

APPETIZERS & SOUPS

CALAMARI

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

CRABTINI

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

BARBECUED SHRIMP

Sautéed New Orleans style in reduced white wine, butter, garlic and spices.

SHRIMP REMOULADE/SHRIMP COCKTAIL

Jumbo shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans homestyle cocktail sauce.

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese.

SEARED AHI TUNA

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

SIZZLIN BLUE CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter.

VEAL OSSO BUOCO RAVIOLI

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

TEMPURA ONION RINGS

With a honey Thai sauce

LOBSTER BISQUE

SALADS & SIDES

SLICED TOMATO AND ONION

A sliced beefsteak tomato on a medley of lettuces. Topped with sliced red onions, vinaigrette and bleu cheese crumbles.

STEAK HOUSE SALAD

Iceberg, Romaine and baby lettuces with cherry tomatoes, garlic croutons and red onions.

CAESAR

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with shaved parmesan cheese and fresh ground black pepper.

RUTH'S JUMBO CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, baby spinach and radicchio are tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing and then topped with crispy onions.

HARVEST SALAD

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

LETTUCE WEDGE

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

POTATOES

MASHED With a hint of roasted garlic

BAKED A one-pounder, loaded

AU GRATIN Idaho sliced potatoes with a three cheese sauce

FRENCH FRIES Classic cut

SHOESTRING Extra thin and crispy (pommes frites style)

LYONNAISE Sautéed with onions

SWEET POTATO CASSEROLE With pecan crust

VEGETABLES

SAUTÉED MUSHROOMS Sautéed with butter

TEMPURA ONION RINGS With a honey Thai sauce

BROILED TOMATOES Caramelized with a touch of sugar

BROCCOLI AU GRATIN Steamed and served au Gratin in cheese sauce topped with melted sharp cheddar

CREAMED SPINACH A Ruth's favorite, chopped spinach in a New Orleans style cream sauce

SPINACH AU GRATIN

Our Creamed Spinach, served au gratin in a cheese sauce topped with melted swiss & sharp cheddar

FRESH ASPARAGUS With hollandaise

SIGNATURE STEAKS

FILET

The most tender cut of corn-fed Midwestern beef.

PETITE FILET

A smaller, but equally tender filet.

RIBEYE

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

COWBOY RIBEYE

A huge bone-in version of this USDA Prime cut.

NEW YORK STRIP

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

PORTERHOUSE FOR TWO

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

T-BONE

A full-flavored, classic cut of Prime beef.

ENTRÉES

BARBECUED SHRIMP

Sautéed New Orleans style in reduced white wine, butter, garlic and spices served on a bed of garlic mashed potatoes

PETITE FILET AND SHRIMP

Two 4-ounce medallions of our filet topped with jumbo shrimp.

LAMB CHOPS

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

STUFFED CHICKEN BREAST

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

FRESH LOBSTER

Fresh whole Maine lobster, ranging from 2.5 to 5 pounds.

MARKET FRESH SEAFOOD SELECTION

Your server will describe the seafood our Chef has selected for today.

COLD WATER LOBSTER TAIL

With blackening spice and topped with lemon and drizzled butter.

PERSONALIZED POTATO & VEGETABLE SELECTION

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

DESSERTS

CARAMELIZED BANANA CREAM PIE

Creamy white chocolate banana custard in our flaky crust. Topped with caramelized bananas.

WARM APPLE CRUMB TART

Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.

CHEESECAKE

Creamy homemade cheesecake served with fresh berries.

BREAD PUDDING WITH WHISKEY SAUCE

Our definitive version of a traditional New Orleans favorite.

CHOCOLATE SIN CAKE

Chocolate and espresso

CRÈME BRÛLÉE

The classic Creole egg custard, topped with fresh berries and mint.

FRESH SEASONAL BERRIES WITH SWEET CREAM SAUCE

A celebration of natural flavors. Simple and simply sensational.

ICE CREAM OR SORBET

Super premium ice cream or sorbet