



## DINNER MENU

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### APPETIZERS

**SHRIMP COCKTAIL / SHRIMP REMOULADE** \$19.00

Chilled jumbo shrimp, choice of our classic creole remoulade sauce or new orleans-style cocktail sauce.

**MUSHROOMS STUFFED WITH CRABMEAT** \$15.00

broiled, topped with romano cheese.

**CRABTINI** \$16.00

Lump crabmeat and house vinaigrette with creole remoulade sauce

**SEARED AHI TUNA** \$17.00

Complemented by a spirited sauce with hints of mustard and beer.

**SIZZLING BLUE CRAB CAKES** \$19.00

Two jumbo lump crab cakes served sizzling with lemon butter

**BARBECUED SHRIMP** \$16.00

Large shrimp sauteed new orleans style in reduced white wine, butter, garlic and spices

**CALAMARI** \$17.00

Lightly fried, with a sweet and spicy asian chili sauce.

**VEAL OSSO BUCO RAVIOLI** \$15.00

saffron-infused pasta served with sauteed baby spinach and a white demi-glace

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**SPICY LOBSTER BITES** \$19.00

Lightly fried, tossed in a spicy cream sauce and served with cucumber salad

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## **SALADS & SOUPS**

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

**LOBSTER BISQUE** \$10.50

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**STEAK HOUSE SALAD** \$8.00

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

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**HARVEST SALAD** \$9.50

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

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**SLICED TOMATO AND ONION** \$10.00

A sliced beefsteak tomato and sliced red onions served on a bed of field greens with vinaigrette and crumbled blue cheese.

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**LETTUCE WEDGE** \$9.50

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

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**CAESAR SALAD** \$9.50

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. Topped with parmesan-black pepper crisps.

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**RUTH'S CHOP SALAD** \$10.50

A Ruth's Chris original. Julienne iceberg lettuce, spinach, and radicchio tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, blue cheese and lemon basil dressing. Served with grape tomatoes and topped with crispy fried onions.

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**VINE RIPE TOMATO AND BUFFALO MOZZARELLA SALAD** \$14.00

A sliced beefsteak tomato layered with fresh buffalo mozzarella cheese, accented with fresh basil and topped with balsamic vinaigrette.

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## **SIGNATURE STEAKS & CHOPS**

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**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 sizzling on a heated plate so that it stays hot throughout your meal. Our steaks are served sizzling in butter – specify extra butter or none.

**FILET** \$45.00

12oz tender cut of corn-fed Midwestern beef, broiled expertly to melt in your mouth.

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**PETITE FILET** \$39.00

8oz equally tender filet

POTATOES

VEGETABLES

**TOURNEDOS AND SHRIMP** \$46.00

ENTREE COMPLEMENTS

Two 4 oz. medallions of our filet topped with large shrimp that have been dusted with Cajun spices.

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**T-BONE** \$53.00

24oz full-flavored USDA Prime cut

**LAMB CHOPS** \$41.00

Three chops, cut extra thick

**RIBEYE** \$48.00

16oz USDA Prime, well marbled for peak flavor and deliciously juicy

**COWBOY RIBEYE** \$53.00

22oz bone-in well marbled USDA Prime

**NEW YORK STRIP** \$46.00

16oz USDA Prime cut with a full-bodied texture. A favorite of many steak connoisseurs.

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**PORTERHOUSE FOR TWO** \$89.00

40oz USDA Prime combining the rich flavor of a strip with the tenderness of a filet.

POTATOES

VEGETABLES

**PORK CHOP** \$28.00

ENTREE COMPLEMENTS

Center-cut chop, fine-grained and flavorful, served with sliced cinnamon apples

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## SEAFOOD & SPECIALTY ENTREES

**SALMON FILLET** \$29.00

Available broiled or seasoned with Cajun spices

**MIXED GRILL** \$38.00

4 oz. filet, a demi portion of our stuffed chicken breast and one jumbo lump crab cake

**VEGETARIAN PLATE** \$23.00

choose three of your favorite potato or vegetable sides to build your entree

STUFFED CHICKEN BREAST \$28.00

Oven roasted double chicken breast, garlic-herb cheese and lemon butter

SHRIMP & GRITS \$29.00

Large shrimp sauteed in reduced white wine, butter, garlic and spices; served over jalapeno-cheese grits cakes

FRESH LOBSTER MARKET PRICE

Fresh whole Maine lobster, 2.5 pounds and up; priced per pound

## POTATOES

MASHED \$9.50

with a hint of roasted garlic

LYONNAISE \$9.00

sauteed with onions

BAKED \$8.50

A one-pounder, loaded

SWEET POTATO CASSEROLE \$9.50

with a pecan crust

SHOESTRING FRIES \$9.00

Extra thin and crispy

JULIENNE FRIES \$9.00

Classic cut french fries.

AU GRATIN \$9.50

Sliced Idaho potatoes with a three cheese sauce.

## VEGETABLES

SAUTEED BABY SPINACH \$9.00

Sautéed with a hint of butter.

FRESH BROCCOLI \$8.50

BROCCOLI AU GRATIN \$9.50

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

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	FRENCH FRIED ONION RINGS	\$9.00
	BROILED TOMATOES	\$8.00
	Caramelized with a touch of sugar.	
	CREAMED SPINACH	\$9.00
	A Ruth's favorite, chopped spinach in a New Orleans style cream sauce.	
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POTATOES	SAUTEED MUSHROOMS	\$9.00
VEGETABLES	Sauteed with butter.	
ENTREE COMPLEMENTS		
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	Served with hollandaise.	
	FIRE-ROASTED CORN	\$10.50

## ENTREE COMPLEMENTS

	BLUE CHEESE CRUST	\$5.00
	add blue cheese, roasted garlic and a touch of bread crumbs to any steak	
	BEARNAISE OR HOLLANDAISE SAUCES	\$5.00
	OSCAR	\$15.00
	add lump crabmeat, asparagus and béarnaise sauce to any entree	
	LOBSTER TAIL	\$19.00
	Steamed, added to any entree	
	SHRIMP	\$15.00
	add six additional large shrimp to any entree	

*Ruth's Recipe:*

INSIST ON MAKING A TOAST.  
MAKE BIG PLANS, BUT LIVE SPONTANEOUSLY.  
LIVE AND DINE WITHOUT REGRET.

### RESAURANTS & RESERVATIONS

#### ALABAMA

Birmingham, AL  
Huntsville, AL

#### GEORGIA

Alpharetta, GA  
Atlanta - Buckhead, GA  
Atlanta - Centennial  
Olympic Park, GA  
Kennesaw, GA

#### SOUTH CAROLINA

Charleston, SC  
Columbia, SC  
Greenville, SC  
Myrtle Beach, SC

#### TENNESSEE

Chattanooga, TN

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