

# RUTH'S CHRIS STEAK HOUSE

It all started in 1965 when Ruth Fertel mortgaged her home to buy a little steak house in New Orleans called Chris Steak House. As her reputation grew, Ruth expanded and added her name to the original. That's how the uniquely named Ruth's Chris Steak House was born.

Try one of our New Orleans-inspired appetizers, and add some side dishes created from Ruth's original recipes. Be sure to save some room for one of Ruth's classic desserts, too. Complement your meal with a selection from our award-winning wine list, featuring over 250 world-class international and domestic labels. Many premium wines are also available by the glass. Our experienced kitchen and service teams are still inspired by Ruth's legendary dedication to her guests. So relax and enjoy our New Orleans-style hospitality. We hope you will agree that there is no better place to dine with family, friends, and associates than Ruth's Chris Steak House.

For reservations and group private dining arrangements visit our website at [www.RuthsChris.com](http://www.RuthsChris.com)

## PERFECT PAIRINGS

### RIBEYE - CABERNET SAUVIGNON

*Ribeye is a rich, flavorful steak. The structure of the full-bodied Cabernet enhances the richness of the Ribeye.*

### NEW YORK STRIP - MERITAGE BLEND OR BORDEAUX

*The structured flavor of the beef stands up to a sturdy Meritage blend or Bordeaux. These wines have undertones of rich black cherry that pair well with our Strip.*

### FILET MIGNON - SHIRAZ

*Filet is a soft, delicate cut of beef. Shiraz has body and a full flavor that enhances and deepens the taste of the Filet.*

### VEAL CHOP WITH SWEET PEPPERS - ZINFANDEL

*This is wine known for its full fruit and solid, spicy backbone, its intensity and rich fruit flavors stand up well and enhance the subtlety of the veal with sweet peppers.*

### LAMB CHOP - ITALIAN RED WINE (TUSCANY)

*Tuscan red wines have finesse, suppleness, and complexity – a perfect match for a full-flavored meat like lamb.*

## GIVE THE GIFT THAT SIZZLES

Ruth's Chris gift cards make the perfect gift for any occasion.

Purchase your gift cards today at any of our restaurants, online at [www.RuthsChris.com](http://www.RuthsChris.com), or by calling 1.800.544.0808.

*Following the principles of our founder, Ruth Fertel, we procure only the finest USDA Prime corn-fed beef available. At certain times during the year, fresh filet cuts are not available in this grade. Therefore, we select the highest quality USDA choice available. All other cuts of beef are always USDA prime.*

*In respect of our other guests,  
please refrain from using your cellular  
telephone in our dining room.*

## APPETIZERS AND SOUPS

---

|                                                                                                                                              |        |                                                                                                                                           |        |
|----------------------------------------------------------------------------------------------------------------------------------------------|--------|-------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Barbecued Shrimp*</b>                                                                                                                     | \$ 1 4 | <b>Shrimp Cocktail/<br/>Shrimp Remoulade*</b>                                                                                             | \$ 1 4 |
| <i>Sautéed New Orleans-style in reduced white wine, butter, garlic and spices.</i>                                                           |        | <i>Chilled jumbo shrimp dressed with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce.</i> |        |
| <b>Crabtini</b>                                                                                                                              | \$ 1 4 | <b>Mushrooms Stuffed<br/>with Crabmeat</b>                                                                                                | \$ 1 1 |
| <i>Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass.</i> |        | <i>Broiled mushroom caps with lump crab stuffing sprinkled with Romano cheese.</i>                                                        |        |
| <b>Calamari</b>                                                                                                                              | \$ 1 2 | <b>Escargot</b>                                                                                                                           | \$ 1 1 |
| <i>Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce.</i>                                                     |        | <i>Sautéed with butter, white wine, mushrooms, garlic and scallions.</i>                                                                  |        |
| <b>Fried Oysters</b>                                                                                                                         | \$ 1 2 | <b>Lollipop Lamb Chops</b>                                                                                                                | \$ 1 5 |
| <i>Lightly breaded and fried select oysters served with a spicy marinara and remoulade sauce.</i>                                            |        | <i>French Cut blackened New Zealand lamb chops served over a bed of baby greens and accompanied with a side of mango chutney.</i>         |        |
| <b>Seared Ahi Tuna**</b>                                                                                                                     | \$ 1 2 | <b>Lobster Bisque</b>                                                                                                                     | \$ 1 1 |
| <i>Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer.</i>                                                    |        | <b>Louisiana Seafood Gumbo</b>                                                                                                            | \$ 1 0 |
| <b>Tempura Fried Onion Rings</b>                                                                                                             | \$ 8   |                                                                                                                                           |        |

