

CLASSIC VINTAGE INSPIRED COCKTAILS

\$12

BLUE RIDGE APPLLETINI

Blue Ridge Vodka, Sour Apple Schnapps, Pineapple Juice, and a splash of Midori

RUTH'S SAZERAC - OUR VERSION OF A NEW ORLEANS CLASSIC

Knob Creek Small Batch Rye Whiskey, House Made Brown Sugar Syrup, dash of Peychaud's Bitters, Lemon Peel, Pernod misted glass

VICTORIA'S SECRET MARTINI

Malibu Coconut Rum, Light Rum, Raspberry Liqueur with Cranberry Juice, and Pineapple Juice

BLACKBERRY SIDEGAR

Remy Martin VSOP Cognac, Cointreau, freshly squeezed Lemon Juice, muddled Blackberries, dash of Plum Bitters, topped with plump Blackberries, sugar rim

FLIRTINI

Stoli Vodka, Triple Sec, Cranberry Juice, and Lime Juice with a splash of Champagne

BLUEBERRY MOJITO

Bacardi Silver Rum, freshly squeezed Lime Juice, muddled Blueberries, fresh Mint Leaves

RASPBERRY ROSEMARY COSMO

Absolut Raspberri Vodka, Cointreau, freshly squeezed Lime Juice, Cranberry Juice, muddled Raspberries, fresh Rosemary

MANHATTAN EASTSIDE

Woodford Reserve Kentucky Straight Bourbon, Domaine De Canton Ginger Liqueur, house made Lemon Sour, gourmet Luxardo Cherries

RUBY RED GREYHOUND

Belvedere Pink Grapefruit Vodka, St. Germain Elderflower Liqueur, freshly squeezed Ruby Red Grapefruit and Lime Juices, Grapefruit slice

CUCUMBER COLLINS

Hendrick's Gin, Domaine De Canton Ginger Liqueur, freshly squeezed Lime Juice, muddled Cucumber and Orange Wedge

STRAWBERRY BASIL GIMLET

Stolichnaya Vodka, House Made Strawberry Puree, Basil Leaves, freshly squeezed Lime Juice

APPETIZERS

BARBECUED SHRIMP

Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. 14

CRABTINI

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

GALAMARI

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

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed baby spinach and a white demi-glace. 13

SEARED AHI TUNA*

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

CRAB AU GRATIN

A Virginia favorite served with garlic crostinis. 14

SHRIMP COCKTAIL/ SHRIMP REMOULADE

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. 16

LOLLIPOP LAMB CHOPS

French Cut blackened New Zealand lamb chops served over a bed of baby greens and accompanied with a side of mango chutney. 18

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with lump crab stuffing sprinkled with romano cheese. 12

ESCARGOT

Sautéed with butter, white wine, mushrooms, garlic and scallions. 12

SPICY LOBSTER

Succulent lobster lightly fried and tossed in a spicy creamy sauce. Served with a tangy cucumber salad. 18

SALADS AND SOUPS

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

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. 7.5

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. 8

SLICED TOMATO AND ONION

A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and crumbled bleu cheese. 9

LOBSTER BISQUE

LOUISIANA SEAFOOD GUMBO 8.5

RUTH'S CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with red onions, mushrooms, 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

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens, topped with bacon, crumbled bleu cheese and your choice of dressing. 7.5

HARVEST SALAD

Mixed greens with roasted corn, dried cherries, crispy bacon, tomatoes and fried onions in a white balsamic vinaigrette, topped with goat cheese and Cajun pecans. 8.5

ITEMS LISTED IN RED ARE RUTH'S FAVORITE SELECTIONS

SIGNATURE STEAKS & CHOPS

FILET

The most tender cut of corn-fed Midwestern beef. Broiled expertly to melt in your mouth. 39

PETITE FILET

A smaller, but equally tender filet. 34

NEW YORK STRIP

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

12 ounces - 39

16 ounces - 43

T-BONE

A full-flavored classic cut of USDA Prime. 49

LAMB CHOPS

Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful. 39

RIBEYE

An outstanding example of USDA Prime. Well marbled for peak flavor, deliciously juicy.

12 ounces - 39

16 ounces - 43

PORK CHOP

A full flavored chop extra-fine grained and cut extra thick. Broiled to perfection, served sizzling with sweet and spicy apple slices. 26

PORTERHOUSE FOR TWO

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. 84

COWBOY RIBEYE

A larger bone-in version of our famous ribeye. Well marbled and flavorful. 55

ENTRÉE COMPLEMENTS

BLEU CHEESE CRUST	3	SHRIMP	13
Bleu cheese, roasted garlic and a touch of breadcrumbs.		Add four additional jumbo shrimp.	
AU POIVRE SAUCE	3	OSCAR STYLE	15
		Lump crabmeat, asparagus and Hollandaise sauce.	
LOBSTER TAIL	MARKET PRICE		

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 degrees 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	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
<i>Very red, cool center.</i>	<i>Red, warm center.</i>	<i>Pink center.</i>	<i>Slightly pink center.</i>	<i>Broiled throughout, no pink.</i>

SEAFOOD & SPECIALTY ENTRÉES

SIZZLIN' BLUE CRAB CAKES

Three of our jumbo lump crab cakes with sizzling lemon butter. 29

STUFFED CHICKEN BREAST

Oven-roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. 27

PERSONALIZED POTATO AND VEGETABLE SELECTION

Create the perfect vegetarian entrée by choosing three of your favorite Ruth's Chris side items. 23

AHI-TUNA STACK*

Seared rare tuna, blackened with cajun spices, topped with lump crabmeat and served sizzling with red pepper pesto. 34

BARBECUED SHRIMP

Our signature jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of roasted garlic mashed potatoes. 27

CHEF'S FEATURES

Our chef has selected the finest fresh fish, lobster and other seasonal specialties for your enjoyment. Please refer to the Chef's Features page at the front of the menu for a list of today's selections.

POTATOES

MASHED , with a hint of roasted garlic.	8	BAKED , a one-pounder, loaded.	8
LYONNAISE , sautéed with onions.	8	SWEET POTATO CASSEROLE , with pecan crust.	8
POTATOES AU GRATIN , sliced potatoes with a three cheese sauce.	8.5	SHOESTRING , extra thin and crispy.	8
FRENCH FRIES	8	FRESH POTATO CHIPS	8

VEGETABLES

CREAMED SPINACH	8	SAUTÉED MUSHROOMS	8
SAUTÉED SPINACH	8	BROILED TOMATOES	8
SPINACH AU GRATIN	8.5	FRENCH FRIED ONION RINGS	8
FRESH BROCCOLI	8	FRESH PEAS	8
BROCCOLI AU GRATIN	8.5	PEAS AU GRATIN	8.5

FRESH ASPARAGUS WITH HOLLANDAISE 9

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

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