
ruth's chris steak house | **est. 1965** | **new orleans**

appetizers

SEARED AHI TUNA*

english cucumber, mustard-beer sauce 22

ONION SOUP

our version of this classic recipe 16

SHRIMP COCKTAIL

new orleans cocktail or creamy remoulade sauce 25

CALAMARI

lightly fried, with sweet & spicy asian chili sauce 22

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta with sautéed baby spinach & white wine demi-glace 22

SPICY LOBSTER

lightly fried and tossed in a spicy cream sauce 27

BBQ SHRIMPS

sautéed in garlic butter & BBQ spices 24

salads & soup

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 18

LETTUCE WEDGE

bacon & bleu cheese on crisp greens 18

LOBSTER BISQUE

creamy lobster bisque, in the new orleans style 17

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 18

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, red onions, garlic croutons 16

vegetables

CREAMED SPINACH

a ruth's classic 15

GRILLED ASPARAGUS

hollandaise sauce 17

FRESH BROCCOLI

simply steamed 14

ROASTED BRUSSELS SPROUTS

bacon, honey butter 16

vegetables

CREMINI MUSHROOMS

pan-roasted, fresh thyme 15

CAULIFLOWER AU GRATIN

a traditional dish of steamed cauliflower tossed with our 5 cheese blend 15

potatoes & signature dishes

AU GRATIN

idaho sliced potatoes with a three cheese sauce 15

BAKED

one pound, fully loaded 15

MASHED POTATO

smooth and creamy 15

FRENCH FRIES

traditional hand cut 14

SWEET POTATO CASSEROLE

with pecan crust 15

LOBSTER MAC & CHEESE

tender lobster, three cheeses, green-chile sauce 28

Seafood & Specialties

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese, lemon butter 38

BLUE CRAB CAKES

three jumbo lump crab cakes, sizzling lemon butter 44

CHILEAN SEA BASS

pan roasted, citrus-coconut butter, sweet potato & pineapple hash 52

BARBECUED SHRIMPS

sautéed in garlic butter & bbq spices, over roasted garlic mash 38

VEGETARIAN PLATE

ask your server for details market price

Chef's Features

PORTERHOUSE* rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 158	T-BONE* full-flavored 24 oz USDA Prime cut 76	COWBOY RIBEYE* bone-in 22 oz USDA Prime cut 79
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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 66

FILET*

an 11 oz cut of tender, corn-fed midwestern beef 66

PETIT FILET*

the same incredible cut as the classic, in an 8 oz filet 62

PETIT FILET & SHRIMP*

two 4 oz medallions with large shrimps 68

LAMB CHOPS*

extra thick marinated chops, with fresh mint 61

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 7

MUSHROOM BACON SAUCE

4.50

Ruth's favorites in red

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

Rated by Wine Expectactor 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.

125

*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 for food-borne illness. All sale taxes included. Smart casual attire required.