

STEAKS & CHOPS

At Ruth's Chris, your last bite is just as good as your first. Our perfected broiling method and seasoning techniques ensure each cut of USDA Prime beef we serve arrives cooked to perfection and sizzling on a 500° plate—just the way Ruth liked it.



PETITE FILET & SHRIMP*

Two 4-ounce medallions of tender filet topped with three large shrimp.

RIBEYE*

A 16-ounce cut of rich USDA Prime beef that's well marbled and deliciously juicy.

T-BONE*

Tender filet and hearty New York Strip combined into one 24-ounce USDA Prime cut.

FILET*

11 ounces of our most tender cut of lean, midwestern beef.

COWBOY RIBEYE*

22 ounces of perfectly marbled and generously flavored bone-in cut.

NEW YORK STRIP*

A 16-ounce full-flavored USDA Prime cut, with a slightly firmer texture than a ribeye.



PORTERHOUSE FOR TWO*

40 ounces of prime beef with the rich flavor of a strip and the tenderness of a filet.

PETITE FILET*

A smaller 8-ounce cut, but equally tender and delicious.

PETITE RIBEYE*

A smaller, 12-ounce Ribeye that's equally juicy and well-marbled for peak flavor.

LAMB CHOPS*

Three chops cut extra thick that are marinated overnight and broiled to perfection.

Specialty Cuts

TOMAHAWK RIBEYE*

40-ounces of USDA Prime bone-in Ribeye broiled to perfection and hand-cut tableside.

BONE-IN FILET*

A 16-ounce cut with a blend of marbling and mellowness near the bone.

BONE-IN NEW YORK STRIP*

19 ounces of sheer perfection—full-bodied and full of flavor. Ruth's favorite cut.

Entrée Complements

SHRIMP

Six additional large shrimp dusted with blackening seasoning and broiled.

LOBSTER TAIL

Cold water lobster tail, lightly seasoned with Cajun spices, sea salt and butter.

OSCAR STYLE

Jumbo lump crab cake, asparagus and homemade béarnaise sauce.

BLEU CHEESE CRUST

Fresh, creamy bleu cheese, roasted garlic and a touch of panko bread crumbs.

RUTH'S DIPPING TRIO

A delicious trio of sauces to complement your dinner including black truffle butter, shiitake demi-glace and honey soy glaze.

BOOK A RESERVATION

SEAFOOD & SPECIALTIES

We know a thing or two about the perfect steak, but it's not all we hang our hats on. Whether you're in the mood for chicken, fish or lighter vegetarian fare, we've got something to please every palate.

CHILEAN SEA BASS

A generous serving of pan-roasted Chilean Sea Bass served over sweet potato and pineapple hash and topped with citrus coconut butter.

STUFFED CHICKEN BREAST

Free-range, double-breasted chicken that's been oven roasted, stuffed with garlic herb cheese and topped with lemon butter.

BARBECUED SHRIMP ENTRÉE

Sautéed New Orleans style in reduced white wine, butter, garlic and spices and served on a bed of roasted garlic mashed potatoes.

SIZZLING BLUE CRAB CAKES

Three jumbo lump crab cakes served with sizzling lemon butter.

VEGETARIAN PLATE

A selection of hearty vegetarian options that vary by location. Ask your server for details.

APPETIZERS & SIDES

Start your Ruth's Chris experience off right with mouth-watering, internationally inspired appetizers and delectable sides. These dishes are prepared to order with fresh, high-quality ingredients, and guaranteed to complement any entrée.

Appetizers

CALAMARI

Lightly fried and tossed with a sweet and spicy Asian chili sauce.

CRAB STACK

Colossal blue crab peaks atop a mild medley of avocado and mango, combining sweet and savory flavor in every bite.

CHILLED SEAFOOD TOWER

Maine lobster, king crab legs and knuckles, colossal lump crab meat and jumbo cocktail shrimp served with both Sriracha-lime seafood sauce and cocktail sauce.

SPICY SHRIMP

Succulent large shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad.

SEARED AHI TUNA*

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

MUSHROOMS STUFFED WITH CRABMEAT

Broiled mushroom caps with jumbo lump crab stuffing sprinkled with Romano cheese.

