



lunch at ruth's

freshly squeezed lemonades 4.5

- THE CLASSIC 100 cal
- CRANBERRY TWIST 105 cal
- SPARKLING POMEGRANATE 190 cal
- ARNOLD PALMER 60 cal
- KETEL ONE SPIKED 10 add 95 cal

hand-crafted cocktails 13

- RASPBERRY ROSEMARY COSMO** 180 cal
absolut raspberri vodka, cointreau, fresh lime juice, cranberry juice, muddled raspberries, fresh rosemary
- CRESCENT CITY COOLER** 300 cal
don julio blanco tequila, hibiscus tea, grapefruit juice, cinnamon syrup, house-made grenadine, fresh lime juice
- DIRTY GOOSE MARTINI** 410 cal
grey goose vodka, noilly prat "original" dry vermouth, olive juice, hand stuffed colossal bleu cheese olives
- GINGER COCONUT LEMON DROP** 520 cal
ketel one citroen vodka, ciroc coconut vodka, domaine de canton ginger liqueur, house-made ginger infused syrup, fresh lemon juice, candied ginger
- CUCUMBER BASIL GIMLET with Gin** 190 cal
hendrick's gin, st. germain elderflower liqueur, fresh lime juice, muddled cucumber, fresh basil leaves
with Vodka 180 cal
hangar 1 vodka, ketel one citroen vodka, fresh lime juice, muddled cucumber, fresh basil leaves
- ROYAL STREET GIN & TONIC** 60 cal
bombay gin, domaine de canton ginger liqueur, fresh rosemary, splash of tonic, pink peppercorns
- BLUEBERRY MOJITO** 190 cal
cruzan aged light rum, fresh lime juice, muddled blueberries, fresh mint leaves

appetizers & soups

- SOUP OF THE DAY** | CUP MARKET PRICE
- LOBSTER BISQUE** | CUP 6 210 cal
- SEARED AHI-TUNA*** 130 cal
complemented by a spirited sauce with hints of mustard and beer 17
- BARBECUED SHRIMP** 400 cal
large shrimp sautéed in reduced white wine, butter, garlic and spices 17
- CALAMARI** 990 cal
lightly fried, with a sweet and spicy asian chili sauce 17
- SHRIMP COCKTAIL** 190 cal
- SHRIMP REMOULADE** 350 cal
chilled jumbo shrimp, choice of creole remoulade sauce or our spicy new orleans-style cocktail sauce 18

burger & sandwiches

SERVED WITH HAND-CUT FRENCH FRIES

- RUTH'S PRIME BURGER*** 1390 cal with cheese add 80-200 cal
prime ground beef, your choice of cheese, served with lettuce, tomato and onion 14
- STEAK SANDWICH*** 1280 cal
filet on garlic bread, topped with béarnaise sauce 17
- CRAB CAKE SANDWICH** 1250 cal
crab cake topped with remoulade sauce and served with lettuce, tomato and onion 16
- CHICKEN SALAD SANDWICH** 1270 cal
slow cooked chicken salad on toasted brioche bread 13

ADD A CUP OF OUR SOUP OF THE DAY, HALF STEAK HOUSE SALAD OR HALF CAESAR SALAD* TO ANY SANDWICH OR ENTRÉE FOR 3.5

entrees

- STEAK & FRITES*** 1120 cal
USDA Prime 11 oz new york strip, served sizzling and paired with our shoestring fries 26
- FILET*** 500 cal
tender corn-fed midwestern beef, 11 oz cut 45
- PETITE FILET*** 340 cal
equally tender 8 oz filet 40
- NEW YORK STRIP*** 1390 cal
USDA Prime, full bodied 16 oz cut, slightly firmer than a ribeye 47
- RIBEYE*** 1370 cal
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 49

salads

- CAESAR SALAD*** 500 cal
fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan and fresh ground black pepper 10
*with filet** 17 | *with chicken* 158 | *with shrimp* 17
670 cal | 940 cal | 600 cal
- BLACK & BLEU SALAD*** 910 cal
chopped salad with onions, mushrooms, croutons, bleu cheese dressing, bleu cheese crumbles, cajun pecans, bacon, peppers, crispy onions and blackened tenderloin 18
- GRILLED TENDERLOIN AND PORTOBELLO SALAD*** 630 cal
grilled tenderloin, portobello mushrooms and asparagus on fresh baby arugula with vinaigrette dressing, bacon, egg, red onions and croutons 18
- SEARED AHI-TUNA SALAD*** 710 cal
fresh field greens, red onions, crunchy vegetables, slices of seared ahi-tuna, honey-thai sauce 16

- PETITE RIBEYE*** 1030 cal
USDA Prime 12 oz cut, well marbled for peak flavor, deliciously juicy 44
- MIXED GRILL*** 690 cal
three guest favorites - 4 oz filet, garlic herb cheese stuffed oven roasted free-range chicken breast, homemade jumbo lump crab cake 27
- STUFFED CHICKEN BREAST** 630 cal
oven roasted free-range double chicken breast, garlic herb cheese, lemon butter 26
- FILET, 6 OZ.* & SHRIMP** 310 cal
tender corn-fed midwestern beef topped with large shrimp 25

About Your Steak

RUTH'S CHRIS SPECIALIZES IN THE FINEST CUSTOM-AGED MIDWESTERN BEEF. WE BROIL IT EXACTLY THE WAY YOU LIKE IT AT 1800° F 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 BROILED THROUGHOUT, NO PINK
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personal sides

- FRENCH FRIES** 740 cal 9.5
- LOBSTER MAC & CHEESE** 870 cal 19
- FIRE-ROASTED CORN** 370 cal 10.5
- ROASTED BRUSSELS SPROUTS** 570 cal 12
- FRESH BROCCOLI** 80 cal 9.5
- GRILLED ASPARAGUS** 45 cal 11.5
with hollandaise 395 cal

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.