensure each cut of USDA Prime beef we serve arrives cooked to perfection and sizzling on a 500° plate—just the way Ruth liked it.



RIBEYE* >
USDA Prime 16 oz. cut, well marbled for peak flavor, deliciously juicy

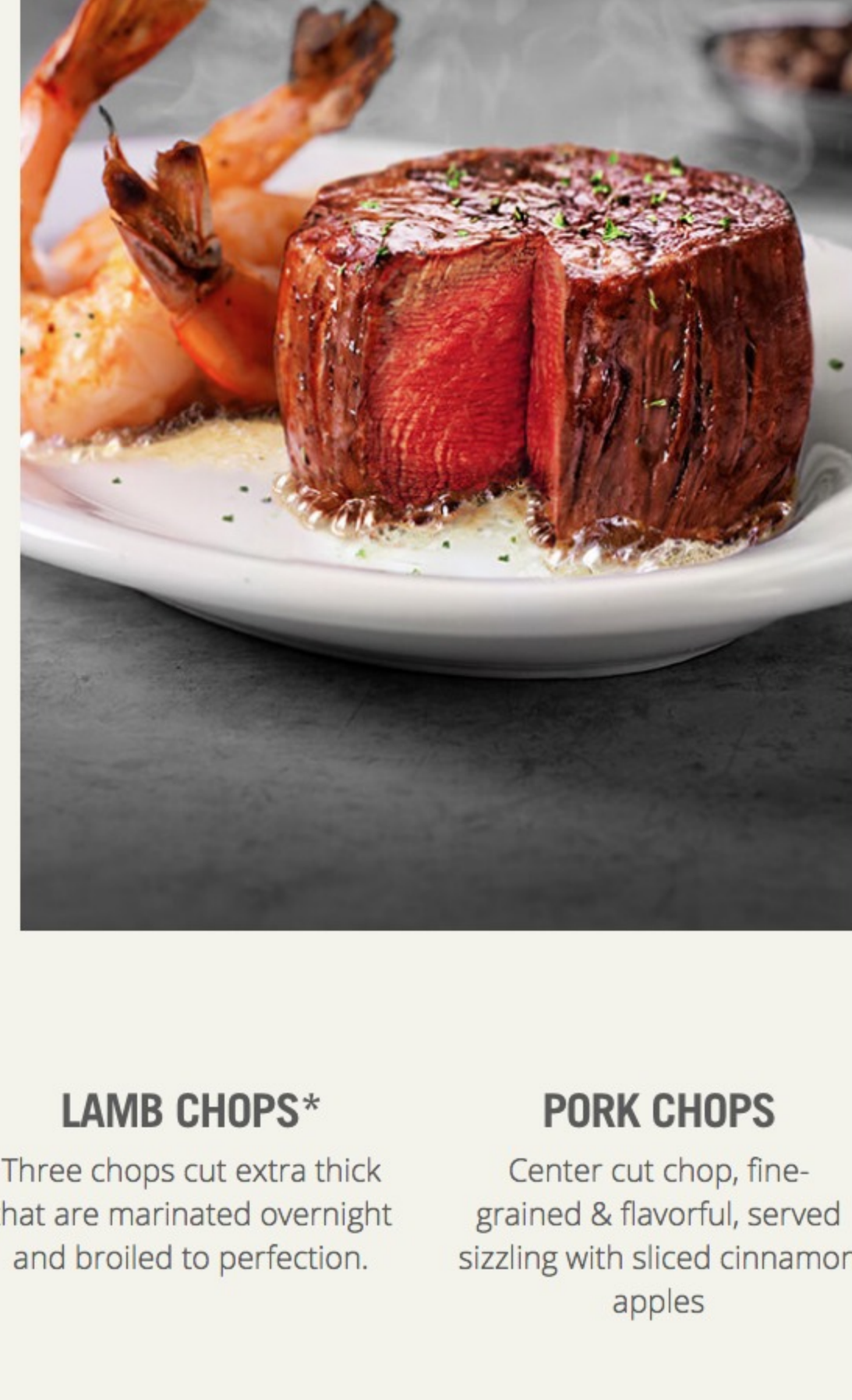
T-BONE* >
Tender filet and hearty New York Strip combined into one 24-ounce USDA Prime cut.

TOURNEDOS & SHRIMP
Two 4 oz medallions of filet served with cajun-dusted large shrimp

FILET* >
11 ounces of our most tender cut of lean, midwestern beef.