## SALADS

---

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

|                                                                                                     |      |                                                                                                                                                                                                                                                             |      |
|-----------------------------------------------------------------------------------------------------|------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Steak House Salad</b>                                                                            | \$ 6 | <b>Ruth's Chop Salad</b>                                                                                                                                                                                                                                    | \$ 7 |
| <i>Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions.</i> |      | <i>A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions and mushrooms, green olives, bacon, eggs, hearts of palm, croutons, Bleu Cheese and lemon basil dressing and topped with crispy fried onions.</i> |      |
| <b>Caesar Salad</b>                                                                                 | \$ 7 | <b>Sliced Tomato and Onion</b>                                                                                                                                                                                                                              | \$ 7 |
| <i>Fresh crisp Romaine hearts tossed with Romano cheese and a creamy Caesar dressing.</i>           |      | <i>A sliced Beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and Bleu Cheese crumbles.</i>                                                                                                                                      |      |
| <b>Lettuce Wedge</b>                                                                                | \$ 6 |                                                                                                                                                                                                                                                             |      |
| <i>A crisp wedge of iceberg lettuce on field greens with your choice of dressing.</i>               |      |                                                                                                                                                                                                                                                             |      |

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

## ENTRÉES

### 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.

#### FILET

The most tender cut of corn-fed Midwestern beef.

\$35

#### NEW YORK STRIP

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

\$38

#### RIBEYE

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

\$37

#### PORTERHOUSE FOR TWO

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

\$80

#### COWBOY RIBEYE

A huge bone-in version of our famous Ribeye well marbled for peak flavor.

\$41

#### PETITE FILET

A smaller, but equally tender filet.

\$31

#### T-BONE

A full-flavored classic cut of USDA Prime.

\$41

#### VEAL CHOP WITH SWEET AND HOT PEPPERS

Veal chop marinated in a savory blend of herbs, garlic and onions. Broiled and served sizzling with sweet and hot peppers.

\$32

#### PETITE FILET AND SHRIMP

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

\$38

#### AHI-TUNA STACK\*\*

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

\$32

### ENTRÉE COMPLEMENTS

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

\$3

**AU POIVRE SAUCE**  
Brandy, pepper sauce.

\$3

**LOBSTER TAIL**

MARKET PRICE

**SHRIMP**  
4 additional jumbo shrimp.

\$13

**SWEET & HOT PEPPERS**

\$3

**OSCAR STYLE**  
Jumbo lump crabmeat, asparagus and hollandaise sauce.

\$14

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

---

## CRAB CAKES

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

\$28

## STUFFED CHICKEN BREAST

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

\$22

## GRILLED PORTOBELLO MUSHROOMS

Marinated Portobello mushrooms on our garlic mashed potatoes, with grilled asparagus, broccoli, tomatoes and lemon butter.

\$21

## LAMB CHOPS

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

\$37

## PORK CHOP

Two 8-oz. chops, extra-fine grained and flavorful. Broiled to perfection, served sizzling with sweet and spicy apple slices.

\$22

## BARBECUED SHRIMP\*

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

\$27

### CHEF'S FEATURES

Our chef has selected the finest fresh fish, lobster and other seasonal specialties for your enjoyment. Please refer to the Chef's Features page at the front of the menu for a list of today's selections.

---

## POTATOES

\$8

Mashed\*, with a hint of roasted garlic.

Lyonnaise, sautéed with onions.

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

French Fries

Baked, a one-pounder, loaded.

Sweet Potato Casserole, with pecan crust.

Shoestring, extra thin and crispy.

Fresh Potato Chips

---

## VEGETABLES

\$8

Fresh Asparagus with Hollandaise

\$9

Creamed Spinach\*

Sautéed Spinach

Spinach Au Gratin

Fresh Broccoli

Fresh Broccoli Au Gratin

Sautéed Mushrooms

Broiled Tomatoes

Tempura Fried Onion Rings

Fresh Peas

Peas Au Gratin

\*\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.