

## 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.