

ruth's chris steak house | est. 1965 | new orleans**bartender's favorites****NEW YORK SOUR**

19

RUTH'S COSMO

17

MOËT & CHANDON

by the glass

27

appetizers**SEARED AHI TUNA***

english cucumber, mustard-beer sauce 25

SHRIMP COCKTAIL

new orleans cocktail or creamy remoulade sauce 26

CALAMARI

lightly fried, with sweet & spicy asian chili sauce 25

VEAL OSSO BUCO RAVIOLISaffron-infused pasta with sautéed baby spinach
& white wine demi-glace 22**SPICY LOBSTER**

lightly fried and tossed in a spicy cream sauce 28

BBQ SHRIMPS

sautéed in garlic butter & BBQ spices 25

SEAFOOD TOWERMaine lobster, king crab legs and knuckles, colossal lump crab meat,
and jumbo cocktail shrimp served with both Sriracha-lime seafood sauce
and cocktail sauce
Small 85 Large 168**salads & soups****RUTH'S CHOPPED SALAD**our original... julienne iceberg lettuce, baby spinach, radicchio, red onions,
mushrooms, green olives, bacon, eggs, hearts of palm, croutons, blue cheese,
lemon basil dressing, crispy onions 21**TOMATO & ONION SALAD**a sliced beefsteak tomato on field greens. Topped with sliced red onions,
vinaigrette and blue cheese crumbles 18**CAESAR SALAD***

romaine hearts, parmesan & romano, creamy caesar 20

LETTUCE WEDGE

bacon & blue cheese on crisp greens 19

STEAK HOUSE SALADbaby lettuces, grape tomatoes, red onions,
garlic croutons 17**LOBSTER BISQUE**

creamy lobster bisque, in the new orleans style 19

ONION SOUP

our version of this classic recipe 18

vegetables**CREAMED SPINACH**

a ruth's classic 17

GRILLED ASPARAGUS

hollandaise sauce 19

FRESH BROCCOLI

simply steamed 16

ROASTED BRUSSELS SPROUTS

bacon, honey butter 18

CREMINI MUSHROOMS

pan-roasted, fresh thyme 17

CAULIFLOWER AU GRATIN

a traditional dish of steamed cauliflower tossed with our 5 cheese blend 16

SAUTÉED SPINACH

sautéed with garlic & olive oil or steamed 16

potatoes & signature dishes**AU GRATIN**

idaho sliced potatoes with a three cheese sauce 17

BAKED

one pound, fully loaded 17

GARLIC MASHED POTATO

smooth and creamy 17

FRENCH FRIES

traditional hand cut 16

SWEET POTATO CASSEROLE

with pecan crust 17

LOBSTER MAC & CHEESE

tender lobster, three cheeses, green-chile sauce 33

Chef's Features

<p>PORTERHOUSE* rich flavor of a strip, tenderness of a filet, 40 oz USDA prime cut</p> <p style="text-align: center;">168</p>	<p>BONE-IN FILET* an incredibly tender 16oz bone in cut at the peak flavor</p> <p style="text-align: center;">96</p>	<p style="color: #c00000;">BONE-IN NEW YORK STRIP*</p> <p>USDA prime, full bodied 19oz bone-in cut, our founder's favorite</p> <p style="text-align: center;">89</p>	<p>TOMAHAWK RIBEYE* USDA prime bone-in 40 oz. ribeye, well-marbled for peak flavor.</p> <p style="text-align: center;">188</p>	<p>TWIN LOBSTER TAILS two Caribbean lobster tails with drawn butter</p> <p style="text-align: center;">88</p>
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signature steaks & chops

NEW YORK STRIP*

16 oz USDA prime, richly flavored, slightly firmer 68

RIBEYE*

16 oz USDA prime, marbled for flavor & deliciously juicy 73

FILET*

an 11 oz cut of tender, corn-fed midwestern beef 71

PETIT FILET*

the same incredible cut as the classic, in an 8 oz filet 67

PETIT FILET & SHRIMP*

two 4 oz medallions with large shrimps 72

LAMB CHOPS*

extra thick marinated chops, with fresh mint 65

T-BONE*

full-flavored 24 oz USDA prime cut 82

COWBOY RIBEYE*

bone-in 22 oz USDA prime cut 85

entrée complements

SHRIMPS

six large shrimps 21

OSCAR'S STYLE

crab, asparagus, béarnaise 22

LOBSTER TAIL

6 oz sizzling with drawn butter 46

BLUE CHEESE CRUST

blue cheese, roasted garlic 8

RUTH'S DIPPING TRIO

black truffle butter, shiitake demi-glace, honey soy glaze 9

Ruth's favorites in red

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
very red	red warm	pink	slightly pink	no pink
cool center	center	center	hot center	broiled through

Seafood & Specialties

<p>STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 46</p> <p>BLUE CRAB CAKES three jumbo lump crab cakes, sizzling lemon butter 50</p> <p>CHILEAN SEA BASS pan roasted, citrus-coconut butter, sweet potato & pineapple hash 56</p>	<p>BARBECUED SHRIMPS sautéed in garlic butter & BBQ spices, over roasted garlic mash 44</p> <p>VEGETARIAN PLATE ask your server for details market price</p>
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featured pour

Rated by Wine Spectator with a score of 90 points:

8 Years In The Desert - Orin Swift 2019. Saint Helena, California, USA. Blend of Zinfandel

Dark garnet color with a lucid rim. Opens with aromas of briar fruit, ripe blackberry and dark plum with a tinge of minerality and charred meat. Brawny on the entry, it has an equally big mid-palate with complex flavors of ripe brambly fruit, a touch of earth and notes of espresso bean. Still massive through to the finish with soft drying tannins, the unique varietal characteristics of the blend clearly reveal themselves over time