

appetizers

CALAMARI

lightly fried, with sweet & spicy chili sauce 19 990 cal

SEARED AHI TUNA*

english cucumber, mustard-beer sauce 19 130 cal

BARBECUED SHRIMP

sautéed in wine, garlic butter & bbq spices 19 400 cal

VEAL OSSO BUCO RAVIOLI

saffron pasta, baby spinach, veal demi-glace 16 460 cal

SPICY SHRIMP

succulent fried shrimp in spicy cream sauce 22 350 cal

SIZZLING CRAB CAKES

two jumbo lump cakes, lemon butter 21 320 cal

SHRIMP COCKTAIL

new orleans cocktail or creamy remoulade sauce 19 190-350 cal

SEAFOOD TOWER

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

salads & soup

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 11 500 cal

LETTUCE WEDGE

bacon & bleu cheese on crisp greens 10.5 220 cal

RUTH'S CHOPPED SALAD

bacon, egg, palm heart, olives, lemon-basil dressing 10.5 470 cal

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 10 50 cal

LOBSTER BISQUE

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

SOUP OF THE DAY MARKET PRICE

potatoes & fresh sides

BAKED

one pound, fully loaded 10.5 800 cal

AU GRATIN

with three cheese sauce 11 280 cal

GARLIC MASHED

smooth and creamy 12.5 220 cal

FRENCH FRIES

classic cut 11 740 cal

SWEET POTATO CASSEROLE

with pecan crust 11 440 cal

CREAMED SPINACH

a ruth's classic 10.5 220 cal

FRESH BROCCOLI

simply steamed 10.5 40 cal

GRILLED ASPARAGUS

hollandaise sauce 11.5 100 cal

signature steaks & chops

FILET* an 11 oz cut of tender, corn-fed midwestern beef 50 500 cal

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 57 1370 cal

PETITE FILET & SHRIMP* two tender 4 oz medallions with six large shrimp 53 490 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 51 1390 cal

PETITE FILET* the same incredible cut as the classic, in an 8 oz filet 44 340 cal

COWBOY RIBEYE* bone-in 22 oz USDA Prime cut 63 1690 cal

LAMB CHOPS* three extra thick marinated chops, with fresh mint 48 860 cal

T-BONE* full flavored 24 oz USDA Prime cut 59 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 65 470 cal

RARE
very red
cool center

MEDIUM RARE
red warm
center

MEDIUM
pink
center

MEDIUM WELL
slightly pink
hot center

WELL
no pink
broiled through

seafood & specialties

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 33 720 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 32 790 cal

KING SALMON FILET* chef's seasonal preparation 33 380-980 cal

SIZZLING CRAB CAKES three jumbo lump crab cakes, sizzling lemon butter 33 480 cal

LOBSTER MAC & CHEESE tender lobster, three cheeses, green-chile sauce 33 930 cal

Ruth's Classics

enjoy a prix fixe 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

desserts

CLASSIC CHEESECAKE

personal size

entrée complements

LOBSTER TAIL

sizzling with drawn butter 18 50 cal

KING CRAB LEGS

with lemon garlic butter 22 205 cal

GRILLED SHRIMP

six large shrimp 15 100 cal

BLEU CHEESE CRUST

bleu cheese, roasted garlic 5 200 cal

OSCAR STYLE

crab cake, asparagus, béarnaise 15 520 cal

ruth's favorites in red

hand-crafted cocktails

- POMEGRANATE MARTINI 260 cal
tito's handmade, cointreau, pomegranate, cranberry 14

- ROCKS RITA 250 cal
herradura reposado, cointreau, fresh lime & orange juice 14

- RASPBERRY COSMO 170 cal
effen raspberry, cointreau, cranberry, fresh lime 14

- RUTH'S MANHATTAN 170 cal
woodford reserve, southern comfort, black cherry 14

- CLASSIC LEMON DROP 210 cal
hangar 1, ketel one citroen, fresh lemon, sugar rim 15

- GAMBLER'S OLD FASHIONED 210 cal
knob creek, demerara, bitter truth aromatic bitters 14