COWBOY RIBEYE* >
22 ounces of perfectly marbled and generously flavored bone-in cut.

NEW YORK STRIP* >
A 16-ounce full-flavored USDA Prime cut, with a slightly firmer texture than a ribeye.

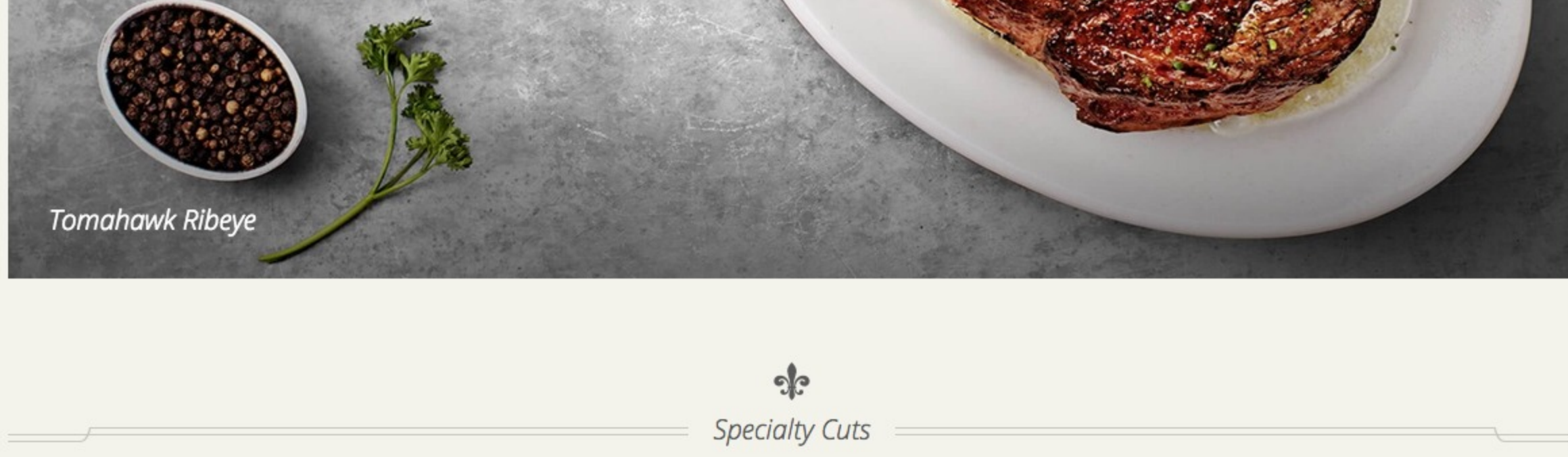


PORTERHOUSE FOR TWO* >
40 ounces of prime beef with the rich flavor of a strip and the tenderness of a filet.

PETITE FILET* >
A smaller 8-ounce cut, but equally tender and delicious.

LAMB CHOPS*
Three chops cut extra thick that are marinated overnight and broiled to perfection.

PORK CHOPS
Center cut chop, fine-grained & flavorful, served sizzling with sliced cinnamon apples



Tomahawk Ribeye

Specialty Cuts

TOMAHAWK RIBEYE* >
40-ounces of USDA Prime bone-in Ribeye broiled to perfection and hand-cut tableside.

BONE-IN FILET* >
A 16-ounce cut with a blend of marbling and mellowness near the bone.

BONE-IN NEW YORK STRIP*
19 ounces of sheer perfection—full-bodied and full of flavor. Ruth's favorite cut.

Entrée Complements

SHRIMP
Six additional large shrimp dusted with blackening seasoning and broiled.

