

## appetizers

### SEARED AHI TUNA\*

english cucumber, mustard-beer sauce 19

### BARBECUED SHRIMP

sautéed in wine, garlic butter & bbq spices 17

### VEAL OSSO BUCO RAVIOLI

saffron pasta, baby spinach, veal demi-glace 16

### CALAMARI

lightly fried, sweet & spicy asian chili sauce 18

### SIZZLING CRAB CAKES

two jumbo lump cakes, lemon butter 20

### SHRIMP COCKTAIL

new orleans cocktail or creamy remoulade sauce 19

## salads & soup

### CAESAR SALAD\*

romaine hearts, parmesan & romano, creamy caesar 10.5

### LETTUCE WEDGE

bacon & bleu cheese on crisp greens 10

### RUTH'S CHOPPED SALAD

bacon, egg, palm heart, olives, lemon-basil dressing 10

### STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 9.5

### LOBSTER BISQUE

creamy lobster bisque, in the new orleans style 11.5

## potatoes & fresh sides

personal size, 6 each

### BAKED

one pound, fully loaded

### AU GRATIN

with three cheese sauce

### GARLIC MASHED

smooth & creamy

### SWEET POTATO CASSEROLE

with pecan crust

### FRENCH FRIES

traditional hand cut

### CREAMED SPINACH

a ruth's classic

### FRESH BROCCOLI

simply steamed

### GREEN CHILE MAC

three cheese sauce with a hint of spice

### GRILLED ASPARAGUS

hollandaise sauce

## signature steaks & chops

**FILET\*** an 11 oz cut of tender, corn-fed midwestern beef 49

**RIBEYE\*** 16 oz USDA Prime, marbled for flavor & deliciously juicy 56

**PETITE FILET & SHRIMP\*** two tender 4 oz medallions with six large shrimp 51

**NEW YORK STRIP\*** 16 oz USDA Prime, richly flavored, slightly firmer 49

**PETITE FILET\*** the same incredible cut as the classic, in an 8 oz filet 44

**PETITE RIBEYE\*** USDA Prime 14 oz cut, well marbled & juicy 50

**T-BONE\*** full-flavored 24 oz USDA Prime cut 59

**COWBOY RIBEYE\*** bone-in 22 oz USDA Prime cut 61

**LAMB CHOPS\*** three extra thick marinated chops, with fresh mint 48

**PORTERHOUSE FOR TWO\*** 40 oz USDA Prime, richness of a strip, tenderness of a filet 105

### Specialty Cuts

#### BONE-IN FILET\*

a tender 16 oz bone-in cut, at the peak of flavor 67

#### BONE-IN NEW YORK STRIP\*

USDA Prime, 19 oz bone-in cut, our founder's favorite 62

#### TOMAHAWK RIBEYE\*

USDA Prime bone-in 40 oz, well-marbled for flavor 126

**RARE**  
very red  
cool center

**MEDIUM RARE**  
red warm  
center

**MEDIUM**  
pink  
center

**MEDIUM WELL**  
slightly pink  
hot center

**WELL**  
no pink  
broiled through

## seafood & specialties

**STUFFED CHICKEN BREAST** roasted double breast, garlic-herb cheese, lemon butter 32

**BARBECUED SHRIMP** sautéed in garlic butter & bbq spices, over roasted garlic mash 33

**KING SALMON FILET\*** chef's seasonal preparation 36

**SIZZLING CRAB CAKES** three jumbo lump crab cakes, sizzling lemon butter 33

**VEGETARIAN PLATE** ask your server for details MKT

**LOBSTER MAC & CHEESE** tender lobster, three cheeses, green-chile sauce 22

### Ruth's Classics

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

starters

STEAK HOUSE SALAD | CAESAR SALAD\* | LOBSTER BISQUE

entrees

#### FILET & SHRIMP\*

6 oz midwestern filet with three large shrimp 52

#### FILET OSCAR\*

a tender 6 oz filet, crab cake, asparagus & hollandaise 56

#### FILET & LOBSTER\*

a tender 6 oz filet, buttery cold water lobster tail 61

sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED BROCCOLI

dessert

#### MINI CHOCOLATE EXPLOSION

devil's food cake with a warm chocolate center, with vanilla ice cream & caramel sauce

