

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.