

appetizers

CALAMARI
lightly fried, with sweet & spicy chili sauce 20 990 cal

SEARED AHI TUNA*
english cucumber, mustard-beer sauce 20 130 cal

BARBECUED SHRIMP
sautéed in wine, garlic butter & bbq spices 20 400 cal

VEAL OSSO BUCO RAVIOLI
saffron pasta, baby spinach, veal demi-glace 16 460 cal

SPICY SHRIMP
succulent fried shrimp in spicy cream sauce 23 350 cal

SIZZLING CRAB CAKES
two jumbo lump crab cakes, lemon butter 22 320 cal

MUSHROOMS STUFFED WITH CRABMEAT
broiled & topped with romano cheese 17 440 cal

SHRIMP COCKTAIL
new orleans cocktail or creamy remoulade sauce 20 190-350 cal

CHILLED SEAFOOD TOWER
king crab, lobster, shrimp & colossal lump crab 59 / 118 690/1380 cal

salads & soup

CAESAR SALAD*
romaine hearts, parmesan & romano, creamy caesar 11.5 500 cal

LETTUCE WEDGE
bacon & bleu cheese on crisp greens 11.5 220 cal

RUTH'S CHOPPED SALAD
bacon, bleu cheese, mushroom, eggs, basil dressing 11.5 470 cal

STEAK HOUSE SALAD
baby lettuces, grape tomatoes, garlic croutons 10.5 50 cal

LOBSTER BISQUE
creamy lobster bisque, in the new orleans style 11.5 210 cal

potatoes & fresh sides

BAKED
one pound, fully loaded 11 800 cal

AU GRATIN
with three cheese sauce 11.5 560 cal

GARLIC MASHED
smooth and creamy 12.5 440 cal

LOBSTER MAC & CHEESE
tender lobster, three cheeses, green-chile sauce 20.5 930 cal

SWEET POTATO CASSEROLE
with pecan crust 12 880 cal

CREAMED SPINACH
a ruth's classic 11.5 440 cal

FRESH BROCCOLI
simply steamed 11 80 cal

GRILLED ASPARAGUS
hollandaise sauce 11.5 100 cal

signature steaks & chops

FILET* an 11 oz cut of tender, corn-fed midwestern beef 53 500 cal

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 61 1370 cal

PETITE FILET & SHRIMP* two tender 4 oz medallions with six large shrimp 54 490 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 55 1390 cal

PETITE FILET* the same incredible cut as the classic, in an 8 oz filet 48 340 cal

COWBOY RIBEYE* bone-in 22 oz USDA Prime cut 67 1690 cal

LAMB CHOPS* three extra thick marinated chops, with fresh mint 49 860 cal

T-BONE* full flavored 24 oz USDA Prime cut 62 1220 cal

PORTERHOUSE FOR TWO* 40 oz USDA Prime, richness of a strip, tenderness of a filet 105 2260 cal

BONE-IN FILET* incredibly tender 16 oz bone-in cut, aged to the peak of flavor 68 470 cal

seafood & specialties

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 35 720 cal

CHILEAN SEA BASS* citrus-coconut butter, sweet potato & pineapple hash 39 920 cal

BARBECUED SHRIMP sautéed in garlic butter & bbq spices, over roasted garlic mash 33 790 cal

KING SALMON FILET* chef's seasonal preparation 34 380-980 cal

SIZZLING CRAB CAKES three jumbo lump crab cakes, sizzling lemon butter 35 480 cal

Ruth's Classics

enjoy a prix fix meal featuring one of chef's favorite recipes. includes a starter, entrée, personal side & dessert.

starters

STEAK HOUSE SALAD | CAESAR SALAD* | LOBSTER BISQUE

entrées

BARBECUED SHRIMP
garlic butter & bbq spices over
mashed potatoes 48 740 cal

FILET & SHRIMP*
6 oz midwestern filet with
three large shrimp 48 310 cal

FILET & KING CRAB*
6 oz filet served with lemon
garlic butter 67 420 cal

sides

CREAMED SPINACH | GARLIC MASHED POTATOES | FRESH BROCCOLI

dessert

CLASSIC CHEESECAKE
personal size

entrée complements

LOBSTER TAIL
sizzling with drawn butter 18.5 50 cal

GRILLED SHRIMP
six large shrimp 15 100 cal

OSCAR STYLE
crab cake, asparagus, béarnaise 15 520 cal

BLEU CHEESE CRUST
bleu cheese, roasted garlic 5 200 cal

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.

"great wine is great. more wine is better." - *ruth fertel*