

appetizers

CALAMARI

lightly fried, with sweet & spicy chili sauce 22 990 cal

SEARED AHI TUNA*

english cucumber, mustard-beer sauce 23 130 cal

BARBECUED SHRIMP

sautéed in wine, garlic butter & bbq spices 21 400 cal

VEAL OSSO BUCO RAVIOLI

saffron pasta, baby spinach, veal demi-glace 21 460 cal

SIZZLING CRAB CAKES

two jumbo lump cakes, lemon butter 26 320 cal

SHRIMP COCKTAIL

new orleans cocktail or creamy remoulade sauce 23 190-350 cal

SEAFOOD TOWER

king crab, lobster, shrimp & colossal lump crab 69 / 138 690/1380 cal

salads & soup

CAESAR SALAD*

romaine hearts, parmesan & romano, creamy caesar 17 500 cal

LETTUCE WEDGE

bacon & bleu cheese on crisp greens 14 220 cal

RUTH'S CHOPPED SALAD

bacon, egg, palm heart, olives, lemon-basil dressing 17 470 cal

STEAK HOUSE SALAD

baby lettuces, grape tomatoes, garlic croutons 14 50 cal

LOUISIANA SEAFOOD GUMBO

14 180 cal

potatoes & fresh sides

personal size, 8 each

BAKED

one pound, fully loaded 800 cal

AU GRATIN

with three cheese sauce 280 cal

GARLIC MASHED

smooth and creamy 220 cal

SWEET POTATO CASSEROLE

with pecan crust 440 cal

CREAMED SPINACH

a ruth's classic 220 cal

FRESH BROCCOLI

simply steamed 40 cal

STEAMED WHITE RICE

290 cal

GRILLED ASPARAGUS

hollandaise sauce 100 cal

signature steaks & chops

FILET* an 11 oz cut of tender, corn-fed midwestern beef 61 500 cal

RIBEYE* 16 oz USDA Prime, marbled for flavor & deliciously juicy 62 1370 cal

PETITE FILET & SHRIMP* 8 oz petite filet with three large shrimp 64 490 cal

NEW YORK STRIP* 16 oz USDA Prime, richly flavored, slightly firmer 62 1390 cal

PETITE FILET* the same incredible cut as the classic, in an 8 oz filet 55 340 cal

COWBOY RIBEYE* bone-in 22 oz USDA Prime cut 71 1690 cal

PORTERHOUSE FOR TWO* 40 oz USDA Prime, richness of a strip, tenderness of a filet 125 2260 cal

T-BONE* full flavored 24 oz USDA Prime cut 73 1220 cal

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
very red	red warm	pink	slightly pink	no pink
cool center	center	center	hot center	broiled through

seafood & specialties

STUFFED CHICKEN BREAST roasted double breast, garlic-herb cheese, lemon butter 41 720 cal

CHILEAN SEA BASS* citrus-coconut butter, sweet potato & pineapple hash 49 920 cal

BARBECUED SHRIMP sautéed in garlic butter & bbq spices, over roasted garlic mash 37 790 cal

SIZZLING CRAB CAKES three jumbo lump crab cakes, sizzling lemon butter 40 480 cal

LOBSTER MAC & CHEESE tender lobster, three cheeses, green-chile sauce 34 930 cal

Sizzling Prime Time

enjoy a prix fixe meal featuring one of chef's favorite recipes. includes a starter, entrée & a personal side
nightly 4:30pm - 6:00pm

starters

STEAK HOUSE SALAD | CAESAR SALAD*

entrées

PETITE FILET*

8 oz midwestern filet
54.95 340 cal

FILET*

11 oz midwestern filet
69.95 500 cal

NEW YORK STRIP*

USDA Prime 16oz cut
69.95 1390 cal

RIBEYE*

USDA Prime 16oz cut
69.95 1370 cal

STUFFED CHICKEN BREAST

roasted double breast, garlic-herb cheese,
lemon butter 54.95 720 cal

sides

CREAMED SPINACH | GARLIC MASHED POTATOES | STEAMED WHITE RICE

desserts

ICE CREAM | SORBET | CHEESECAKE

entrée complements

LOBSTER TAIL

sizzling with drawn butter 20 50 cal

OSCAR STYLE

crab cake, asparagus, béarnaise 20 520 cal

GRILLED SHRIMP

six large shrimp 19 100 cal

BLEU CHEESE CRUST

bleu cheese, roasted garlic 8 200 cal

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.

