

potatoes & signature sides

AU GRATIN 560 cal
tender diced idaho potatoes, smothered in rich three-cheese sauce 15

BAKED 800 cal
one & a half pound idaho baked potato, loaded with butter, sour cream, applewood-smoked bacon and chives 14

GARLIC MASHED 440 cal
smooth and creamy house-made mashed potatoes with hints of roasted garlic 15

SWEET POTATO CASSEROLE 880 cal
rich and creamy sweet potato casserole topped with a buttery pecan crust 16

LOBSTER MAC & CHEESE 930 cal
cavatappi pasta and tender maine lobster tossed in white cheddar sauce 36
without lobster 19

vegetables

CREAMED SPINACH 440 cal
house-made creamed spinach - a ruth's classic 15

ROASTED BRUSSELS SPROUTS 570 cal
roasted brussels sprouts tossed with applewood-smoked bacon and honey butter 16

FIRE ROASTED CORN 370 cal
hand cut fresh, diced jalapeño 14

GRILLED ASPARAGUS 290 cal
grilled asparagus with hollandaise 16

CREMINI MUSHROOMS 360 cal
pan-roasted cremini mushrooms finished with rich veal demi-glace & fresh thyme 16

FRESH BROCCOLI 80 cal
simply steamed 14

ruth's favorites in red

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. 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.



FOUNDER *Ruth Fertel* 1965
ORIGIN *New Orleans*

appetizers

SEARED AHI TUNA* 130 cal
sushi-grade yellowfin tuna, blackened and seared, served on tangy sauce 23

BARBECUED SHRIMP 400 cal
jumbo shrimp sautéed in white wine, garlic butter and savory barbecue spices, served with a warm, crispy garlic bread toast point 25

SHRIMP COCKTAIL 190-350 cal
chilled jumbo shrimp served with your choice of house-made cocktail sauce or remoulade 23

MUSHROOMS STUFFED WITH CRABMEAT 440 cal
broiled mushroom caps stuffed with house-made blue crab stuffing & topped with romano cheese 22

CHILLED SEAFOOD TOWER* 690/1380 cal
a selection of premium shellfish & seafood on ice, paired with house-made cocktail sauce & zesty aioli
small (serves 1-2) 85
large (serves 3-4) 168

SPICY SHRIMP 350 cal
golden-fried butterflied jumbo shrimp, tossed in spicy cream sauce 27

SIZZLING CRAB CAKES 320 cal
two handmade jumbo lump crab cakes, served sizzling in rich lemon butter 30

CALAMARI 990 cal
lightly fried calamari tossed in sweet & spicy chili sauce 25

VEAL OSSO BUCO RAVIOLI 460 cal
ravioli filled with slow-braised veal shank & mozzarella, served with sautéed baby spinach & veal demi-glace 22

GOAT CHEESE & ARTICHOKE DIP 740 cal
a blend of artichoke hearts and sun-dried tomatoes, topped with goat cheese & served with warm, crispy garlic bread toast points 19

salads & soups

ALL OF OUR DRESSINGS ARE MADE FRESH, USING OUR EXCLUSIVE RECIPES. CHOOSE FROM BLEU CHEESE 260 cal, BALSAMIC VINAIGRETTE 410 cal, CREAMY LEMON BASIL* 260 cal, CREAMY CAESAR* 340 cal, RANCH 310 cal, REMOULADE 290 cal AND VINAIGRETTE 350 cal

CAESAR SALAD* 500 cal
crisp romaine hearts tossed in house-made caesar dressing, topped with parmesan, romano and house-made garlic croutons 16

LETTUCE WEDGE 220 cal
crisp iceberg lettuce, topped with crispy applewood-smoked bacon, grape tomatoes & bleu cheese crumbles, drizzled with house-made bleu cheese dressing 16

FRENCH ONION SOUP 340 cal
caramelized onions simmered in beef broth, topped with a crisp crouton and melted swiss cheese 16

RUTH'S CHOPPED SALAD* 470 cal
a tower of applewood-smoked bacon, egg, green olives, hearts of palm, mushrooms, bleu cheese crumbles & house-made garlic croutons tossed in creamy house-made lemon basil dressing, topped with crispy onions 17

STEAK HOUSE SALAD 50 cal
baby lettuce, grape tomatoes & red onion, topped with house-made garlic croutons, served with house-made vinaigrette 15

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center-cut filets

8 OZ PETITE FILET* 340 cal | 58

11 OZ FILET* 500 cal | 66

USDA prime steaks

16 OZ NEW YORK STRIP*
1390 cal | 65

19 OZ BONE-IN NEW YORK STRIP*
1010 cal | 75

24 OZ T-BONE*
1220 cal | 72

26 OZ COWBOY RIBEYE*
1690 cal | 85

16 OZ RIBEYE*
1370 cal | 75

40 OZ PORTERHOUSE FOR TWO*
2260 cal | 129

40 OZ TOMAHAWK RIBEYE* 3160 cal | 155

entrée complements

GRILLED SHRIMP 100 cal
six large, juicy shrimp grilled to perfection 18

BLEU CHEESE CRUST 200 cal
bleu cheese blended with roasted garlic 8

SIZZLING LOBSTER TAIL 50 cal
north atlantic lobster tail, served sizzling with warm drawn butter MP

DIPPING TRIO 330 cal
black truffle butter, shiitake demi-glace, honey soy glaze 10

OSCAR STYLE 520 cal
lump crab cake, asparagus and béarnaise sauce 20

OUR STEAKS ARE SERVED SIZZLING IN BUTTER. PLEASE SPECIFY EXTRA BUTTER OR NONE.

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL
VERY RED COOL CENTER	RED, WARM CENTER	PINK CENTER	SLIGHTLY PINK CENTER	BROILED THROUGHOUT, NO PINK

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal
juicy oven-roasted double breasted chicken, filled with creamy garlic-herb cheese 46

SOY GINGER SEA BASS* 770 cal
steamed seabass, glazed in a savory soy-ginger sauce and served over a bed of crisp, asian vegetables 52

SIZZLING CRAB CAKES 480 cal
three jumbo lump crab cakes served in sizzling lemon butter 46

SALMON* & SHRIMP 930 cal
7 oz norwegian salmon, lightly blackened, topped with three grilled shrimp and finished with new orleans barbecue butter 46

LAMB CHOPS* 860 cal
three extra-thick chops, marinated overnight, topped with fresh mint 65

Ruth's Classics

includes starter, entrée, a personal side & dessert

starters

STEAK HOUSE SALAD | CAESAR SALAD* | FRENCH ONION SOUP

entrées

6 OZ FILET* & SHRIMP
our tender 6 oz center-cut filet with three large shrimp 69

6 OZ FILET* & LOBSTER
our tender 6 oz center-cut filet paired with a buttery cold water lobster tail 79

upgrade your steak 16 oz NY strip +16 | 11 oz filet +17 | 16 oz prime ribeye* +25*

sides

CREAMED SPINACH | GARLIC MASHED POTATOES

dessert

CHEF'S SELECTION, *personal size*

vegetarian and vegan options available upon request

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