



appetizers

- SEARED AHI-TUNA*** 130 cal
english cucumber, mustard-beer sauce 19
- BARBECUED SHRIMP** 400 cal
sautéed in wine, garlic butter & bbq spices 19
- VEAL OSSO BUCO RAVIOLI** 460 cal
saffron pasta, baby spinach, veal demi-glaze 16
- SPICY SHRIMP** 350 cal
succulent fried shrimp in spicy cream sauce 21
- SIZZLING CRAB CAKES** 320 cal
two jumbo lump cakes, lemon butter 22
- SHRIMP COCKTAIL** 190-350 cal
new orleans cocktail or creamy remoulade sauce 20
- CALAMARI** 990 cal
lightly fried, with sweet & spicy asian chili sauce 19
- CRAB STACK** 320 cal
colossal lump crab, avocado, mango, cucumber, drizzled in a citrus champagne vinaigrette 20
- MUSHROOMS STUFFED WITH CRABMEAT** 440 cal
broiled, topped with romano cheese 17

CHILLED SEAFOOD TOWER

790-1480 cal
maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump crab, oysters

small 75
large 145

PREMIUM OYSTER SELECTION
create your own selection or combination of oysters
each | 3.5 1/2 dozen | 19 dozen | 35

HOLY GRAIL - Chesapeake Bay, MD mild briny flavor, medium texture, complex sweet finish

MYSTIC - Noank, CT mineral briny flavor, firm texture, grassy sweet finish

BARSTOOL - Rustico Harbor, P.E.I. briny with a sweet, clean finish

BEAU SOLEIL - Miramichi Bay, NB clean briny flavor, crisp texture, slight effervescent finish

salads & soup

- CAESAR SALAD*** 500 cal
romaine hearts, parmesan & romano, creamy caesar 10.5
- LETTUCE WEDGE** 220 cal
bacon & bleu cheese on crisp greens 10
- FRESH MOZZARELLA & HEIRLOOM TOMATO SALAD** 230 cal
locally sourced heirloom tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 13
- RUTH'S CHOPPED SALAD** 470 cal
bacon, egg, palm heart, olives, lemon-basil dressing 10.5
- STEAK HOUSE SALAD** 50 cal
baby lettuces, grape tomatoes, onions, garlic croutons 9.5
- LOBSTER BISQUE** 210 cal
creamy lobster bisque, in the new orleans style 11.5
- FRENCH ONION SOUP** 390 cal 9
- SOUP OF THE DAY** 10

potatoes & fresh sides

- BAKED** 800 cal
one pound, fully loaded 10.5
- MASHED** 440 cal
hint of garlic 12.5
- THREE CHEESE AU GRATIN** 560 cal
with three cheese sauce 11
- SWEET POTATO CASSEROLE** 880 cal
with pecan crust 11
- FRENCH FRIES** 740 cal
traditional hand cut 11.5
- CREAMED SPINACH** 440 cal
a ruth's classic 11
- GRILLED ASPARAGUS** 100 cal
hollandaise sauce 11.5
- GREEN BEANS** 170 cal
with roasted garlic 10
- SAUTÉED BABY SPINACH** 160 cal 10
- CREMINI MUSHROOMS** 360 cal
pan roasted, fresh thyme 11.5
- ROASTED BRUSSELS SPROUTS** 570 cal
bacon, honey butter 10

LOBSTER MAC & CHEESE

930 cal
tender lobster, three cheeses, mild green chilies 20

signature steaks & chops

- FILET*** 500 cal
an 11 oz cut of tender, corn-fed midwestern beef 53
- RIBEYE*** 1370 cal
16 oz USDA Prime, marbled for flavor & deliciously juicy 58
- PETITE FILET & SHRIMP*** 490 cal
two tender 4 oz medallions with six large shrimp 54
- NEW YORK STRIP*** 1390 cal
16 oz USDA Prime, richly flavored, slightly firmer 53
- PETITE FILET*** 340 cal
the same incredible cut as the classic, in an 8 oz filet 46
- BONE-IN FILET*** 470 cal
16 oz bone-in cut at the peak of flavor 65
- COWBOY RIBEYE*** 1690 cal
bone-in 22 oz USDA Prime cut 64
- LAMB CHOPS*** 860 cal
three extra thick marinated chops, with fresh mint 50
- PORTERHOUSE FOR TWO*** 2260 cal
40 oz USDA Prime, richness of a strip, tenderness of a filet 105
- TOMAHAWK RIBEYE*** 3160 cal
USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 129
- SURF & TURF*** 356 cal
6 oz filet mignon & 8 oz lobster tail, served sizzling with melted butter 65

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

entrée complements

- BÉARNAISE SAUCE** 280 cal 3
- OSCAR STYLE** 520 cal
crab cake, asparagus, béarnaise 18
- GRILLED SHRIMP** 100 cal
six large shrimp 15
- BLEU CHEESE CRUST** 200 cal
bleu cheese, roasted garlic 5

seafood & specialties

- STUFFED CHICKEN BREAST** 720 cal
roasted double breast, garlic-herb cheese, lemon butter 33
- BARBECUED SHRIMP** 790 cal
sautéed in garlic butter & bbq spices, over roasted garlic mashed 33
- ORA KING SALMON & SHRIMP*** 480 cal
lightly blackened, topped with shrimp & new orleans bbq butter 41
- SIZZLING CRAB CAKES** 480 cal
three jumbo lump crab cakes, sizzling lemon butter 35
- VEGETARIAN PLATE**
ask server for details MP
- GARLIC CRUSTED SEA BASS*** 480 cal
tender fillet, topped with a panko garlic crust & lemon butter 44
- LIVE MAINE LOBSTERS** 240-610 cal
2-5 lb lobsters MP