## entrée complements

### LOBSTER TAIL

5 oz tail, sizzling with drawn butter 18

### OSCAR STYLE

crab, asparagus, hollandaise 15

### GRILLED SHRIMP

six large shrimp 15

### BLEU CHEESE CRUST

bleu cheese, roasted garlic 5

ruth's favorites in red

hand-crafted cocktails

COCONUT GINGER LEMON DROP

ketel one citroen, cîroc coconut, domaine de canton ginger liqueur, fresh lemon juice 14

RUBY RED GREYHOUND

belvedere pink grapefruit vodka, st. germain elderflower liqueur, fresh ruby red grapefruit & lime juice 14

RASPBERRY ROSEMARY COSMO

effen raspberry, cointreau, fresh lime juice, cranberry juice, raspberries, rosemary 14

ROSITA MARGARITA

1800 reposado, cointreau, campari, lime juice 14

MANHATTAN EASTSIDE

woodford reserve, domaine de canton ginger liqueur, house made lemon sour, amarena cherries 14

BLACKBERRY SIDECAR

remy martin vsop, cointreau, fresh lemon juice, muddled blackberries, fee bros. plum bitters 16

NOLA MULE

kettle one, ginger beer, fresh lime 12

BLUEBERRY MOJITO

bacardi superior, blueberries, fresh mint & lime 12

STRAWBERRY BASIL GIMLET

stolichnaya vodka, house made strawberry puree, basil leaves, freshly squeezed lime juice 12

NEW FASHIONED

bulleit rye whiskey, cherry heering liqueur, orange, amarena cherry, black walnut & orange bitters 14

CLASSIC MINT JULEP

bulleit, muddled mint leaves, sugar, crushed ice 15

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

from the vine

SPARKLING, WHITE & ROSÉ

|   | 6 oz | bottle |
|---|------|--------|
| cantine povero, <b>CISTERNA D'ASTI</b> , "belvive", piedmont, italy | 9    | 34     |
| opera prima, <b>SPARKLING MOSCATO</b> , castile-la mancha, spain    | 9    | 34     |
| eos estate winery, <b>CHARDONNAY</b> , california                   | 9    | 34     |
| chalk hill, <b>CHARDONNAY</b> , russian river valley, california    | 13   | 50     |
| eos estate winery, <b>PINOT GRIGIO</b> , california                 | 9    | 34     |
| dashwood, <b>SAUVIGNON BLANC</b> , marlborough, new zealand         | 10   | 38     |
| acrobat, <b>ROSÉ OF PINOT NOIR</b> , oregon                         | 11   | 42     |
| lost angel, <b>MOSCATO</b> , californi                              | 9    | 34     |
| dr. heyden, <b>RIESLING</b> , "oppenheimer", rheinhessen, germany   | 10   | 38     |

RED

|   | 6 oz | bottle |
|---|------|--------|
| eos estate winery, <b>PINOT NOIR</b> , california                             | 9    | 34     |
| banshee, <b>PINOT NOIR</b> , sonoma county, california                        | 15   | 57     |
| elk cove, <b>PINOT NOIR</b> , willamette valley, oregon                       | 17   | 65     |
| dusted valley, <b>MERLOT</b> , "boomtown", washington                         | 11   | 42     |
| chappellet, <b>BORDEAUX BLEND</b> , "mountain cuvée", napa county, california | 18   | 70     |
| eos estate winery, <b>CABERNET SAUVIGNON</b> , california                     | 9    | 34     |
| roth, <b>CABERNET SAUVIGNON</b> , alexander valley, california                | 16   | 62     |
| foley johnson, <b>CABERNET SAUVIGNON</b> , rutherford, california             | 19   | 74     |
| banshee, <b>CABERNET BLEND</b> , "mordecai", california                       | 14   | 54     |
| bodega catena zapata, <b>MALBEC</b> , vista flores, mendoza, argentina        | 12   | 46     |