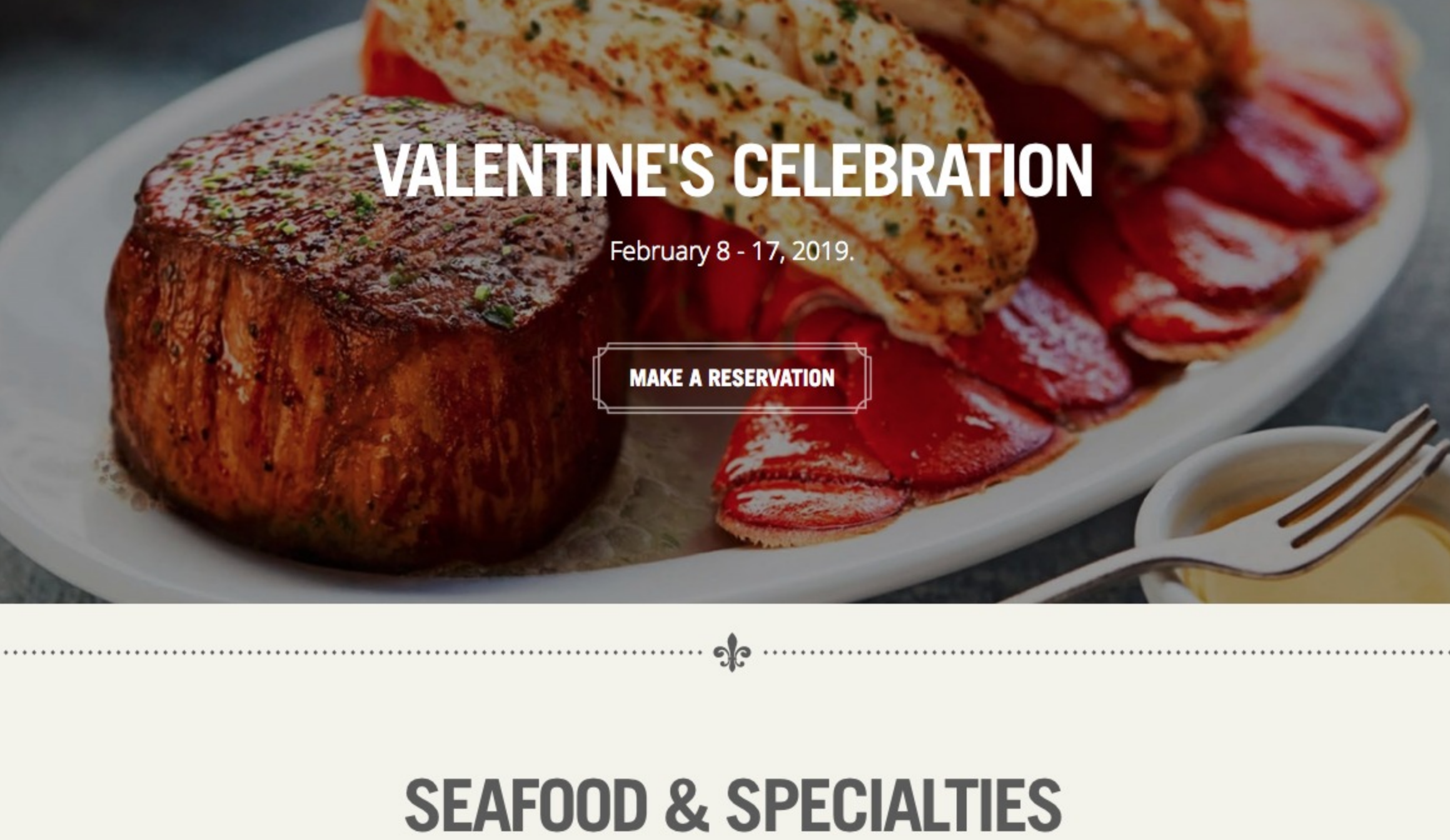
LOBSTER TAIL
Cold water lobster tail, lightly seasoned with Cajun spices, sea salt and butter.

OSCAR STYLE
Jumbo lump crab cake, asparagus and homemade bearnaise sauce.

BLUE CHEESE CRUST
Fresh, creamy blue cheese, roasted garlic and a touch of panko bread crumbs.

BEARNAISE SAUCE

HOLLANDAISE SAUCE



VALENTINE'S CELEBRATION

February 8 - 17, 2019.

[MAKE A RESERVATION](#)

SEAFOOD & SPECIALTIES

We know a thing or two about the perfect steak, but it's not all we hang our hats on. Whether you're in the mood for chicken, fish or lighter vegetarian fare, we've got something to please every palate.

CHILEAN SEA BASS
A generous serving of pan-roasted Chilean Sea Bass served over sweet potato and pineapple hash and topped with citrus coconut butter.

STUFFED CHICKEN BREAST
Double-breasted chicken that's been oven roasted, stuffed with garlic herb cheese and topped with lemon butter.

VEGETARIAN PLATE
A selection of hearty vegetarian options that vary by location. Ask your server for details.

