

# Menu

## appetizers

**SEARED AHI TUNA\*** 130 cal  
complemented by a spirited sauce with hints of  
mustard & beer 18

**BARBECUED SHRIMP** 400 cal  
jumbo shrimp sauteed in reduced white wine, butter,  
garlic & spices 19

**MUSHROOMS STUFFED  
WITH CRABMEAT** 440 cal  
broiled, topped with romano cheese 15

**CHILLED SEAFOOD TOWER** 690/1380 cal  
maine lobster, alaskan king crab legs, jumbo shrimp,  
colossal lump crab

small	59
large	118

**SPICY SHRIMP** 350 cal  
succulent jumbo shrimp, lightly fried, tossed  
in a spicy cream sauce, served with a tangy  
cucumber salad 21

**SIZZLING CRAB CAKES** 320 cal  
two jumbo crab cakes with sizzling  
lemon butter 20

**CRAB STACK** 320 cal  
colossal lump crab, avocado, mango, cucumber 20

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

**VEAL OSSO BUCO RAVIOLI** 460 cal  
saffron-infused pasta with sauteed baby spinach &  
white wine demi-glace 15

**SHRIMP COCKTAIL** 190-350 cal  
chilled jumbo shrimp, choice of creole remoulade  
sauce or new orleans-style cocktail sauce 19

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## salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM:  
BLUE CHEESE 260 cal, BALSAMIC VINAIGRETTE 410 cal, CREAMY LEMON BASIL\* 260 cal,  
RANCH 310 cal, THOUSAND ISLAND 170 cal, REMOULADE 290 cal, AND VINAIGRETTE 350 cal

**CAESAR SALAD\*** 500 cal  
fresh romaine hearts, romano cheese,  
creamy caesar dressing, shaved parmesan  
& fresh ground black pepper 10.5

**LETTUCE WEDGE** 220 cal  
(calorie count does not include dressing)  
crisp iceberg, field greens, bacon, bleu cheese  
& choice of dressing 10

**FRESH MOZZARELLA &  
HEIRLOOM TOMATO SALAD** 230 cal  
locally sourced heirloom tomatoes, fresh basil,  
aged balsamic glaze, extra virgin olive oil 13

**LOBSTER BISQUE** 210 cal 11

**RUTH'S CHOP SALAD\*** 470 cal  
our original... julienne iceberg lettuce, baby  
spinach, radicchio, red onion, mushrooms,  
green olives, bacon, eggs, hearts of palm,  
croutons, bleu cheese, lemon basil dressing.  
crispy onions 10

**STEAK HOUSE SALAD** 50 cal  
(calorie count does not include dressing)  
iceberg, baby arugula, baby lettuces, grape  
tomatoes, garlic croutons, red onions 9.5

**HARVEST SALAD** 360 cal  
mixed greens, roasted corn, dried cherries,  
bacon, tomatoes, white balsamic vinaigrette,  
goat cheese, cajun pecans & crispy onions 9.5

**SOUP OF THE DAY** MARKET PRICE

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## seafood & specialties

**STUFFED CHICKEN BREAST** 720 cal  
oven roasted double chicken breast,  
garlic herb cheese, lemon butter 32

**SIZZLING CRAB CAKES** 480 cal  
three jumbo lump crab cakes with sizzling  
lemon butter 32

**CHILEAN SEA BASS\*** 920 cal  
pan roasted, citrus-coconut butter,  
sweet potato & pineapple hash 43

ruth's favorites in red

**BARBECUED SHRIMP** 790 cal  
jumbo shrimp sauteed in reduced white wine,  
butter, garlic & spices on a bed of roasted  
garlic mashed potatoes 31

**VEGETARIAN PLATE**  
ask your server for details MARKET PRICE

## signature steaks & chops

**NEW YORK STRIP\*** 1390 cal  
USDA Prime, full bodied 16 oz cut, slightly  
firmer than a ribeye 49

**T-BONE\*** 1220 cal  
full-flavored 24 oz USDA Prime cut 58

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

**RIBEYE\*** 1370 cal  
USDA PRIME 16 oz cut, well marbled for  
peak flavor, deliciously juicy 54

**FILET\*** 500 cal  
tender corn-fed midwestern beef,  
11 oz cut 49

**PETITE FILET\*** 340 cal  
equally tender 8 oz filet 44

**COWBOY RIBEYE\*** 1690 cal  
bone-in 22 oz USDA Prime cut 59

**PETITE FILET & SHRIMP\*** 490 cal  
two 4 oz medallions with jumbo shrimp 51

**PORTERHOUSE FOR TWO\*** 2260 cal  
rich flavor of a strip, tenderness of a filet,  
40 oz USDA Prime cut 99

## Specialty Cuts

**BONE-IN FILET\*** 470 cal  
an incredibly tender 16 oz  
bone-in cut at the peak of  
flavor 65

**BONE-IN NEW YORK  
STRIP\*** 1010 cal  
USDA Prime, full-bodied 19 oz  
bone-in cut, our founder's  
favorite 62

**TOMAHAWK  
RIBEYE\*** 3160 cal  
USDA Prime bone-in 40 oz  
ribeye, well-marbled for peak  
flavor 127

## entree complements

**SHRIMP** 100 cal  
six jumbo shrimp 15

**LOBSTER TAIL** 50 cal 18

**OSCAR STYLE** 520 cal  
crab cake, asparagus & bearnaise sauce 15

**HORSERADISH CRUST** 190 cal  
horseradish, parmesan, panko bread crumbs 5

**BLEU CHEESE CRUST** 200 cal  
bleu cheese, roasted garlic, panko bread crumbs 5

**TRUFFLE CRUST** 480 cal  
truffle butter, parmesan, panko bread crumbs 6

## potatoes & signature sides

**AU GRATIN** 560 cal  
idaho sliced potatoes  
with a three cheese sauce 10.5

**BAKED** 800 cal  
one lb, fully loaded 10

**MASHED** 440 cal  
with a hint of roasted garlic 11.5

**FRENCH FRIES** 740 cal  
classic cut 11.5

**LYONNAISE FINGERLING POTATOES** 870 cal  
caramelized onions, fresh thyme, garlic butter 10.5

**SHOESTRING FRIES** 640 cal  
extra thin & crispy 10.5

**SWEET POTATO CASSEROLE** 880 cal  
with pecan crust 10.5

**LOBSTER MAC & CHEESE** 930 cal  
tender lobster, three cheese blend,  
mild green-chiles 19

## vegetables

**CREAMED SPINACH** 440 cal  
a ruth's classic 9.5

**ROASTED BRUSSELS SPROUTS** 570 cal  
bacon, honey butter 12.5

**GRILLED ASPARAGUS** 100 cal  
hollandaise sauce 290 cal 11.5

**FIRE-ROASTED CORN** 370 cal  
hand-cut fresh from the cob, diced jalapeno 12

**CREMINI MUSHROOMS** 360 cal  
pan-roasted, fresh thyme 11.5

**FRESH BROCCOLI** 80 cal  
simply steamed 10

**SPINACH AU GRATIN** 550 cal 10.5

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.