

SIGNATURE STEAKS AND CHOPS

Filet

The most tender cut of corn-fed Midwestern beef, broiled to your liking.

Ribeye

An outstanding example of USDA Prime at its best. Well marbled for peak flavor, deliciously juicy.

Cowboy Ribeye

A huge bone-in version of this USDA Prime cut.

Porterhouse For Two

This USDA Prime cut combines the rich flavor of the strip with the tenderness of a filet.

New York Strip

A favorite of many steak connoisseurs. This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.

Petite Filet

A smaller but equally tender filet.

Lamb Chops

Three chops cut extra thick, served with mint jelly. They are naturally tender and flavorful.

T-Bone

A full-flavored classic cut of USDA Prime beef.

Veal T-Bone

Tender white milk-fed veal. Perfectly broiled to release the delicate flavor.

Double Pork Chop

18 oz. premium reserve double pork chop that is flavorful and juicy.

ENTRÉE COMPLÉMENTS

Bleu Cheese Crust

Bleu cheese, roasted garlic, and a touch of panko bread crumbs.

Sautéed Sweet Onions

Maryland-Style

Jumbo lump crab cake.

Chesapeake-Style

Colossal lump crab meat, asparagus, and béarnaise sauce.

ABOUT YOUR STEAK

*Ruth's Chris specializes in the finest USDA Prime custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° 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, specify extra butter or none.

RARE <i>Very red, cool center.</i>	MEDIUM RARE <i>Red, warm center.</i>	MEDIUM <i>Pink center.</i>	MEDIUM WELL <i>Slightly pink center.</i>	WELL <i>Broiled throughout, no pink.</i>
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SEAFOOD

Salmon Filet

Moist and tender Atlantic salmon, poached under the broiler.

Live Whole Maine Lobster

Three pounds and up.

Chef's Fresh Fish Selection

Your server will describe the fish our Chef has selected for today.

Cold Water Lobster Tail

Drizzled with butter.

Maryland-Style Crab Cakes

Two of our jumbo lump crab cakes.

SPECIALTY ENTRÉES

Stuffed Chicken Breast

Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.

Petite Filet & Shrimp

Two tender 4 oz. beef medallions topped with jumbo shrimp.

POTATOES

Mashed *with a hint of roasted garlic.*

Sweet Potato Casserole

with pecan crust.

Lyonnaise *sautéed with onions.*

Baked *a one-pounder, loaded.*

Steak Fries *tossed with fresh rosemary, roasted garlic, and sun-dried tomatoes.*

Shoestring *extra thin and crispy.*

Julienne *regular cut.*

Potatoes Au Gratin *Idaho sliced potatoes with a three cheese sauce.*

VEGETABLES

Fresh Asparagus with Hollandaise

Creamed Spinach

Fresh Spinach

Spinach Au Gratin

Fresh Broccoli

Broccoli Au Gratin

Sautéed Wild Mushrooms

Broiled Tomatoes

French Fried Onion Rings

Traditional New Orleans favorites. Many of our recipes were developed by Ruth.

DESSERTS

Cheesecake

Creamy homemade cheesecake served with fresh seasonal berries.

Warm Apple Crumb Tart

Granny Smith apples baked in a flaky pastry with streusel crust and vanilla bean ice cream.

Crème Brûlée

The classic Creole egg custard. Topped with fresh seasonal berries and mint.

Ice Cream or Sorbet

Chocolate Sin Cake

Chocolate and espresso - an irresistible temptation.

Bread Pudding with Whiskey Sauce

Our definitive version of a traditional New Orleans favorite.

Fresh Seasonal Berries with Sweet Cream Sauce

A celebration of natural flavors. Simple and simply sensational.

COFFEES AND SPECIALTY TEAS

French Press Coffee Service

Gran Filtro Dark Roast, a blend of 100% Arabica full-bodied Brazilian beans combined with aromatic and spicy Indian coffees.

Cappuccino

Espresso with a froth of steamed milk.

Premium "Loose" Teas

Our selection of Artisan Teas "crafted to infuse the senses". Ask your server for details.

Espresso Grande

Brewed from specially roasted beans - rich, dark, and strong.

GIVE THE GIFT OF TASTE

See your server, hostess, or manager to purchase your GIFT CARD TODAY.

EXTENSIVE AWARD WINNING WINE LIST

PRIVATE DINING FACILITIES AND OUTSIDE CATERING AVAILABLE

APPETIZERS AND SOUPS

Shrimp Cocktail/ Shrimp Rémoulade

Jumbo shrimp dressed with your choice of our classic Creole rémoulade sauce or our spicy New Orleans-style cocktail sauce.

Barbecued Shrimp

Sautéed New Orleans-style in reduced white wine, butter, garlic, and spices.

Mushrooms Stuffed with Crab Meat

Lump crab stuffing, sprinkled with romano cheese.

Calamari

Lightly fried and served with a sweet and spicy Thai chili sauce.

Soup Of The Day *Market Price*

Onion Soup Au Gratin

Louisiana Seafood Gumbo

Maryland-Style Crab Cake

Jumbo lump crab cake.

Seared Ahi Tuna

Perfectly complemented with wasabi and a spirited sauce with hints of ginger, mustard, and beer.

Crab Meat Cocktail

Colossal lump crab meat served on a bed of lettuce with our classic Creole rémoulade sauce and our spicy New Orleans-style cocktail sauce.

Oysters Rockefeller

Baked on the half shell with our famous Rockefeller sauce.

Sizzlin' Jumbo Scallops

Lightly blackened and served sizzling with parsley pesto and a touch of lemon butter.

SALADS

All of our dressings are made fresh, using our exclusive recipes. Choose from: Balsamic Vinaigrette, Bleu Cheese, Caesar, House Vinaigrette, Ranch, Rémoulade, Thousand Island, and Warm Bacon.

Steak House Salad

Iceberg, romaine, and baby lettuces with tomatoes, garlic croutons, and red onions.

Ruth's Chop Salad

A Ruth's Chris original. Julienne iceberg lettuce, spinach, and raddichio tossed with sliced red onions and mushrooms, chopped green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, and topped with crispy onions.

Spinach

Fresh tender spinach tossed with sliced red onion, mushrooms, and a warm bacon dressing. Topped with crisp bacon and chopped egg.

Caesar

Fresh crisp romaine hearts tossed with romano cheese, garlic croutons, and a creamy Caesar dressing. Topped with shaved parmesan cheese and sprinkled with fresh ground pepper.

Lettuce Wedge

A crisp wedge of iceberg lettuce on a bed of field greens, topped with crisp bacon, bleu cheese, and your choice of dressing.

Sliced Tomato & Onion

A vine ripened tomato on field greens, topped with sliced red onions, vinaigrette, and bleu cheese.

Tomato & Mozzarella Salad

A sliced vine ripened tomato, basil, and fresh mozzarella cheese with balsamic vinaigrette.