SHRIMP & GRITS
Large shrimp sauteed in reduced white wine, butter, garlic & spices; served over jalapeno-cheese grits cakes accented with crumbled bacon

SALMON FILLET*
broiled with lemon, butter & parsley

FRESH LOBSTER
Fresh whole Maine lobster, 2.5 pounds and up



APPETIZERS & SIDES

Start your Ruth's Chris experience off right with mouth-watering, internationally inspired appetizers and delectable sides. These dishes are prepared to order with fresh, high-quality ingredients, and guaranteed to complement any entree.



Chilled Seafood Tower

Appetizers

CALAMARI
Lightly fried and tossed with a sweet and spicy Asian chili sauce.

CRAB STACK
Colossal blue crab peaks atop a mild medley of avocado and mango, combining sweet and savory flavor in every bite.

CHILLED SEAFOOD TOWER
Maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab.

SEARED AHI TUNA*
Perfectly complemented by a spirited sauce with hints of mustard and beer.

MUSHROOMS STUFFED WITH CRABMEAT
Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese.

SIZZLING BLUE CRAB CAKES
Two jumbo lump crab cakes served with sizzling lemon butter.

BARBECUED SHRIMP
Sautéed New Orleans style in wine, butter, garlic and spices.

SHRIMP COCKTAIL / SHRIMP REMOULADE
Chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce.

VEAL OSSO BUCO RAVIOLI
Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese and topped with a white wine demi-glace.

CRISPY LOBSTER TAIL
Cold water lobster tail, lightly fried, tossed in a spicy cream sauce, jalapeno pepper jam drizzle, tangy cucumber salad.

Signature Side Dishes

ROASTED BRUSSELS SPROUTS
Roasted with honey butter to a warm caramel color and tossed with crispy bits of bacon.

FIRE-ROASTED CORN
Roasted corn sautéed in butter and topped with salsa verde.

CREMINI MUSHROOMS
Roasted mushrooms seasoned with fresh thyme and garlic.

GRILLED ASPARAGUS
Grilled until tender and served with our house-made buttery hollandaise sauce.

FRESH BROCCOLI
Served simply steamed.

CREAMED SPINACH
Chopped spinach in a New Orleans style cream sauce. A Ruth's Chris classic.

LOBSTER MAC & CHEESE
Generous portion of tender lobster combined with our signature three-cheese macaroni.

JULIENNE FRIES
Classically cut french fries

SHOESTRING FRIES
Cut extra thin and served extra crispy.

SWEET POTATO CASSEROLE
Whipped sweet potatoes topped with a savory pecan crust.

BAKED POTATO
A one-pound potato fully loaded with all of your favorite fixings.

