

appetizers

SEARED AHI TUNA* 130 cal

complemented by a spirited sauce
with hints of mustard & beer 23

BARBECUED SHRIMP 400 cal

large shrimp sautéed in white wine,
butter, garlic & spices 22

CALAMARI 990 cal

lightly fried, with sweet and spicy asian chili sauce 26

SPICY SHRIMP 350 cal

lightly fried and tossed in a spicy cream sauce 24

CRAB BEIGNETS 275 cal

succulent lump crab beignets lightly fried with an
english cucumber salad and spicy cream sauce 23

SHRIMP COCKTAIL 190-350 cal

chilled jumbo shrimp, choice of creole remoulade
sauce or new orleans-style cocktail sauce 24

FRENCH FRIED ONION RINGS 790 cal 13

CHILLED SEAFOOD TOWER 690/1380 cal

maine lobster, alaskan king crab legs, jumbo shrimp,
colossal lump crab

small	95
large	180

RAW OYSTERS ON

THE HALF SHELL* 440 cal

half dozen freshly shucked, wasabi ginger sauce,
cocktail sauce 20

OYSTERS ROCKEFELLER* 740 cal

half dozen oysters on the half shell baked with creamed
spinach, caramelized onions, and hollandaise sauce 26

BEEF CARPACCIO* 670 cal

thinly sliced prime beef accompanied by capers,
dijon mustard, field greens, and garlic toast points 24

MARYLAND-STYLE CRAB CAKE 320 cal

5 oz jumbo lump crab cake 29

MUSHROOMS STUFFED

WITH CRABMEAT 440 cal

broiled, topped with romano cheese 22

GOAT CHEESE ARTICHOKE DIP 740 cal

artichoke hearts, sundried tomatoes, spinach, topped
with goat cheese, served with grilled toast points 19

VEAL OSSO BUCO RAVIOLI 460 cal

saffron-infused pasta with sautéed baby spinach &
white wine demi-glace 20

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM:
BLEU CHEESE 260 cal, BALSAMIC VINAIGRETTE 410 cal, CAESAR* 340 cal, VINAIGRETTE 350 cal,
CREAMY LEMON BASIL* 260 cal, RANCH 310 cal, REMOULADE 290 cal, THOUSAND ISLAND 170 cal, AND
AVOCADO RANCH 150 cal

CAESAR SALAD* 500 cal

fresh romaine hearts, romano cheese,
creamy caesar dressing, shaved parmesan &
fresh ground black pepper 14

LETTUCE WEDGE 220 cal

(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese &
choice of dressing 14

STEAK HOUSE SALAD 50 cal

(calorie count does not include dressing)
iceberg, baby arugula, baby lettuces, grape
tomatoes, garlic croutons, red onions 13

LOBSTER BISQUE 210 cal 15

FRENCH ONION SOUP 390 cal 12

RUTH'S CHOP SALAD* 470 cal

our original... julienne iceberg lettuce,
baby spinach, radicchio, red onions,
mushrooms, green olives, bacon, eggs,
hearts of palm, basil oil, croutons, bleu
cheese, lemon basil dressing, crispy onions 14

FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD 230 cal

locally sourced heirloom tomatoes, fresh basil, aged
balsamic glaze, extra virgin olive oil 15

ROMAINE WEDGE SALAD 370 cal

avocado ranch dressing, bacon, roasted corn,
red onions, feta cheese, tomatoes 13

LOUISIANA SEAFOOD GUMBO 200 cal 15

ruth's favorites in red

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. If you have a food allergy,
please speak to the manager, chef, or your server before placing your order. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients.
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For parties of 5 or more, gratuity of 18% will be included.

signature steaks & chops

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut,
slightly firmer than a ribeye 61

LAMB CHOPS* 1010 cal
three 5 oz chops cut extra thick 69

PETITE RIBEYE* 1030 cal
USDA Prime 12 oz cut, well marbled for
peak flavor, deliciously juicy 65

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for
peak flavor, deliciously juicy 69

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 71

FILET* 500 cal
tender corn-fed midwestern beef,
11 oz cut 59

PETITE FILET*
tender corn-fed midwestern beef,
broiled to your liking
6-ounce 260 cal 45
8-ounce 340 cal 53

DOUBLE PORK CHOP* 800 cal
premium reserve, 18 oz double pork chop,
that is flavorful and juicy 45

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet,
40 oz USDA Prime cut 130

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender
16 oz bone-in cut at
the peak of flavor 85

COWBOY RIBEYE* 1690 cal
bone-in 22 oz
USDA Prime cut 79

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in
40 oz ribeye, well-marbled
for peak flavor 159

entrée complements

SHRIMP 100 cal
six large shrimp 22

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic &
a touch of panko bread crumbs 5

