

signature steaks & chops

PETITE FILET*

tender corn-fed midwestern beef,
broiled to your liking

6 ounces 36

8 ounces 42

FILET*

11 oz equally tender filet 49

LAMB CHOPS*

three 5 oz chops cut extra thick 49

DOUBLE PORK CHOP*

16 oz premium reserve double pork chop
that is flavorful and juicy 34

NEW YORK STRIP*

16 oz USDA Prime — full-bodied,
slightly firmer than a ribeye 52

RIBEYE*

USDA Prime, well marbled for
peak flavor, deliciously juicy

12 ounces 46

16 ounces 53

T-BONE*

24 oz full-flavored USDA Prime cut 59

PORTERHOUSE FOR TWO*

40 oz USDA Prime with the rich flavor
of a strip and the tenderness of a filet 110

Specialty Cuts

BONE-IN FILET*

an incredibly tender
16 oz bone-in cut at
the peak of flavor 68

COWBOY RIBEYE*

22 oz bone-in USDA Prime 62

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz
ribeye, well-marbled for
peak flavor 125

entrée complements

BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of
panko bread crumbs 5

SAUTÉED SWEET ONIONS 5

SHRIMP

six additional large shrimp 15

MARYLAND-STYLE

jumbo lump crab cake 20

CHESAPEAKE-STYLE

colossal lump crab meat, asparagus, and
béarnaise sauce 15

LOBSTER TAIL

8 - 10 oz drizzled butter MARKET PRICE

This is how it's done

RUTH'S CHRIS SPECIALIZES IN THE FINEST USDA PRIME CUSTOM-AGED MIDWESTERN BEEF - NEVER FROZEN. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° 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**, 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.

seafood & specialties

SPICY SALMON WITH CRISPY SHRIMP

seared salmon, crispy salt & pepper shrimp,
spicy honey-Thai sauce flavored with ginger,
jalapenos, and bell peppers 35

CHILEAN SEA BASS*

pan-roasted, citrus-coconut butter, sweet potato, and
pineapple hash 46

LIVE WHOLE MAINE LOBSTER

3 lbs and up MARKET PRICE

MARYLAND-STYLE CRAB CAKES

two 5 oz jumbo lump crab cakes 36

STUFFED CHICKEN BREAST

16 oz oven roasted free-range double chicken breast,
garlic herb cheese, and lemon butter 30

VEGETARIAN PLATE

choose three of your favorite potato
or vegetable sides 25

potatoes & signature sides

MASHED

with a hint of roasted garlic 10

SWEET POTATO CASSEROLE

with pecan crust 10

POTATOES AU GRATIN

idaho sliced potatoes with a three cheese sauce 10

BAKED

one lb, fully loaded 10

LYONNAISE

sautéed with onions 10

SHOESTRING

extra thin and crispy 10

JULIENNE

regular cut 10

LOBSTER MAC & CHEESE

tender lobster, three cheese blend,
mild green-chiles 24

vegetables

GRILLED ASPARAGUS

with hollandaise sauce 11

CREAMED SPINACH

a ruth's classic 10

FRESH BROCCOLI

simply steamed 10

ROASTED BRUSSELS SPROUTS

bacon, honey butter 11

FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeno 10

CREMINI MUSHROOMS

pan roasted, fresh thyme 11

ruth's favorites in red

* 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.

martinis

THE FILTHY CEO

ketel one, grey goose, hanger 1, ciroc, stolichnaya, belvedere, or absolut, dry vermouth, and the filthy olive.
You tell us how dirty! 14

RUTH'S CLASSIC COSMO

absolut citron vodka, cointreau, cranberry juice 12

COCONUT GINGER LEMON DROP MARTINI

ketel one citroen vodka, ciroc coconut vodka, domaine de canton ginger liqueur, house made ginger infused syrup, freshly squeezed lemon juice, candied ginger 14

cocktails

MOJITO DE CASTRO

bacardi superior rum, muddled fresh mint leaves, freshly squeezed lime juice, club soda, sugar cane syrup, lime wedge, fresh mint sprig 14

MANGO STRAWBERRY MOJITO

malibu mango rum, mango strawberry puree, strawberry slice 14

GUCCI SLINGBACK

absolut raspberri vodka, freshly squeezed lime juice, raspberries, sugar, lime espuma 14