Ruth's Classics

enjoy a prix fixe meal featuring one of chef's favorite recipes, includes a starter, entrée, a personal side and dessert

starters			
STEAK HOUSE SALAD CAESAR SALAD* CHICKEN GUMBO			
entrées			
FILET & SHRIMP*	ORA KING SALMON	STUFFED CHICKEN BREAST	
6 oz midwestern filet	46.95	46.95	
with three large shrimp 50			
sides			
CREAMED SPINACH	GARLIC MASHED POTATOES	STEAMED BROCCOLI	GREEN BEANS
dessert			
CHEESECAKE WITH BERRIES & TOASTED ALMOND BARK			

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, or eggs may increase your risk of food-borne illness.

hand-crafted cocktails 16

POMEGRANATE MARTINI

tito's vodka, cointreau, pomegranate, cranberry juice, sugar rim

GIN BASIL SMASH

tanqueray gin, fresh lime, basil

RASPBERRY COSMOPOLITAN

effen raspberry vodka, cointreau, cranberry, fresh lime

RUTH'S MANHATTAN

woodford reserve, vermouth, black cherry

CLASSIC LEMON DROP

kettle one, lemon, sugar rim

GAMBLERS OLD FASHIONED

knob creek, demerara, bitter truth aromatic bitters

NOLA MULE

kettle one, ginger beer, fresh lime

BLUEBERRY MOJITO

bacardi superior, blueberries, fresh mint & lime

DIRTY GOOSE MARTINI

grey goose, dolin vermouth, blue cheese olives

additional selections of the finest premium vodkas, bourbons & scotches, and cognacs available

legendary spirits

BOURBON & WHISKEY

knob creek ruth's chris exclusive single barrel

woodford reserve straight bourbon

basil hayden

maker's mark 8 year

BLENDED & SINGLE MALT SCOTCH

johnnie walker black

lagavulin 16 year

the macallan 12 year

glenfiddich 12 year

glenlivet 12 year

COGNAC & ARMAGNAC

hennessy vs

hennessy vsop

remy martin xo

from the vine

WHITES	6 oz	9 oz
rocchina, PROSECCO, italy	14	
backhouse, CHARDONNAY, california	12	18
kendall jackson, CHARDONNAY, california	14	21
benvolio, PINOT GRIGIO, italy	12	18
rata estate, SAUVIGNON BLANC, new zealand	12	18
cielo, ROSE, italy	11	16.5
la spinetta, MOSCATO D'ASTI, italy	14	21
urban, RIESLING, germany	12	18

REDS	6 oz	9 oz
elouan, PINOT NOIR, oregon	12	18
poggio salvia, CHIANTI, italy	11	16.5
ficus reserva, MERLOT, chile	12	18
dona sol, CABERNET SAUVIGNON, california	12	18
juggernaut, CABERNET SAUVIGNON, california	14	21
dona paula, MALBEC, argentina	12	18

RUTH'S CUVENEE	6 oz	9 oz
the prisoner, THE SNITCH CHARDONNAY, napa	18	27
belle glos, PINOT NOIR, dairyman, rrv	20	30
quilt, CABERNET SAUVIGNON, napa	22	33
tobias, RED BLEND, sonoma	16	24
duckhorn, MERLOT, napa	20	30
postmark, CABERNET SAUVIGNON, paso robles	18	27
stags' leap, PETITE SIRAH, napa	25	36
la querciola, BAROLO, italy	30	45

featured cocktails

MOSCATO WHITE SANGRIA

orange vodka, strawberries, lemon & moscato 15

SMOKED OLD FASHIONED

redemption bourbon infused with orange rind, bitters, house made demerara syrup, garnished with an amarena cherries served in an alder wood smoke infused dome 16

KENTUCKY MULE

ruth's chris exclusive single barrel bourbon, ginger beer, fresh lime 16

made from scratch desserts

HÄAGEN-DAZS

chocolate or vanilla ice cream 7

CRÈME BRULEE 620 cal

the classic creole egg custard, topped with fresh berries and mint 10

BERRIES & CREAM 400 cal

fresh seasonal berries with a rich vanilla cream 10

MANGO APRICOT SORBET 7

WARM APPLE CRUMB TART 1510 cal

granny smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream 10

WHITE CHOCOLATE

BREAD PUDDING 1120-1130 cal

scratch made, your choice of spirited crème anglaise - chambord, tia maria, grand marnier, frangelico 9

CHOCOLATE DUO 1150 cal

molten chocolate lava cake, chocolate mousse 10

CLASSIC CHEESECAKE 1280 cal

fresh berries and mint 10

coffee, espresso & hot tea

espresso single 5.5

cappucino 5.5

hot tea earl grey, mint, green, herbal 3.5

fresh brewed coffee regular & decaf 3.5