

## APPETIZERS AND SOUPS

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### SHRIMP COCKTAIL/ SHRIMP REMOULADE

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

### BARBECUED SHRIMP

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

### MUSHROOMS STUFFED WITH CRABMEAT

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

### LOBSTER BISQUE

### ONION SOUP AU GRATIN

### LOUISIANA SEAFOOD GUMBO

### SIZZLIN' BLUE CRAB CAKES

Two jumbo lump crab cakes with sizzling lemon butter.

### CRABTINI

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

### SEARED AHI TUNA\*

Ahi-tuna perfectly complemented by a spirited sauce with hints of ginger, mustard and beer.

### CARPACCIO

Served with shaved Parmesan, black pepper and Caesar dressing.

### TEMPURA ONION RINGS

With a Thai chili sauce.

## SALADS

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

### STEAK HOUSE SALAD

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

### RUTH'S 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.

### CAESAR SALAD

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

### LETTUCE WEDGE

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

### SLICED TOMATO AND ONION

A sliced Beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and Bleu Cheese crumbles.

## SIGNATURE STEAKS & CHOPS

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### FILET

The most tender cut of corn-fed Midwestern beef.

### PETITE FILET AND SHRIMP

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

### PETITE FILET

A smaller, but equally tender filet.

### PORTERHOUSE FOR TWO

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

### LAMB CHOPS

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

### 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 our famous Ribeye well marbled for peak flavor.

### NEW YORK STRIP

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

### T-BONE

A full-flavored classic cut of USDA Prime.

## ENTRÉE COMPLÉMENTS

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**BLEU CHEESE CRUST.** Bleu cheese, roasted garlic and a touch of bread crumbs.

**SWEET AND HOT PEPPERS**

**AU POIVRE SAUCE.** Brandy and pepper sauce.

**SHRIMP.** Six additional large shrimp.

**OSCAR STYLE.** Crab cake, asparagus and béarnaise sauce.

### 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° F to lock in the corn-fed flavor. Then we serve your steak **sizzzzling** on a 500° plate so that it stays hot throughout your meal.

**Our steaks are served sizzling in butter, specify extra butter or none.**

**RARE**  
*Very red, cool center.*

**MEDIUM RARE**  
*Red, warm center.*

**MEDIUM**  
*Pink center.*

**MEDIUM WELL**  
*Slightly pink center.*

**WELL**  
*Broiled throughout, no pink.*

### RUTH'S FAVORITE SELECTIONS

*\* Consumir carnes, aves, mariscos, crustaceos o huevos por debajo de coccion completa puede incrementar su riesgo de enfermedades relacionadas a comida.*

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

## SEAFOOD

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### BARBECUED SHRIMP

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

### AHI-TUNA STACK\*

Seared rare tuna topped with Colossal lump crabmeat and served sizzling with red pepper pesto.

### CRAB CAKES

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

### 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.*

## SPECIALTY ENTRÉES

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### STUFFED CHICKEN BREAST

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

### GRILLED PORTOBELLO MUSHROOMS

Marinated Portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and lemon butter.

## POTATOES

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**MASHED.** With a hint of roasted garlic.

**SHOESTRING.** Extra thin and crispy.

**SWEET POTATO CASSEROLE.** With pecan crust.

**FRENCH FRIES.** Classic cut.

**LYONNAISE.** Sautéed with onions.

**POTATOES AU GRATIN.** Idaho sliced potatoes with a three cheese sauce.

**BAKED.** A one-pounder, loaded.

## VEGETABLES

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FRESH ASPARAGUS WITH HOLLANDAISE

BROCCOLI AU GRATIN

CREAMED SPINACH

SAUTÉED MUSHROOMS

BABY SPINACH

BROILED TOMATOES

SPINACH AU GRATIN

TEMPURA ONION RINGS

FRESH BROCCOLI

With a Thai chili sauce

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

# RUTH'S CHRIS STEAK HOUSE

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It all started in 1965 when Ruth Fertel mortgaged her home to buy a little steak house in New Orleans called Chris Steak House. As her reputation grew, Ruth expanded and added her name to the original. That's how the uniquely named Ruth's Chris Steak House was born.

Try one of our New Orleans-inspired appetizers, and add some side dishes created from Ruth's original recipes. Be sure to save some room for one of Ruth's classic desserts, too. Complement your meal with a selection from our award-winning wine list, featuring over 200 world-class international and domestic labels. Many premium wines are also available by the glass. Our experienced kitchen and service teams are still inspired by Ruth's legendary dedication to her guests. So relax and enjoy our New Orleans-style hospitality. We hope you will agree that there is no better place to dine with family, friends, and associates than Ruth's Chris Steak House. For reservations and group private dining arrangements visit our website at [www.RuthsChris.com](http://www.RuthsChris.com)

## PERFECT PAIRINGS

### **RIBEYE - CABERNET SAUVIGNON**

*Ribeye is a rich, flavorful steak. The structure of the full-bodied Cabernet enhances the richness of the Ribeye.*

### **NEW YORK STRIP - MERITAGE BLEND**

*The structured flavor of the beef stands up to a sturdy Meritage blend. This wine has undertones of rich black cherry that pair well with our Strip.*

### **FILET MIGNON - SHIRAZ**

*Filet is a soft, delicate cut of beef. Shiraz has body and a full flavor that enhances and deepens the taste of the Filet.*

### **LAMB CHOP - ITALIAN RED WINE (TUSCANY)**

*Tuscan red wines have finesse, suppleness, and complexity — a perfect match for a full-flavored meat like lamb.*

## GIVE THE GIFT THAT SIZZLES

Ruth's Chris gift cards make the perfect gift for any occasion.

Purchase your gift cards today at any of our restaurants, online at [www.RuthsChris.com](http://www.RuthsChris.com), or by calling 1.800.544.0808.

Following the principles of our founder, Ruth Fertel, we procure only the finest USDA Prime corn-fed beef available. At certain times during the year, fresh filet cuts are not available in this grade. Therefore, we select the highest quality USDA Choice available. All other cuts of beef are always USDA Prime.