

## APPETIZERS AND SOUPS

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### \* Barbecued Shrimp

*Shrimp sautéed New Orleans style in reduced white wine, butter, garlic and spices.*

### \* Shrimp Rémoulade / Shrimp Cocktail

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

### Seared Ahi Tuna

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

### Blackened Yellowfin Tuna

*Blackened to perfection with famous New Orleans spices.*

### Calamari

*Lightly fried and tossed with a sweet and spicy Thai chili sauce.*

### Mushrooms Stuffed with Crabmeat

*Lump crab stuffing sprinkled with romano cheese.*

### Maryland Style Crab Cakes

*Two jumbo lump crab cakes.*

### Sizzlin' Jumbo Scallops

*Lightly blackened and served sizzling with parsley pesto and a touch of lemon butter.*

### Oysters Rockefeller

*Baked on the half shell with our famous Rockefeller sauce.*

### \* Louisiana Seafood Gumbo

### Onion Soup Au Gratin

## SALADS

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*Dressings: Bleu Cheese, \*Rémoulade, Thousand Island, Italian, Ranch, Vinaigrette, Warm Bacon, and Caesar. All made fresh, using our exclusive recipes.*

### Steak House Salad

*Iceberg, romaine and baby lettuces with tomatoes, garlic croutons, and red onions.*

### Lettuce Wedge

*A crisp wedge of iceberg lettuce on a bed of field greens. Topped with crisp bacon, blue cheese crumbles and your choice of dressing.*

### Tomato and Onion

*A sliced vine ripened tomato on a bed of field greens. Topped with sliced red onions, vinaigrette, and bleu cheese crumbles.*

### Spinach

*Fresh tender spinach tossed with sliced red onion, mushrooms, and a warm bacon dressing. Topped with crisp bacon and chopped egg.*

### Caesar

*Fresh crisp romaine tossed with romano cheese, garlic croutons, and creamy Caesar dressing. Topped with shaved parmesan cheese and sprinkled with fresh ground pepper.*

### \* Ruth's Chop Salad

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

### Tomato & Mozzarella Salad

*A sliced vine ripened tomato, basil, and fresh mozzarella cheese with balsamic vinaigrette.*

*\*Traditional New Orleans favorites.  
Many of our recipes were developed by Ruth.*

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

# SIGNATURE STEAKS AND CHOPS

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## PETITE FILET

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

## FILET

*A larger and equally tender cut of corn-fed Midwestern beef.*

## NEW YORK STRIP

*A favorite of many steak connoisseurs. This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.*

## PETITE FILET AND SHRIMP

*Two tender 4 oz. beef medallions topped with jumbo shrimp.*

## 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.*

## T-BONE

*A full-flavored classic cut of USDA Prime beef.*

## DOUBLE PORK CHOP

*18 oz. premium reserve double pork chop that is flavorful and juicy.*

## LAMB CHOPS

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

## VEAL T-BONE

*Tender white milk-fed veal. Perfectly broiled to release the delicate flavor.*

## PORTERHOUSE FOR TWO

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

## ABOUT YOUR STEAK

*Ruth's Chris specializes in the finest USDA Prime 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.**

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### RARE

*Very red, cool center.*

### MEDIUM

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

### MEDIUM

*Pink center.*

### MEDIUM

**WELL**  
*Slightly pink center.*

### WELL

*Broiled throughout, no pink.*

## EXTENSIVE AWARD WINNING WINE LIST

## PRIVATE DINING FACILITIES AND OUTSIDE CATERING AVAILABLE

## SEAFOOD AND CHICKEN

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### SALMON FILET

*Moist and tender Atlantic salmon,  
poached under the broiler.*

### BLACKENED YELLOWFIN TUNA

*Blackened to perfection with famous  
New Orleans spices.*

### STUFFED CHICKEN BREAST

*Oven roasted double chicken breast stuffed  
with garlic herb cheese and served with  
lemon butter.*

### MARYLAND STYLE CRAB CAKES

*Three of our jumbo lump crab cakes.*

### LIVE WHOLE MAINE LOBSTER

*Three pounds and up.*

### COLD WATER LOBSTER TAIL

*Drizzled with butter.*

## ENTRÉE COMPLÉMENTS

ADDITIONAL CHARGE

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### MARYLAND STYLE

*Two jumbo lump crab cakes*

### CHESAPEAKE STYLE

*Colossal lump crab meat, asparagus,  
and béarnaise sauce*

### BLUE CHEESE CRUST

*Blue cheese, roasted garlic, and a touch  
of bread crumbs*

### SAUTÉED SWEET ONIONS

## POTATOES

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\* **Mashed**, with a hint of roasted garlic.

Baked, a one-pounder, loaded.

Lyonnaise, sautéed with onions.

Julienne, regular cut.

Shoestring, extra thin and crispy.

Steak Fries, tossed with fresh rosemary, roasted garlic,  
and sun-dried tomatoes.

\* **Potatoes Au Gratin**, Idaho sliced potatoes  
with a three cheese sauce.

Sweet Potato Casserole, with pecan crust.

## VEGETABLES

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\* **Creamed Spinach**

Fresh Spinach, sautéed with olive oil and garlic.

Spinach Au Gratin

French Fried Onion Rings

Fresh Broccoli

Sautéed Wild Mushrooms, roasted with garlic and  
fresh herbs then sautéed in veal demi-glace

Broccoli Au Gratin

Broiled Tomatoes, caramelized with a touch of sugar.

Fresh Asparagus with Hollandaise

## DESSERTS

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### Cheesecake

*Creamy homemade cheesecake served with fresh seasonal berries.*

### Caramelized Banana Cream Pie

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

### \* Crème Brûlée

*The classic Creole egg custard. Topped with fresh seasonal berries and mint.*

### Ice Cream or Sorbet

### Chocolate Sin Cake

*Chocolate and espresso - an irresistible temptation.*

### \* Bread Pudding with Whiskey Sauce

*Our definitive version of a traditional New Orleans favorite.*

### Fresh Seasonal Berries with Sweet Cream Sauce

*A celebration of natural flavors. Simple and simply sensational.*

## COFFEES AND SPECIALTY TEAS

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### French Press Coffee Service\*

*Our exclusive estate grown Nicaraguan blend.*

### Loose Teas from “In Pursuit of Tea”

*Ask server for selection.*

### Cappuccino\*

*Espresso with a froth of steamed milk.*

### Espresso Grande\*

*Brewed from specially roasted beans - rich, dark and strong.*

\*We are proud to support conservation initiatives by using sustainable Rainforest Alliance farm direct estate coffee.

## GIVE THE GIFT OF SIZZLE

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.

EXTENSIVE AWARD WINNING WINE LIST

PRIVATE DINING FACILITIES AND OUTSIDE CATERING AVAILABLE