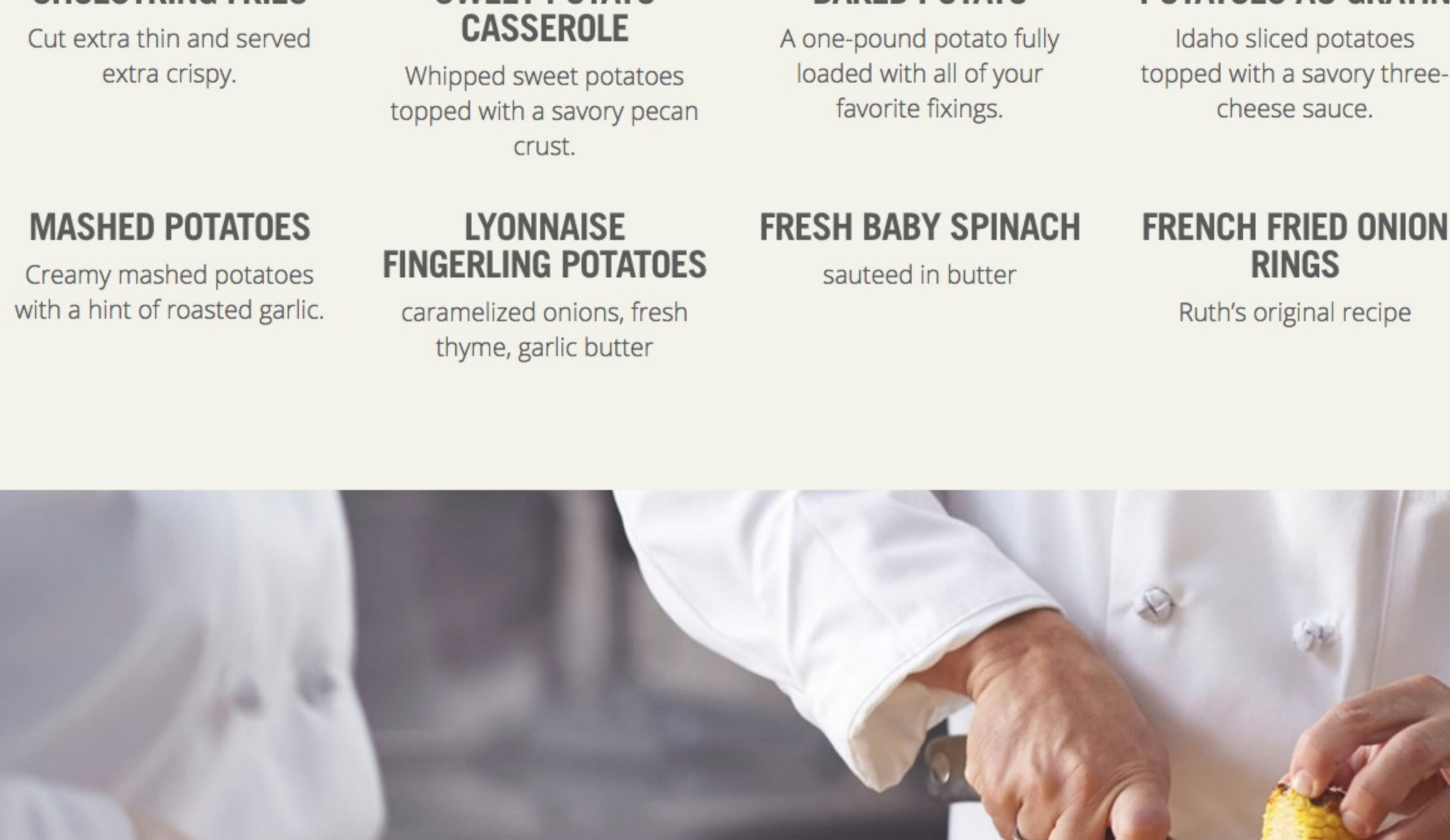
POTATOES AU GRATIN
Idaho sliced potatoes topped with a savory three-cheese sauce.

MASHED POTATOES
Creamy mashed potatoes with a hint of roasted garlic.