LOBSTER TAIL 190 cal
two 4 - 5 oz tails, drizzled butter 49

MARYLAND-STYLE 320 cal
5 oz jumbo lump crab cake 29

CHESAPEAKE-STYLE 400 cal
lump crab meat, asparagus & béarnaise sauce 27

RUTH'S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° FAHRENHEIT TO LOCK IN THE CORN-FED FLAVOR. THEN WE SERVE YOUR STEAK **SIZZLING** 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	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

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seafood & specialties

SPICY SALMON WITH CRISPY SHRIMP* 710 cal

8 oz seared salmon, crispy shrimp, spicy honey-thai sauce flavored with ginger, jalapenos & bell peppers 43

MARKET FRESH FISH SELECTION

ask your server for details MKT

LIVE MAINE LOBSTER 240-610 cal 2¾ lbs & up MKT

PETITE FILET & SHRIMP 310 cal 6 oz tender corn-fed midwestern beef with shrimp 57

STUFFED CHICKEN BREAST 720 cal 16 oz oven roasted double chicken breast, garlic herb cheese, lemon butter 43

VEGETARIAN PLATE ask your server for details 30

MARYLAND-STYLE CRAB CAKES 640 cal two 5 oz jumbo lump crab cakes 58

LOBSTER TAIL 190 cal two 4 - 5 oz tails, drizzled butter 49

potatoes & signature sides

AU GRATIN 560 cal idaho cubed potatoes with a three cheese sauce 14

BAKED 800 cal 1 lb, fully loaded 14

MASHED 440 cal with a hint of roasted garlic 14

FRENCH FRIES 740 cal classic cut 13

LYONNAISE 660 cal sautéed with onions 14

ZUCCHINI STEAK FRIES 540 cal lightly fried, parmesan cheese and roasted pepper ranch sauce 13

CRAB FRIED RICE 600 cal stir fried crab meat, peppers, ginger, rice, sake rice wine 14

SWEET POTATO CASSEROLE 880 cal with pecan crust 14

SHOESTRING FRIES 640 cal extra thin & crispy 13

LOBSTER MAC & CHEESE 930 cal tender lobster, three cheese blend, mild green-chiles 39

vegetables

CREAMED SPINACH 440 cal a ruth's classic 14

ROASTED BRUSSELS SPROUTS 570 cal bacon, honey butter 15

CREMINI MUSHROOMS 360 cal pan-roasted, fresh thyme 15

FIRE-ROASTED CORN 370 cal hand-cut fresh from the cob, diced jalapeño 14

GRILLED ASPARAGUS 100 cal hollandaise sauce 14

FRESH BROCCOLI 80 cal simply steamed 14

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timeless martinis

TILTED PINEAPPLE MARTINI 350 cal

house made pineapple infused vodka, garnished with artisanal candied pineapple chip 15

STRAWBERRY DROP MARTINI 280 cal

ketel one vodka, cointreau, fresh muddled strawberries, fresh lemon sour, sugar rim 15

THE FILTHY CEO 410 cal

grey goose vodka, filthy olive juice, hand stuffed colossal bleu cheese olives 16

ESPRESSO MARTINI 210 cal

ketel one vodka, mr black coffee liqueur, frangelico, vanilla cold brew coffee, chilled and poured to perfection from our nitro espresso martini machine 18

PEAR & SAGE LEMON DROP 270 cal

grey goose la poire vodka, st-germain elderflower liqueur, lemon juice, fresh sage, pear brûlée chip 16

RASPBERRY ROSEMARY COSMO 170 cal

stoli razberi vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary 16

hand-crafted cocktails

STRAWBERRY MARGARITA 290 cal

corazon reposado tequila, cointreau, vanilla tamarind syrup, fresh strawberries, fresh lime juice 15

SPICY PEACH MARGARITA 250 cal

patron silver tequila, st-germain elderflower liqueur, agave, peach puree, fresh lime juice, jalapeños 16

BLUEBERRY MOJITO 180 cal

bacardi superior, fresh lime, mint, blueberries 14

MANGO STRAWBERRY MOJITO 280 cal

parrot bay mango rum, mango & strawberry purée, strawberry slice 15

MOSCOW MULE 250 cal

wheatley vodka, homemade ginger syrup, fresh lime juice, ginger beer 15

BLACKBERRY SIDECAR 180 cal

remy martin vsop, cointreau, fresh lemon juice, muddled blackberries, fee brothers plum bitters 17

whiskey enthusiast

BLACK CHERRY OLD FASHIONED 190 cal

ruth's chris-sazerac single barrel select rye whiskey, infused 14 days with luxardo cherries & black walnut bitters, garnished with rye macerated cherries 19

BLANTON'S MANHATTAN 310 cal

ruth's chris-blanton's private barrel, licor 43, martini & rossi sweet vermouth, orange & cardamom bitters 26

HOUSE SMOKED OLD FASHIONED 300 cal

elijah craig small batch bourbon, cointreau, muddled orange & cherries, orange & angostura bitters, cherry wood 20

MANHATTAN EASTSIDE 250 cal

larceny small batch bourbon, domaine de canton ginger liqueur, house made lemon sour, gourmet luxardo cherries 16

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