

ruth's chris steak house | lunch menu

starters

- SEARED AHI TUNA*** 130 cal
complemented by a spirited sauce with hints of mustard & beer 25
- MUSHROOMS STUFFED WITH CRAB MEAT** 440 cal
broiled & topped with romano cheese 24
- SHRIMP COCKTAIL** 190-350 cal
new orleans cocktail or creamy remoulade sauce 26
- CALAMARI** 990 cal
lightly fried with sweet & spicy chili sauce 25
- LOUISIANA SEAFOOD GUMBO** 180 cal 15

lunch salads

- CAESAR SALAD*** 500 cal
romaine hearts, parmesan & romano, creamy caesar, croutons 19
- STEAK HOUSE SALAD** 50 cal
baby lettuces, grape tomatoes, red onion, garlic croutons 17
- Add protein to your salad*
chicken 330 cal 7 | blackened filet* 190 cal 17
blackened fish 10 | shrimp 50 cal 9
- BLACK & BLEU SALAD*** 910 cal
blackened tenderloin over a chopped salad, cajun pecans, bacon, mushrooms, crispy onions & bleu cheese crumbles 36

burgers & sandwiches

all burgers & sandwiches are served with a choice of: hand-cut french fries, steak house salad or caesar salad

- RUTH'S CHEESEBURGER*** 1320-1412 cal
freshly ground beef, choice of cheese, lettuce, tomato & onion 16
with bacon & egg 20
- STEAK SANDWICH*** 1280 cal
tender sliced filet, over garlic bread, with béarnaise sauce 19
- CRAB CAKE SANDWICH** 980 cal
crab cake topped with remoulade, lettuce, tomato & onion 23
- GRILLED CHICKEN SANDWICH** 1390 cal
garlic marinated chicken, swiss cheese, lettuce, tomato & onion 18
- AVOCADO BLT** 1350 cal
crispy bacon, lettuce, tomato, avocado, bacon aioli 17

personal sides

- MASHED POTATOES** 220 cal 9
- FRENCH FRIES** 370 cal 8
- CREAMED SPINACH** 220 cal 8
- STEAMED WHITE RICE** 290 cal 8
- FRESH BROCCOLI** 40 cal 8

classic steaks

- FILET & LOBSTER TAIL*** 220 cal
4 ounce medallion, 5 ounce cold-water lobster tail 46
- PETITE RIBEYE*** 1030 cal
12 ounce cut, marbled for flavor & deliciously juicy 55
- SIGNATURE FILET*** 340-500 cal
our classic cut of tender corn-fed midwestern beef
8oz 59 | 11oz 68
- STEAK* & FRITES** 1115 cal
USDA prime 12 ounce new york strip, shoestring fries 42

all steaks available upon request

elevate your steak

- BLEU CHEESE CRUST** 200 cal 8
- LOBSTER TAIL** 50 cal 20
- GRILLED SHRIMP (3)** 50 cal 10

signature plates

- LOBSTER MAC & CHEESE** 930 cal
cavatappi pasta, tender lobster, white cheddar sauce 33
- VEAL OSSO BUCO RAVIOLI** 460 cal
saffron infused pasta, sautéed baby spinach, veal demi-glace 22
- BBQ SHRIMP** 790 cal
sautéed with white wine, garlic butter & bbq spices, served over mashed potatoes 44
- CHEF'S FEATURED FISH**
lightly blackened, served over sautéed garlic spinach 35
- ROASTED BROCCOLI STEAK**
red bell pepper, red onions, fresh thyme, garlic crust 19

\$52 LUNCH PRIX FIXE

enjoy a prix fixe that includes a starter, entrée & a personal side

starters

STEAK HOUSE SALAD | CAESAR SALAD*

entrée

FILET & SHRIMP*

8 ounce midwestern filet with three large shrimp

sides

**CREAMED SPINACH | MASHED POTATOES
STEAMED WHITE RICE**

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

fresh squeezed lemonades

THE CLASSIC 260 cal
freshly squeezed lemons, house made 5

ARNOLD PALMER 250 cal
our classic lemonade & fresh brewed iced tea 5
with tito's handmade 15

TITO'S SPIKED LEMONADE 200 cal
tito's handmade, freshly squeezed lemonade 15

hand-crafted cocktails

MANGO MULE 170 cal
tito's handmade, fresh lime sour, mango puree, ginger beer 15

ABSOLUT ELYX VODKA MARTINI 207 cal
single estate vodka, "Swedish Winter Wheat" 18

PINEAPPLE GINGER FIZZ 380 cal
old lahaina silver rum, ginger liqueur, orgeat, soda 15

BEACHCOMBERS GOLD 210 cal
old lahaina silver rum, mango puree bitters 15

COCO VANIL 310 cal
pineapple vodka, vanilla vodka, crème de coconut 15

BEACHWALK MAI TAI 250 cal
old lahaina silver & dark rums, orange curacao orgeat 16

from the vine

WHITES 6 oz 110-170 cal	6oz	Bottle
j vineyards & winery, BRUT ROSE , "russian river", sonoma, california.....	20	80
albert bichot, CHARDONNAY , burgundy.....	16	64
mer soleil, CHARDONNAY , "reserve", santa lucia highlands, california.....	18	72
whitehaven, SAUVIGNON BLANC , marlborough, new zealand	14	56
maso canali, PINOT GRIGIO , trentino, italy.....	14	56
champs de provence, ROSÉ , cotes de provence, france.....	15	60
loosen bros., RIESLING , "dr. l", mosel, germany.....	13	52

REDS 6 oz 110-170 cal	6oz	Bottle
la follette, PINOT NOIR , sonoma coast, california.....	16	64
failla, PINOT NOIR , willamette valley, oregon.....	20	80
sterling vineyards, MERLOT , "vintner's collection", california.....	14	56
beringer, CABERNET SAUVIGNON , knights valley, california	15	64
faust, CABERNET SAUVIGNON , napa valley, california	35	140
orin swift, ZINFANDEL BLEND , "eight years in the desert", california.....	25	100

our full bar is available, along with acqua panna and san pellegrino premium waters & select coca-cola® products

our full, award-winning wine list is available. please ask your server if you would like to browse all of our selection.

RUTH'S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° FAHRENHEIT TO LOCK IN THE CORN-FED FLAVOR. THEN WE SERVE YOUR STEAK **SIZZLING** ON A 500° PLATE SO THAT IT STAYS HOT THROUGHOUT YOUR MEAL. OUR STEAKS ARE SERVED **SIZZLING** IN BUTTER. PLEASE SPECIFY EXTRA BUTTER OR NONE.

RARE
VERY RED
COOL CENTER

MEDIUM RARE
RED
WARM CENTER

MEDIUM
PINK CENTER

MEDIUM WELL
SLIGHTLY PINK
CENTER

WELL
NO PINK
HOT CENTER

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