



## APPETIZERS

### **Shrimp Cocktail/Shrimp Remoulade**

*Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans style cocktail sauce.*

### **Veal Osso Buco Ravioli**

*Saffron infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed spinach and a white wine demi-glace.*

### **Barbecued Shrimp**

*Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices.*

### **Seared Ahi Tuna\***

*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.*

### **Calamari**

*Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce.*

### **Mushrooms Stuffed with Crabmeat**

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

### **Spicy Lobster**

*Lightly fried, tossed in a spicy cream sauce, and served with a cucumber salad.*

### **Crabtini**

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

## SALADS & SOUPS

*All of our dressings are made fresh, using our exclusive recipes. Choose from: Bleu Cheese\*, Balsamic Vinaigrette, Creamy Lemon Basil, Ranch, Thousand Island, Remoulade\* and Vinaigrette.*

### **Caesar Salad**

*Fresh crisp Romaine hearts tossed with Romano cheese and a creamy Caesar dressing and topped with shaved Parmesan and fresh ground black pepper.*

### **Lettuce Wedge**

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

### **Harvest Salad**

*Mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese and cajun pecans.*

### **Ruth's Chop Salad**

*A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with red onions and mushrooms, green olives, bacon, eggs, hearts of palm, croutons, Bleu Cheese and lemon basil dressing and topped with crispy fried onions.*

### **Steak House Salad**

*Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions.*

### **Sliced Tomato and Onion**

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

### **Lobster Bisque**

### **Soup of the Day**

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## SEAFOOD & SPECIALTIES

### **Sizzlin' Blue Crab Cakes**

*Three jumbo lump crab cakes with sizzling lemon butter.*

### **Stuffed Chicken Breast**

*Oven roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter.*

### **Barbequed Shrimp**

*Our signature jumbo shrimp, sauteed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of our roasted garlic mashed potatoes.*

### **Vegetarian Plate**

*Choose three of your favorite potato or vegetable sides.*

### **Chef's Features**

*Our chef has selected the finest fresh fish, lobster and other seasonal specialties for your enjoyment. Please see the front page of our regular restaurant menu for today's selections.*

*All menu items served a la carte. Menu items and prices are subject to change.*

*Following the principles of our founder, Ruth Fertel, we procure only the finest custom-aged corn-fed beef available and serve only USDA Prime cuts of New York Strips, Ribeyes, T-Bones and Porterhouses. Our filet cuts are selected from the highest quality USDA Choice and above based on availability.*



## 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° F 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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## SIGNATURE STEAKS & CHOPS

### New York Strip

*This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.*

### T-Bone

*A full-flavored classic cut of USDA Prime.*

### Lamb Chops

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

### Ribeye (12oz. and 16oz.)

*An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy.*

### Filet

*The most tender cut of corn-fed Midwestern beef, broiled to your liking.*

### Petite Filet

*A smaller, but equally tender filet.*

### Petite Filet And Shrimp

*Two 4-ounce medallions of our filet topped with jumbo shrimp.*

### Porterhouse For Two

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

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## ENTRÉE COMPLEMENTS

### Shrimp

*Six additional large shrimp.*

### Au Poivre Sauce

*Brandy and pepper sauce.*

### Lobster Tail

### Oscar Style

*Crab cake, asparagus and béarnaise sauce.*

### Bleu Cheese Crust

*Bleu cheese, roasted garlic and a touch of bread crumbs.*

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## POTATOES

**Potatoes Au Gratin**, Idaho sliced potatoes with a three cheese sauce.

**Baked**, a one-pounder, loaded.

**Mashed**, with a hint of roasted garlic.

**French Fries**, classic cut

**Shoestring**, extra thin and crispy.

**Sweet Potato Casserole**, with pecan crust.

**Lyonnaise**, sautéed with onions.

## VEGETABLES

**Spinach Au Gratin**

**Sauteed Mushrooms**

**Broiled Tomatoes**

**Fresh Asparagus with Hollandaise**

**Creamed Spinach**

**Tempura Onion Rings**

**Broccoli Au Gratin**

**Fresh Broccoli**