

signature steaks & chops

NEW YORK STRIP*

USDA Prime, full-bodied 16 oz cut, slightly firmer than a ribeye 48

T-BONE*

full-flavored 24 oz USDA Prime cut 55

LAMB CHOPS*

three extra thick chops, marinated overnight, with fresh mint 42

RIBEYE*

USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 51

VEAL CHOP*

marinated overnight, served sizzling with sweet & hot peppers 42

FILET*

tender corn-fed midwestern beef, 11 oz cut 48

PETITE FILET*

equally tender 8 oz filet 41

COWBOY RIBEYE*

bone-in 22 oz USDA Prime cut 55

PETITE FILET & SHRIMP*

two 4 oz medallions with large shrimp 47

PORTERHOUSE FOR TWO*

rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 94

Specialty Cuts

BONE-IN FILET*

an incredibly tender 16 oz bone-in cut at the peak of flavor 65

BONE-IN NEW YORK STRIP*

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 60

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz Ribeye, well-marbled for peak flavor 115

entrée complements

SHRIMP

six additional large shrimp 15

OSCAR STYLE

crab cake, asparagus and béarnaise sauce 15

RUTH'S DIPPING TRIO

black truffle butter, shiitake demi-glace, honey soy glaze 6

BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of panko bread crumbs 5

SWEET & HOT PEPPERS 4

BÉARNAISE SAUCE 3

ruth's favorites in red

*items are served raw, or undercooked, or may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or

seafood & specialties

STUFFED CHICKEN BREAST

oven roasted free-range double chicken breast, garlic herb cheese, lemon butter 28

SIZZLING BLUE CRAB CAKES

three jumbo lump crab cakes with sizzling lemon butter 32

CHILEAN SEA BASS

pan roasted, citrus-coconut butter, sweet potato and pineapple hash 42

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices on a bed of roasted garlic mashed potatoes 31

VEGETARIAN PLATE

ask your server for details MARKET PRICE

LIVE MAINE LOBSTER

MARKET PRICE

potatoes & signature sides

AU GRATIN

idaho sliced potatoes with a three cheese sauce 10

BAKED

one lb, fully loaded 10

MASHED

with a hint of roasted garlic 10.5

FRENCH FRIES

classic cut 9

SHOESTRING FRIES

extra thin and crispy 10

SWEET POTATO CASSEROLE

with pecan crust 10

STEAK FRIES

tossed with fresh rosemary, roasted garlic and sun-dried tomatoes 10

LOBSTER MAC & CHEESE

tender lobster, three cheese blend, mild green chiles 20

vegetables

CREAMED SPINACH

a ruth's classic 9.5

ROASTED BRUSSELS SPROUTS

bacon, honey butter 11.5

GRILLED ASPARAGUS

hollandaise sauce 11.5

SAUTÉED BABY SPINACH 9.5

FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeño 10.5

CREMINI MUSHROOMS

pan-roasted, fresh thyme 10.5

FRESH BROCCOLI

simply steamed 10

GREEN BEANS WITH ROASTED GARLIC 9.5

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appetizers

SEARED AHI-TUNA*

complemented by a spirited sauce with hints of mustard and beer 18

BARBECUED SHRIMP

large shrimp sautéed in reduced white wine, butter, garlic and spices 16

MUSHROOMS STUFFED WITH CRABMEAT

broiled, topped with romano cheese 15

CALAMARI

lightly fried, with sweet and spicy asian chili sauce 17

CHILLED SEAFOOD TOWER

maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump blue crab, fresh oysters

small	75
large	145

SPICY SHRIMP

succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 20

SIZZLING BLUE CRAB CAKES

two jumbo lump crab cakes with sizzling lemon butter 20

CRAB STACK

colossal lump blue crab, avocado, mango, cucumber 19

VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with sautéed baby spinach and white wine demi-glace 16

SHRIMP COCKTAIL

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 19

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 romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and fresh ground black pepper 10.5

LETTUCE WEDGE

crisp iceberg, field greens, bacon, bleu cheese and choice of dressing 10

FRESH MOZZARELLA & KUMATO TOMATO SALAD

locally sourced kumato tomatoes, fresh basil, aged balsamic glaze, extra virgin olive oil 12

LOBSTER BISQUE 11.5

SOUP OF THE DAY 10

ruth's favorites in red

RUTH'S CHOP SALAD*

our original... julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, crispy onions 10

STEAK HOUSE SALAD

iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 9.5

HARVEST SALAD

mixed greens, roasted corn, dried cherries, bacon, tomatoes, white balsamic vinaigrette, goat cheese and cajun pecans 9.5

FRENCH ONION SOUP 9

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