

RUTH'S CHRIS STEAK HOUSE

Chef's Features

LIVE MAINE LOBSTER
32 per pound

8 OZ. LOBSTER TAIL
31

APPETIZER

SPICY LOBSTER 18

*Succulent lobster lightly fried and tossed in a spicy creamy sauce.
Served with a tangy cucumber salad.*

ENTRÉES

KOBE TOMAHAWK 115

Our 30 oz. Wagyu Tomahawk is richly marbled throughout for peak flavor and tenderness.

NORWEGIAN SALMON 34

*Broiled filet of salmon topped with grilled jumbo shrimp.
Served over a bed of sautéed cabbage and finished with Thai chili butter.*

FILET & CRAB 45

*A tender 8 oz. Filet paired with jumbo lump crab meat.
Served with Cajun Hollandaise.*

PRIME RIB 31, 40, 49

*Slow roasted in rock salt for an even temperature throughout and an amazing amount of flavor.
Available in 12 oz., 16 oz. and 20 oz. cuts. **Friday and Saturday only. Limited quantities.***

E'LU ST. SUPERY, RED BLEND, NAPA VALLEY, CA '06

"Ruth's Chris Featured Selection"

A classic blend of Bordeaux red grape varietals- E'Lu features aromas of rich, vibrant, focused sweet cherry and blackberry fruit preparing the palate for a wealth of flavors and elegant, silky mouth-feel. This wine is complex and firmly-structured, while supple and polished, with a lingering finish of ripe berries and notes of vanilla toast.

GLASS 15

BOTTLE 60

**YOUR CHEF,
RICK OVERBEY**