

## BEHIND THE SIZZLE

IF ASKED WHO PUT THE SIZZLE IN RUTH'S CHRIS STEAK HOUSE, THE ANSWER IS SIMPLE: RUTH FERTEL. THE WOMAN WHO, IN 1965 NEW ORLEANS, MORTGAGED HER HOME ON A HUNCH AND TOOK A GAMBLE ON OWNING A STEAK HOUSE. THAT 60-SEAT RESTAURANT HAS BECOME A FAMILY OF LOCAL STEAK HOUSES LOCATED IN CITIES AROUND THE WORLD—EACH ONE IS DEDICATED TO STANDARDS SET BY RUTH HERSELF.

RUTH ADDED MORE THAN HER NAME TO THE ORIGINAL CHRIS STEAK HOUSE, SHE ADDED HER WARMTH AND LOVE OF ENTERTAINING. TODAY YOU'LL ENJOY YOUR MEAL JUST AS RUTH ORIGINALLY INTENDED. OUR CHEFS PREPARE YOUR STEAK IN AN 1800° OVEN, SEARING IN THE NATURAL FLAVOR. THEN IT'S SERVED TO YOU ON A 500° PLATE, JUST AS RUTH IMAGINED, SO THAT YOUR STEAK STAYS HOT AND DELICIOUS FROM FIRST BITE TO LAST.

NO MATTER WHAT YOU CHOOSE AT RUTH'S CHRIS STEAK HOUSE, EVERY DISH IS PRESENTED TO YOU JUST THE WAY RUTH WOULD INSIST: WITH JUST THE RIGHT DEGREE OF DEDICATION, AND OF COURSE, AN ELEMENT OF SIZZLE.

FOUNDER *Ruth Fertel* .....1965  
FIRST ESTABLISHMENT *New Orleans* .....

## fresh appetizers

### SEARED AHI TUNA\*

cajun crusted, served with a spicy mustard sauce 12

### SURF & TURF ROLL\*

spicy crabmeat rolled in sushi rice and beef carpaccio 12

### CRISPY SHRIMP

flavored with ginger, jalapeño and bell peppers, served on a bed of sushi rice 12

### SHRIMP COCKTAIL

with spicy cocktail sauce 16

### VEGETABLE TEMPURA

served with honey thai sauce 10

## soups & salads

SALAD DRESSINGS INCLUDE: BLUE CHEESE, BALSAMIC VINAIGRETTE, CREAMY LEMON BASIL, RANCH, THOUSAND ISLAND, LEMON VINAIGRETTE, OR WHITE BALSAMIC VINAIGRETTE

### LOBSTER BISQUE 9

### LOUISIANA SEAFOOD GUMBO 8.5

### SOUP OF THE DAY MKT

### STEAK HOUSE SALAD

mixed greens, grape tomatoes, garlic croutons and red onions 6.5

### HARVEST SALAD

mixed greens, roasted corn, dried cherries, crispy bacon, goat cheese & cajun pecans with white balsamic vinaigrette 7.5

ruth's favorites in red

## savory appetizers

### BARBEQUED SHRIMP

sautéed new orleans-style in reduced white wine, butter, garlic and spices 13

### CRAB-STUFFED MUSHROOMS

sprinkled with romano cheese 12

### SIZZLING BLUE CRAB CAKES

two handmade, jumbo lump crabcakes 18

### PETITE POTATO SKINS

loaded with wild mushrooms, applewood-smoked bacon and cheddar cheese 11

### VEAL OSSO BUCO RAVIOLI

saffron-infused pasta with braised veal 12

### CALAMARI

lightly fried, served with a sweet & spicy asian chili sauce 14

### CAESAR SALAD\*

romaine hearts, romano cheese with creamy caesar dressing 7.5

### LETTUCE WEDGE

applewood-smoked bacon & blue cheese crumbles 7

### SLICED BEEFSTEAK TOMATO & ONION

topped with blue cheese crumbles and lemon vinaigrette 8

### RUTH'S CHOP SALAD\*

mixed greens, red onions, mushrooms, hearts of palm, green olives, bacon, eggs, croutons, blue cheese, with lemon basil dressing 7.5

## How It's Prepared

RUTH'S CHRIS HAND-SELECTS THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY HOW YOU LIKE IT AT 1800°F TO LOCK IN THE CORN-FED FLAVOR. WE THEN SERVE YOUR STEAK SIZZLING ON A 500° PLATE SO IT STAYS HOT THROUGHOUT YOUR MEAL.

USDA PRIME FILET CUTS ARE NOT ALWAYS AVAILABLE. IN THIS CASE, WE SELECT THE HIGHEST QUALITY USDA CHOICE AVAILABLE. ALL OTHER CUTS OF BEEF ARE ALWAYS USDA PRIME.

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

## steaks & chops\*

FILET	37
PETITE FILET	32
PETITE FILET OSCAR	46
RIBEYE	39
COWBOY RIBEYE	43
NEW YORK STRIP	40
LAMB CHOPS	39
FILET MEDALLIONS & SHRIMP	40
T-BONE	48
PORTERHOUSE FOR TWO	83

## seafood

<b>BARBECUED SHRIMP</b> on a bed of garlic mashed potatoes	25
<b>SIZZLING BLUE CRAB CAKES</b> three handmade jumbo lump crab cakes	29

## entrée complements

<b>SHRIMP</b> six large shrimp	12
<b>BLUE CHEESE CRUST</b> blue cheese, roasted garlic and a touch of bread crumbs	3
<b>AU POIVRE SAUCE</b> brandy and pepper sauce	3
<b>OSCAR STYLE</b> crab cake, asparagus and béarnaise sauce	14
<b>CARIBBEAN LOBSTER TAIL</b>	MKT

## specialty entrées

<b>STUFFED CHICKEN BREAST</b> free-range double chicken breast stuffed with garlic herb cheese	22
<b>VEGETARIAN PLATE</b> choose three of your favorite potato or vegetable sides	18

## potatoes

<b>MASHED</b> with a hint of roasted garlic	7.5
<b>SWEET POTATO CASSEROLE</b> with a pecan sugar crust	7.5
<b>LYONNAISE</b>	7.5
<b>BAKED</b>	7.5
<b>SHOESTRING FRIES</b>	7.5
<b>FRENCH FRIES</b>	7.5
<b>AU GRATIN</b>	8

## vegetables

<b>CREAMED SPINACH</b>	7.5
<b>FRESH ASPARAGUS WITH HOLLANDAISE</b>	8.5
<b>SPINACH AU GRATIN</b>	8
<b>SAUTÉED BABY SPINACH</b>	7.5
<b>FRESH BROCCOLI</b>	7.5
<b>BROCCOLI AU GRATIN</b>	8
<b>BROILED TOMATOES</b>	7.5
<b>TEMPURA ONION RINGS</b>	7.5
<b>JUMBO SAUTÉED MUSHROOMS</b>	7.5
<b>ROASTED WILD MUSHROOMS</b>	10

\* Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.