RED BERRY LEMONADE

ciroc red berry vodka, freshly squeezed lemonade, pama pomegranate liqueur, muddled raspberries 13

MAESTRO DOBEL GRAPEFRUIT MARGARITA

dobel tequila, cointreau, freshly squeezed ruby red grapefruit and lime juices, salt rim 14

vintage | \$14

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, freshly squeezed ruby red grapefruit and lime juices, grapefruit slice

STRAWBERRY BASIL GIMLET

hanger 1 vodka, strawberry puree, basil leaves, freshly squeezed lime juice

MOSCOW MULE

ketel one vodka, domaine de canton ginger liqueur, freshly squeezed lime juice, ginger ale, candied ginger

CUCUMBER CUP

hendrick's gin, pimm's no 1, fresh lemon juice, ginger, cucumber, mint

BLUE HAWAII

malibu coconut rum, stoli blueberi vodka, blue curacao, pineapple juice 14

LEMON DROP MARTINI

ketel one citroen vodka, cointreau, freshly squeezed lemon juice, sugar rim 12

MANDARIN BLOSSOM MARTINI

hangar 1 manderin vodka, mandarin orange syrup, mandarin oranges 14

BELLINI

hiram walker peach schnapps, champagne, peach puree 10

MANHATTAN EASTSIDE

woodford reserve kentucky straight bourbon, domaine de canton ginger liqueur, lemon sour, gourmet luxardo cherries 14

TWISTED ARNOLD PALMER

ketel one citroen vodka, freshly squeezed lemonade, ice tea 11

RASPBERRY ROSEMARY COSMO

absolut raspberri vodka, cointreau, freshly squeezed lime juice, cranberry juice, muddled raspberries, fresh rosemary 14

PORT OF MANHATTAN

makers mark kentucky straight bourbon, fonseca bin 27 reserve ruby port, angostura bitters 14

BLACKBERRY SIDECAR

remy martin vsop cognac, cointreau, freshly squeezed lemon juice, muddled blackberries, plum bitters, blackberries, sugar rim

BLUEBERRY MOJITO

bacardi superior rum, freshly squeezed lime juice, muddled blueberries, fresh mint leaves

GAMBLER'S OLD FASHIONED

bulleit Kentucky straight bourbon, demerara syrup, bitters

appetizers

SHRIMP COCKTAIL/ SHRIMP RÉMOULADE

chilled jumbo shrimp, creole rémoulade sauce or new orleans-style cocktail sauce 20

MUSHROOMS STUFFED WITH CRAB MEAT

broiled, topped with romano cheese 17

CALAMARI

lightly fried, with sweet and spicy asian chili sauce 18

SEARED AHI TUNA*

complemented by a spirited sauce with hints of mustard and beer 19

CHILLED SEAFOOD TOWER*

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab
SMALL 59 / LARGE 118

FRENCH FRIED ONION RINGS 11

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM: BALSAMIC VINAIGRETTE, BLEU CHEESE, CAESAR, HOUSE VINAIGRETTE, RANCH, RÉMOULADE, AND THOUSAND ISLAND.

STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions, and choice of dressing 10

RUTH'S CHOP SALAD*

our original... julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, and crispy onions 12

CAESAR*

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan, and fresh ground black pepper 10

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic, and spices 17

CRAB STACK

colossal lump blue crab, avocado, mango, and cucumber 21

SIZZLIN' JUMBO SCALLOPS

lightly blackened, with parsley pesto and lemon butter 22

MARYLAND-STYLE CRAB CAKE

jumbo lump crab cake 21

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta served with sautéed baby spinach and a white wine demi-glace 16

SPICY LOBSTER BITES

lightly fried, tossed in a spicy cream sauce, and served with a tangy cucumber salad 19

LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese, and choice of dressing 10

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese, and cajun pecans 10

FRESH MOZZARELLA & KUMATO TOMATO SALAD

locally sourced kumato tomatoes, fresh basil, aged balsamic glaze, and extra virgin olive oil 13

SOUP OF THE DAY MARKET PRICE

LOBSTER BISQUE 11

LOUISIANA SEAFOOD GUMBO 11

ruth's favorites in red

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