LYONNAISE FINGERLING POTATOES
caramelized onions, fresh thyme, garlic butter

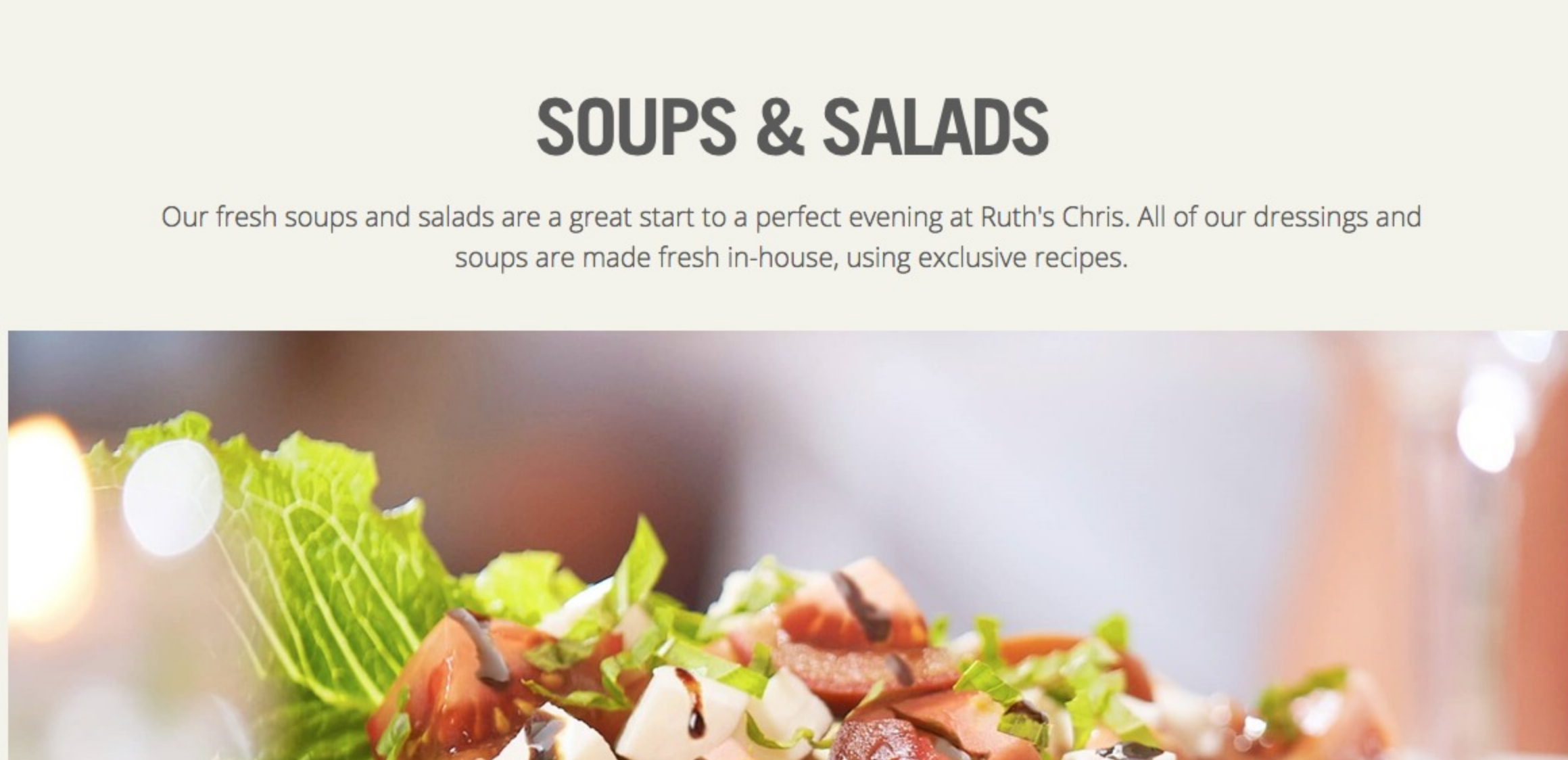
FRESH BABY SPINACH
sautéed in butter

FRENCH FRIED ONION RINGS
Ruth's original recipe



SOUPS & SALADS

Our fresh soups and salads are a great start to a perfect evening at Ruth's Chris. All of our dressings and soups are made fresh in-house, using exclusive recipes.



Fresh Mozzarella & Heirloom Tomato Salad

CAESAR SALAD*
Fresh, crisp romaine hearts tossed with Romano cheese, a creamy Caesar dressing, and topped with shaved parmesan and fresh ground pepper.

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD
A delightful blend of locally sourced Heirloom tomatoes served with fresh basil, an aged balsamic glaze, and extra virgin olive oil.

STEAK HOUSE SALAD
Fresh iceberg, baby Arugula and baby lettuces tossed with grape tomatoes, garlic croutons and red onions.

RUTH'S CHOP SALAD*
A Ruth's Chris original. Juliene iceberg lettuce, baby spinach and radicchio are paired with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese dressed in a lemon basil dressing and topped with crispy onions.

LETTUCE WEDGE
A crisp wedge of iceberg lettuce atop field greens, topped with bacon, bleu cheese and your choice of dressing.

LOBSTER BISQUE
A classically prepared warm and creamy bisque topped with a sprinkling of freshly chopped parsley.

HARVEST SALAD
Mixed greens topped with roasted corn, dried cherries, crispy bacon, tomatoes, goat cheese and cajun pecans, tossed in a white balsamic vinaigrette.

SOUP OF THE DAY

DESSERTS

There's no better way to end a meal at Ruth's Chris than with a delectable dessert. With handcrafted, house-prepared selections that range from Louisiana-French classics to indulgent new creations, you're sure to end on a sweet note.

BREAD PUDDING WITH WHISKEY SAUCE
Our definitive version of a traditional New Orleans favorite.

WARM APPLE CRUMB TART
Granny smith apples baked in a flaky pastry with streusel crust; served with vanilla ice cream.

CREME BRULEE
The classic Creole egg custard topped with fresh berries and mint. Ruth perfected the recipe herself—now it's considered one of the best in the world.

CHEESECAKE
Creamy homemade cheesecake served with fresh berries.

FRESH SEASONAL BERRIES WITH SWEET CREAM
Enjoy a light end to your meal with a celebration of natural flavors, done simply.

CHOCOLATE SIN CAKE
Flourless chocolate cake blended with espresso.

ICE CREAM OR SORBET
Your choice of vanilla ice cream, chocolate ice cream or raspberry sorbet.

*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.