

DESSERTS

Warm Apple Crumb Tart

Granny Smith apples baked in a flaky pastry with streusel crust.
Topped with vanilla bean ice cream.

Cheesecake

Creamy homemade cheesecake served with fresh berries.

Chocolate Sin Cake

Chocolate and espresso - an irresistible temptation.

Caramelized Banana Cream Pie

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

Crepe Brulee*

The classic Creole egg custard, topped with fresh berries and mint.

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.

Ice Cream or Sorbet

COFFEES

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.

GIVE THE GIFT OF SIZZLE

Our Gift Certificates are the perfect way to say thank you, congratulations, or great job!
They can be redeemed at any Ruth's Chris nationwide.

EXTENSIVE AWARD WINNING WINE LIST

PRIVATE DINING FACILITIES AVAILABLE

APPETIZERS AND SOUPS

Oysters Rockefeller

Oysters baked on the half shell with our famous Rockefeller sauce.

Seared Ahi Tuna

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

Sizzlin' Blue Crab Cakes

Two jumbo lump crab cakes with sizzling lemon butter

Sizzlin' Jumbo Scallops

Lightly blackened jumbo scallops served sizzling with parsley pesto and a touch of lemon butter

Mushrooms Stuffed with Crabmeat

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese.

Barbecued Shrimp*

Sautéed New Orleans style in reduced white wine, butter, garlic and spices.

Shrimp Remoulade / Shrimp Cocktail*

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

Crabtini

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass.

Calamari

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

Blackened Tuna

Fresh Yellowfin Tuna grilled to perfection with famous New Orleans blackening spices.

Louisiana Seafood Gumbo*

Lobster Bisque

Onion Soup Au Gratin

SALADS

Dressings: *Bleu Cheese**, *Remoulade**, 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 cherry tomatoes, garlic croutons and red onions.

Lettuce Wedge

A crisp wedge of iceberg lettuce on field greens with your choice of dressing.

Sliced Tomato and Onion

A sliced Beefsteak tomato on field greens.
Topped with sliced red onions, vinaigrette and Bleu Cheese crumbles.

Fresh Asparagus and Hearts of Palm

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 cherry tomatoes and topped with crispy fried onions.

Vine Ripe Tomato & Buffalo Mozzarella Salad

A sliced Beefsteak tomato, basil and fresh buffalo mozzarella cheese with balsamic vinaigrette.

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

ENTREES

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest 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.

RARE Very red, cool center.	MEDIUM RARE Red, warm center.	MEDIUM Pink center.	MEDIUM WELL Slightly pink center.	WELL Broiled throughout, no pink.
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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.

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.

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.

PORTERHOUSE FOR TWO

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

T-BONE

A full-flavored classic cut of USDA Prime beef.

PETITE FILET AND SHRIMP

Two 4 oz. medallions of our filet topped with jumbo Gulf shrimp.

SALMON FILET

Moist and tender Atlantic salmon, poached under the broiler.

CRAB CAKES

Three of our jumbo lump crab cakes with sizzling lemon butter.

AHI-TUNA STACK

Seared rare tuna topped with Colossal lump crabmeat and served sizzling with red pepper pesto.

SWORDFISH

Fresh grilled swordfish served with a garlic lemon butter sauce, garnished with jumbo shrimp and fresh asparagus.

FRESH LOBSTER

Whole Live Maine lobsters, three pounds and up.
MARKET PRICE

AUSTRALIAN LOBSTER TAIL

Blackened with spices. Topped with lemon and drizzled butter.

Single Lobster Tail MARKET PRICE

Double Lobster Tail MARKET PRICE

STUFFED CHICKEN BREAST

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

VEAL T-BONE

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

LAMB CHOPS

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

ENTRÉE COMPLEMENTS

BALTIMORE STYLE

Two jumbo lump crab cakes additional

CHESAPEAKE STYLE

Colossal lump crab meat, asparagus and bearnaise sauce additional

LOBSTER TAIL

MARKET PRICE

WHOLE LOBSTER

MARKET PRICE

POTATOES

Mashed* with a hint of roasted garlic.

Baked, a one-pounder, loaded.

Lyonnaise, sautéed with onions.

Sweet Potato Casserole, with pecan crust.

Steak Fries, big and rough cut.

Julienne, regular cut.

Shoestring, extra thin and crispy.

Potatoes Au Gratin* served in a cream sauce topped with melted sharp cheddar.

VEGETABLES

Broiled Tomatoes, caramelized with a touch of sugar.

Fresh Spinach, sautéed with olive oil and garlic.

Creamed Spinach*

Spinach Au Gratin

French Fried Onion Rings

Fresh Broccoli

Broccoli Au Gratin

Sautéed Mushrooms

Fresh Asparagus with Hollandaise