

MARTINI MENU

KEY LIME PIE

Keke Beach, Citron Vodka, Lime Juice, and a splash of cream
12

PINEAPPLE UPSIDE DOWN MARTINI

Stoli Vanilla Vodka, Amaretto, Pineapple Juice, and a splash of Coconut Rum
13

VICTORIA'S SECRET MARTINI

Malibu Coconut Rum, Light Rum, Raspberry Liqueur with Cranberry Juice, and Pineapple Juice
13

KETEL DROP MARTINI

Ketel Citroen Vodka, Triple Sec, and a splash of Lemon Mix
12

PEACH MARTINI

Absolut Apeach Vodka, Peach Schnapps, and a splash of Champagne
12

FLIRTINI

Stoli Vodka, Triple Sec, Cranberry Juice, and Lime Juice with a splash of Champagne
12

RUTH'S CHRIS COSMO

Absolut Citron, Triple Sec, Lime Juice, and Cranberry Juice
12

BLUE RIDGE APPLLETINI

Blue Ridge Vodka, Sour Apple Schnapps, Pineapple Juice, and a splash of Midori
13

POMEGRANATE MARTINI

Absolut Citron, Pomegranate Liqueur, Cranberry Juice, and Lemon Mix
13

GERMAN CHOCOLATE CAKE MARTINI

Malibu Coconut Rum, Hazelnut Liqueur, and Vanilla Ice Cream
13

LISI'S MARTINI

Godiva Chocolate Liqueur, Bailey's Mint Chocolate Irish Cream, Vanilla Vodka, and Vanilla Ice Cream
15

CARAMEL MACCHIATO

Godiva Chocolate, Vanilla Vodka, Bailey's Irish Cream, Buttershot Schnapps, and a splash of coffee
15

APPETIZERS

BARBECUED SHRIMP

Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices. 14

CRABTINI

Colossal lump crabmeat tossed in our house vinaigrette and served with our classic Creole remoulade sauce in a chilled martini glass. 15

CALAMARI

Our calamari is lightly fried and tossed with a sweet and spicy Thai chili sauce. 14

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese. Served with sautéed baby spinach and a white demi-glace. 13

SEARED AHI TUNA*

Perfectly complemented by a spirited sauce with hints of ginger, mustard and beer. 13

CRAB DIP

A Virginia favorite served with garlic crostinis. 14

SHRIMP COCKTAIL/ SHRIMP REMOULADE

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce. 16

LOLLIPOP LAMB CHOPS

French Cut blackened New Zealand lamb chops served over a bed of baby greens and accompanied with a side of mango chutney. 18

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with lump crab stuffing sprinkled with romano cheese. 12

ESCARGOT

Sautéed with butter, white wine, mushrooms, garlic and scallions. 12

SALADS AND SOUPS

All of our dressings are made fresh, using our exclusive recipes. Choose from:

*Bleu Cheese, Thousand Island, Remoulade, Balsamic Vinaigrette,
Creamy Lemon Basil, Ranch and Vinaigrette.*

STEAK HOUSE SALAD

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions. 7

CAESAR SALAD

Fresh crisp romaine hearts tossed with romano cheese and a creamy Caesar dressing. 7.5

SLICED TOMATO AND ONION

A sliced beefsteak tomato on field greens, topped with sliced red onions, vinaigrette and crumbled bleu cheese. 9

LOBSTER BISQUE 9

RUTH'S CHOP SALAD

A Ruth's Chris original. Julienne iceberg lettuce, spinach and radicchio tossed with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese and lemon basil dressing. Served with grape tomatoes and topped with crispy fried onions. 8

LETTUCE WEDGE

A crisp wedge of iceberg lettuce on field greens, topped with bacon, crumbled bleu cheese and your choice of dressing. 7.5

LOUISIANA SEAFOOD GUMBO 8.5

ITEMS LISTED IN RED ARE RUTH'S FAVORITE SELECTIONS

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

SIGNATURE STEAKS & CHOPS

FILET

The most tender cut of corn-fed Midwestern beef. Broiled expertly to melt in your mouth. 38

NEW YORK STRIP

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye. 40

RIBEYE

An outstanding example of USDA Prime. Well marbled for peak flavor, deliciously juicy. 39

PORTERHOUSE FOR TWO

This USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet. 83

COWBOY RIBEYE

A larger bone-in version of our famous ribeye. Well marbled and flavorful. 44

PETITE FILET

A smaller, but equally tender filet. 33

T-BONE

A full-flavored classic cut of USDA Prime. 47

LAMB CHOPS

Three chops cut extra thick, marinated overnight and served with fresh mint. They are naturally tender and flavorful. 39

PORK CHOP

A full flavored chop extra-fine grained and cut extra thick. Broiled to perfection, served sizzling with sweet and spicy apple slices. 26

ENTRÉE COMPLEMENTS

BLEU CHEESE CRUST	3	SHRIMP	13
Bleu cheese, roasted garlic and a touch of breadcrumbs.		Add four additional jumbo shrimp.	
AU POIVRE SAUCE	3	OSCAR STYLE	14
		Colossal lump crabmeat, asparagus and Hollandaise sauce.	
LOBSTER TAIL	MARKET PRICE		

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 *sizzzzling* 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	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
Very red, cool center.	Red, warm center.	Pink center.	Slightly pink center.	Broiled throughout, no pink.

SEAFOOD & SPECIALTY ENTRÉES

SIZZLIN' BLUE CRAB CAKES

Three of our jumbo lump crab cakes with sizzling lemon butter. 29

STUFFED CHICKEN BREAST

Oven-roasted free-range double chicken breast stuffed with garlic herb cheese and served with lemon butter. 26

PERSONALIZED POTATO AND VEGETABLE SELECTION

Create the perfect vegetarian entrée by choosing three of your favorite Ruth's Chris side items. 23

AHI-TUNA STACK*

Seared rare tuna, blackened with cajun spices, topped with colossal lump crabmeat and served sizzling with red pepper pesto. 33

BARBECUED SHRIMP

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

MASHED , with a hint of roasted garlic.	8	BAKED , a one-pounder, loaded.	8
LYONNAISE , sautéed with onions.	8	SWEET POTATO CASSEROLE , with pecan crust.	8
POTATOES AU GRATIN , sliced potatoes with a three cheese sauce.	8	SHOESTRING , extra thin and crispy.	8
FRENCH FRIES	8	FRESH POTATO CHIPS	8

VEGETABLES

CREAMED SPINACH	8	SAUTÉED MUSHROOMS	8
SAUTÉED SPINACH	8	BROILED TOMATOES	8
SPINACH AU GRATIN	8	FRENCH FRIED ONION RINGS	8
FRESH BROCCOLI	8	FRESH PEAS	8
BROCCOLI AU GRATIN	8	PEAS AU GRATIN	8

FRESH ASPARAGUS WITH HOLLANDAISE 9

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