SIZZLING BLUE CRAB CAKES

Two jumbo lump crab cakes served with sizzling lemon butter.

BARBECUE SHRIMP

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

SHRIMP COCKTAIL

Jumbo shrimp dressed with our spicy New Orleans homestyle cocktail sauce.

VEAL OSSO BUCO RAVIOLI

Saffron-infused pasta filled with veal osso buco and fresh mozzarella cheese and topped with a white wine demi-glace.

CRISPY LOBSTER TAIL

Cold water lobster tail, lightly fried, tossed in a spicy cream sauce, jalapeno pepper jam drizzle, tangy cucumber salad.

Signature Side Dishes

ROASTED BRUSSELS SPROUTS

Roasted with honey butter to a warm caramel color and tossed with crispy bits of bacon.

LOBSTER MAC & CHEESE

Generous portion of tender lobster combined with our signature three-cheese macaroni.

FIRE-ROASTED CORN

Roasted corn sautéed in butter and topped with salsa verde.

CREMINI MUSHROOMS

Roasted mushrooms seasoned with fresh thyme and garlic.

SWEET POTATO CASSEROLE

Whipped sweet potatoes topped with a savory pecan crust.

GRILLED ASPARAGUS

Grilled until tender and served with our house-made buttery hollandaise sauce.

CREAMED SPINACH

Chopped spinach in a New Orleans style cream sauce. A Ruth's Chris classic.

BAKED POTATO

A one-pound potato fully loaded with all of your favorite fixings.

POTATOES AU GRATIN

Idaho sliced potatoes topped with a savory three-cheese sauce.

MASHED POTATOES

Creamy mashed potatoes with a hint of roasted garlic.

FRESH BROCCOLI

Served simply steamed.

FRENCH FRIES

Classically hand-cut and seasoned.

SHOESTRING FRIES

Cut extra thin and served extra crispy.

SOUPS & SALADS

Our fresh soups and salads are a great start to a perfect evening at Ruth's Chris. All of our dressings and soups are made fresh in-house, using exclusive recipes.

CAESAR SALAD*

Fresh, crisp romaine hearts tossed with Romano cheese, a creamy Caesar dressing, and topped with shaved parmesan and fresh ground pepper.

FRESH MOZZARELLA & KUMATO TOMATO SALAD

A delightful blend of locally sourced Kumato tomatoes served with fresh mozzarella and topped with fresh basil, an aged balsamic glaze, and extra virgin olive oil.

STEAK HOUSE SALAD

Fresh Iceberg, baby Arugula and baby lettuces tossed with grape tomatoes, garlic croutons and red onions.

RUTH'S CHOP SALAD*

A Ruth's Chris original. Julienne iceberg lettuce, baby spinach and radicchio are paired with red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese dressed in a lemon basil dressing and topped with crispy onions.

LETTUCE WEDGE

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

LOBSTER BISQUE

A classically prepared warm and creamy bisque topped with a sprinkling of freshly chopped parsley.

HARVEST SALAD

Mixed greens topped with roasted corn, dried cherries, crispy bacon, tomatoes, goat cheese and cajun pecans, tossed in a white balsamic vinaigrette.

[VIEW COCKTAIL MENU](#)

DESSERTS

There's no better way to end a meal at Ruth's Chris than with a delectable dessert. With handcrafted, house-prepared selections that range from Louisiana-French classics to indulgent new creations, you're sure to end on a sweet note.

WHITE CHOCOLATE BREAD PUDDING

A beloved classic topped with choice of four spirited crème Anglaise sauces: Orange Cognac, nutty Frangelico®, raspberry Chambord® or coffee Tia Maria®.

CHOCOLATE DUO

Chocolate cake coupled with chocolate mousse splashed with a little sweet cream and topped with fresh berries.

CRÈME BRÛLÉE

The classic Creole egg custard topped with fresh berries and mint. Ruth perfected the recipe herself—now it's considered one of the best in the world.

CHEESECAKE

Creamy homemade cheesecake served with fresh berries.

FRESH SEASONAL BERRIES WITH SWEET CREAM

Enjoy a light end to your meal with a celebration of natural flavors, done simply.

ICE CREAM OR SORBET

Super premium ice creams and sorbets. Ask your server for available flavors.

**BOOK
NOW**

*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.