hand-crafted cocktails

MANGO MULE

tito's handmade, fresh lime sour, mango puree, ginger beer 14

RASPBERRY FLIP

hendrick's gin, belle de brilllet pear liqueur 15

WHISKEY DOURO

Templeton rye, port wine, fresh lime sour, nutmeg topping 14

NEW FASHIONED

bulliet whiskey, cherry liqueur, black walnut and orange bitters 14

SMOKE AND MIRRORS

jose cuervo silver tequila, mezcal, habanero bitters, orgeat 15

BIRDS OF PARADISE

malibu rum, zaya 12 aged rum, pear liqueur 14

THE BOULEVARD

Buffalo trace bourbon, carpano antica vermouth, amaro montenegro 15

MAI TAI C. 1944

zaya 12 aged rum, orgeat, cointreau 15

legendary spirits

BOURBON & WHISKEY

knob creek rye

woodford reserve double oaked

BLENDED & SINGLE MALT SCOTCH

johnnie walker black

lagavulin 16 year

the macallan 12 year

glenfiddich 12 year

balvenie 21 year

COGNAC & ARMAGNAC

courvoisier vsop

hennessy vsop

rémy martin xo

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

from the vine

WHITES 6 oz 110-170 cal	6oz	bottle
la marca, PROSECCO, italy	10	40
mer soleil, CHARDONNAY, "reserve", sta. lucia highlands, california	12	48
cakebread cellars, CHARDONNAY, napa valley, california	20	80
danzante, PINOT GRIGIO, delle venezie, italy	11	44
whitehaven, SAUVIGNON BLANC, marlborough, new zealand	12	48
champs de provence, ROSÉ, cotes de provence, france	12	48
st. supery, MOSCATO, napa valley, california	16	64
j & h selbach, RIESLING, mosel, germany	11	44

REDS 6 oz 110-170 cal	6oz	bottle
meiomi, PINOT NOIR, monterey, sonoma valley, santa barbara, california	16	64
chateau du courlat, BORDEAUX, france	15	60
peju, MERLOT, napa valley, california	18	72
chateau st michelle, MERLOT, columbia valley, washington	13	52
andis, ZINFANDEL, amator county, california	14	60
obsidian ridge, CABERNET SAUVIGNON, red hills lake county, california	18	72
clos du val, CABERNET SAUVIGNON, napa valley, california	25	100
conundrum, RED BLEND, california	13	65
viñas cobos, MALBEC, "felino", mendoza, argentina	13	52

ruth's cellar

incredible bottles, hand selected to perfectly complement our sizzling steaks

TM- explore wines featured in past and future Taste Maker dinners

WHITES bottle 560-670 cal	bottle
veuve clicquot, BRUT, "yellow label", champagne, france <i>TM</i>	145
emmolo, SAUVIGNON BLANC, napa valley, california	50
jordan, CHARDONNAY, russian river valley, california	85
rombauer, CHARDONNAY, carneros, california <i>TM</i>	95
REDS bottle 560-670 cal	bottle
domaine serene, PINOT NOIR, willamette valley, oregon	160
rombauer, ZINFANDEL, california	80
duckhorn, MERLOT, napa valley, california <i>TM</i>	120
bella union, CABERNET SAUVIGNON, napa valley, california	140
the prisoner, RED BLEND, napa valley, california <i>TM</i>	92
rodney strong, CABERNET SAUVIGNON, rockaway alexander valley, california	125

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

made from scratch desserts

CHOCOLATE SIN CAKE

rich flourless cake, ganache, raspberry sauce 8 720 cal

CRÈME BRÛLÉE

vanilla bean custard with raw sugar crust 12 620 cal

BREAD PUDDING

vanilla, raisins, jack daniel's whisky sauce 11.5 930 cal

CLASSIC CHEESECAKE

fresh berries and mint, personal size 5 320 cal

coffee, espresso & hot tea

espresso single 6 5 cal

cappuccino 8 90 cal

hot tea earl grey, mint, green, herbal 3.95 10 cal

fresh brewed coffee regular & decaf 3.95 10 cal