- NOLA MULE 180 cal
ketel one, Q ginger beer, fresh lime 14

- BLUEBERRY MOJITO 180 cal
bacardi superior, blueberries, fresh mint & lime 14

- DIRTY GOOSE MARTINI 200 cal
grey goose, dolin vermouth, bleu cheese olives 15

- BLACKBERRY SIDECAR 180 cal
rémy martin vsop, cointreau, blackberries, plum bitters 14

legendary spirits

- BOURBON & WHISKEY
 - knob creek rye
 - woodford reserve double oaked
 - sazerac rye
 - maker's mark

- BLENDED & SINGLE MALT SCOTCH
 - johnnie walker black
 - glenmorangie 10 year
 - the macallan 12 year
 - glenfiddich 12 year
 - the glenlivet 15 year

- COGNAC & ARMAGNAC
 - hennessy vs
 - hennessy vsop
 - rémy martin xo

additional selections of the finest premium vodkas, bourbons & scotches, and cognacs available.

from the vine

WHITES 6 oz 110-170 cal	6oz
maschio, PROSECCO, veneto, italy.....	15
alexander valley, CHARDONNAY, alexander valley, california.....	11
sonoma cutrer, CHARDONNAY, russian river ranches, sonoma coast, california.....	15
lagaria, PINOT GRIGIO, delle venezie, italy	12
rodney strong, SAUVIGNON BLANC, charlotte's home. northeastern sonoma, california	13
commanderie de bargemone, ROSÉ, provance.....	11
asti, MOSCATO, puglia, italy	11
loosen bros., RIESLING, "dr. l", mosel, germany.....	12
REDS 6 oz 110-170 cal	6oz
parducci, PINOT NOIR, alexander valley, california	11
meiomi, PINOT NOIR, multi-county, california	14
belleglos, PINOT NOIR, "clark & telephone", sta. lucia highlands, california	25
seven falls cellars, MERLOT, wahluke slope, washington.....	12
chateau ste. michelle, CABERNET SAUVIGNON, "indian wells", columbia valley, washington...11	
justin, CABERNET SAUVIGNON, paso robles, california	17
faust, CABERNET SAUVIGNON, napa valley, california.....	38
the prisoner, RED BLEND, napa valley, california	25
viñas cobos, MALBEC, "felino", mendoza, argentina	14.25

ruth's cellar

incredible bottles, hand selected to perfectly complement our sizzling steaks
TM- explore wines featured in past and future *Taste Maker* dinners

WHITES bottle 560-670 cal	bottle
veuve clicquot, BRUT, "yellow label", champagne, france <i>TM</i>	140
santa margherita, PINOT GRIGIO, alto adige, italy	68
cakebread, CHARDONNAY, napa valley, california <i>TM</i>	94
frank family vineyards, CHARDONNAY, carneros, california <i>TM</i>	90
REDS bottle 560-670 cal	bottle
king estate, PINOT NOIR, willamette valley, oregon	72
etude, PINOT NOIR, carneros, california	97
duckhorn, MERLOT, napa valley, california <i>TM</i>	100
caymus, CABERNET SAUVIGNON, napa valley, california <i>TM</i>	172
quintessa, PROPRIETARY BLEND, rutherford, california <i>TM</i>	280
stag's leap wine cellars, CABERNET SAUVIGNON, "fay", napa valley, california <i>TM</i>	230

our full, award winning wine list is available. please ask your server if you would like to browse all of our selections.

made from scratch desserts

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|---|--|---|--|--|
| CHOCOLATE SIN CAKE
rich flourless cake, ganache,
raspberry sauce 10.5 720 cal | CRÈME BRÛLÉE
vanilla bean custard with raw
sugar crust 10.5 620 ca | BREAD PUDDING
vanilla, raisins, jack daniel's
whisky sauce 10 930 cal | CHOC MOUSSE CHEESECAKE
light & airy on a chocolate cookie
crust <i>personal size</i> 10.5 1020 cal | CLASSIC CHEESECAKE
fresh berries and mint,
<i>personal size</i> 10 320 cal |
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coffee, espresso & hot tea

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|-------------------------|---------------------|---|--|
| espresso single 4 5 cal | cappuccino 5 90 cal | hot tea earl grey, mint, green, herbal 3.5 10 cal | fresh brewed coffee regular & decaf 3.5 10 cal |
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