

starters

- SEARED AHI TUNA*** 130 cal
complemented by a spirited sauce with hints of mustard & beer 21
- GOAT CHEESE & ARTICHOKE DIP** 740 cal
sun-dried tomatoes, romano, parmesan & bleu cheeses 17
- SPICY SHRIMP** 350 cal
succulent large shrimp, lightly fried, spicy cream sauce 25
- CALAMARI** 990 cal
lightly fried with sweet & spicy chili sauce 22
- LOBSTER BISQUE** 210 cal
creamy lobster bisque, served new orleans style 14

lunch salads

- CAESAR SALAD*** 500 cal
romaine hearts, parmesan & romano, creamy caesar, croutons 14
- STEAK HOUSE SALAD** 50 cal
baby lettuces, grape tomatoes, red onion, garlic croutons 13
- Add protein to your salad*
chicken 330 cal 5 | blackened filet 190 cal 14*
blackened fish 360 cal 8 | shrimp 50 cal 7
- BLACK & BLEU SALAD*** 910 cal
blackened tenderloin over a chopped salad, cajun pecans, bacon, mushrooms, crispy onions & bleu cheese crumbles 28

burgers & sandwiches

- all burgers & sandwiches are served with a choice of: hand-cut french fries, steak house salad or caesar salad
- RUTH'S CHEESEBURGER*** 1320-1412 cal
prime ground beef, choice of cheese, lettuce, tomato & onions 20
with bacon & egg 20
 - STEAK SANDWICH*** 1280 cal
tender sliced filet, over garlic bread, with béarnaise sauce 19
 - CRAB CAKE SANDWICH** 980 cal
crab cake topped with remoulade, lettuce, tomato & onion 21
 - GRILLED CHICKEN SANDWICH** 1390 cal
garlic marinated chicken, swiss cheese, lettuce, tomato & onion 16

personal sides

- MASHED POTATOES** 220 cal 8
- FRENCH FRIES** 370 cal 7
- CREAMED SPINACH** 220 cal 7
- ROASTED BRUSSELS SPROUTS** 290 cal 8
- FRESH BROCCOLI** 40 cal 7

classic steaks

- FILET & LOBSTER TAIL*** 220 cal
4 ounce medallion, 5 ounce cold-water lobster tail 43
- RIBEYE*** 1370 cal
16 ounce cut, marbled for flavor & deliciously juicy 67
- SIGNATURE FILET*** 225-500 cal
our classic cut of tender corn-fed midwestern beef
6oz 33 | 8oz 50 | 11oz 58
- STEAK & FRITES*** 1115 cal
USDA prime 16 ounce NY Strip, shoestring fries 59
- FILET OSCAR*** 775 cal
filet topped with crab cake, asparagus & béarnaise
6oz 42

all steaks available upon request

elevate your steak

- BLEU CHEESE CRUST** 200 cal 6
- LOBSTER TAIL** 50 cal 19
- GRILLED SHRIMP (3)** 50 cal 9

signature plates

- LOBSTER MAC & CHEESE** 930 cal
cavatappi pasta, tender lobster, white cheddar sauce 27
- VEAL OSSO BUCO RAVIOLI** 460 cal
saffron infused pasta, sautéed baby spinach, veal demi-glace 19
- BBQ SHRIMP** 790 cal
sautéed with white wine, garlic butter & bbq spices, served over mashed potatoes 27
- CHEF'S FEATURED SALMON & SHRIMP**
lightly blackened, served over sautéed garlic spinach 42
- ROASTED BROCCOLI STEAK**
red bell pepper, red onions, fresh thyme, garlic crust 17
- STUFFED CHICKEN BREAST** 720 cal
oven roasted double breast, garlic-herb cheese, lemon butter 39

\$41 LUNCH PRIX FIXE
enjoy a prix fixe that includes a starter, entrée & a personal side

starters

STEAK HOUSE SALAD | CAESAR SALAD*
LOBSTER BISQUE

entrée

FILET & SHRIMP*
6 ounce midwestern filet with three large shrimp

sides

CREAMED SPINACH | MASHED POTATOES
FRESH BROCCOLI

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

fresh squeezed lemonades

- THE CLASSIC** 260 cal
freshly squeezed lemons, house made 5
- ARNOLD PALMER** 250 cal
our classic lemonade & fresh brewed ice tea 5
with tito's handmade 15
- TITOS SPIKED LEMONADE** 200 cal
tito's handmade, freshly squeezed lemonade 15

hand-crafted cocktails

- POMEGRANATE MARTINI** 260 cal
tito's handmade, cointreau, pomegranate, cranberry 16
- ROCKS RITA** 250 cal
herradura reposado, cointreau, lime & orange juice 15
- NOLA MULE** 180 cal
wheatley by buffalo trace, q ginger beer, fresh lime 15
- BLUEBERRY MOJITO** 180 cal
bacardi superior, blueberries, fresh mint, lime 16
- DIRTY GOOSE MARTINI** 200 cal
grey goose, dolin vermouth, bleu cheese olives 16
- BLACKBERRY SIDECAR** 180 cal
rémy martin vsop, cointreau, plum bitters 15
- GAMBLER'S OLD FASHIONED** 210 cal
knob creek, demerara, bitter truth aromatic bitters 15
- CLASSIC LEMON DROP** 210 cal
hangar 1, ketel one citroen, lemon, sugar rim 16
- RUTH'S MANHATTAN** 170 cal
woodford reserve, southern comfort, black cherry 16

from the vine

SPARKLING 5 oz 110-170 cal		5oz	
benvolio, PROSECCO, veneto, italy, 5 oz glass.....		13	
nicolas feuillatte, BRUT, champagne, france, 5 oz glass.....		22	
WHITES 6 oz 110-170 cal 9 oz 195-260 cal		6oz	9oz
65 & broad, CHARDONNAY, washington state.....		13	19
mer soleil, CHARDONNAY, “reserve”, sta. lucia highlands, ca.....		17	25
santa cristina, PINOT GRIGIO, delle venezie, italy.....		14	21
dry creek vineyard, SAUVIGNON BLANC, sonoma, ca		14	21
whispering angel, ROSÉ, provence, france		14	21
eos, MOSCATO, ca		13	19
r. prüm, RIESLING, “essence”, mosel, germany		13	19
REDS 6 oz 110-170 cal 9 oz 195-260 cal		6oz	9oz
sea sun, PINOT NOIR, monterey-solano-sta. barbara, ca.....		14	21
benton-lane, PINOT NOIR, willamette valley, or		16	24
belle glos, PINOT NOIR, “clark & telephone”, santa maria valley, ca..		20	30
flowers, PINOT NOIR, sonoma coast, california.....		26	39
ferrari-carano, MERLOT, sonoma county, ca.....		19	28
65 & broad, CABERNET SAUVIGNON, washington state.....		14	21
daou, CABERNET SAUVIGNON, paso robles, ca.....		20	29
faust, CABERNET SAUVIGNON, napa valley, ca		29	40
orin swift cellars, ZINFANDEL BLEND, “8 years in the desert”, ca....		25	37
viñas cobos, MALBEC, "felino", mendoza, argentina.....		14	21
caymus-suisun, GRAND DURIF, suisun valley, ca		20	30
j. lohr, PROPRIETARY RED, “pure paso”, paso robles		17	25

our full, award-winning wine list is available. please ask your server if you would like to browse all of our selection.

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
VERY RED
COOL CENTER

MEDIUM RARE
RED
WARM CENTER

MEDIUM
PINK CENTER

MEDIUM WELL
SLIGHTLY PINK
CENTER

WELL
NO PINK
HOT CENTER

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