NAPA TECHNOLOGY™ SELECTIONS

|  | 3 oz | 6 oz | bottle |
|--|------|------|--------|
| alexana, <b>PINOT NOIR</b> , "revana vineyard", dundee hills, oregon               | 11   | 22   | 86     |
| pahlmeyer, <b>BORDEAUX BLEND</b> , "jayson", napa valley, california               | 15   | 29   | 116    |
| ramey, <b>CABERNET SAUVIGNON</b> , napa valley, california                         | 11   | 22   | 86     |
| nickel & nickel, <b>CABERNET SAUVIGNON</b> , "quicksilver", rutherford, california | 22   | 44   | 175    |

ruth's cellar

incredible bottles, hand selected to perfectly compliment our sizzling steaks

SPARKLING

|  | bottle |
|--|--------|
| banfi, <b>BRACHETTO D'ACQUI</b> , "rosa regale", piedmont, italy | 52     |
| veuve cliquot, <b>BRUT</b> , "yellow label", champagne, france   | 121    |

WHITE

|   | bottle |
|---|--------|
| maso canali, <b>PINOT GRIGIO</b> , trentino, italy              | 44     |
| joseph drouhin, <b>CHARDONNAY</b> , st.-véran, burgundy, france | 57     |
| truchard, <b>CHARDONNAY</b> , carneros, california              | 62     |

RED

|   | bottle |
|---|--------|
| belle glos, <b>PINOT NOIR</b> , "dairyman", russian river valley, california              | 72     |
| stags' leap winery, <b>MERLOT</b> , napa valley, california                               | 73     |
| chalk hill, <b>BORDEAUX BLEND</b> , "estate", chalk hill, california                      | 99     |
| jordan, <b>CABERNET SAUVIGNON</b> , alexander valley, california                          | 132    |
| burly, <b>CABERNET SAUVIGNON</b> , coombsville, california                                | 110    |
| caymus, <b>CABERNET SAUVIGNON</b> , napa valley, california, 1L                           | 140    |
| milbrandt vineyards, <b>CABERNET SAUVIGNON</b> , "the estates", wahluke slope, washington | 46     |
| orin swift, <b>GRENACHE BLEND</b> , "abstract", california                                | 70     |
| bear flag, <b>ZINFANDEL</b> , sonoma county, california                                   | 65     |
| the prisoner, <b>ZINFANDEL BLEND</b> , napa valley, california                            | 87     |

perfect pairing

FILET & CABERNET | 45

6 oz tender midwestern filet with three large shrimp

**roth cabernet sauvignon**  
alexander valley, california

*Tasting Notes:* aromas of black cherry & baking spices; layered flavors of mocha, blackberry & vanilla complement firm tannins

FILET & ROSÉ | 35

tender corn-fed 6 oz filet with roasted garlic & bleu cheese crust

**acrobat rosé of pinot noir**  
oregon

*Tasting Notes:* fresh cut strawberries and floral aromas; juicy pears & raspberries on the palate with lively, clean acidity



*our full, award-winning wine list is available by scanning this code with your mobile device or by requesting a copy from your server*

made from scratch desserts

CHOCOLATE EXPLOSION

devil's food cake with a warm chocolate center, topped with vanilla ice cream & caramel sauce 10

CHEESECAKE

creamy homemade cheesecake served with fresh berries 10

CRÈME BRÛLÉE

classic vanilla custard with caramelized sugar & fresh berries 10

WARM APPLE CRUMB TART

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

espresso single 4

cappucino 5

coffee, espresso & hot tea

hot tea *ask your server for options* 3.5

fresh brewed coffee *regular & decaf* 3.5