appetizers

SEARED AHI TUNA* 130 cal complemented by a spirited sauce with hints of mustard & beer 21

BARBECUED SHRIMP 400 cal jumbo shrimp sautéed in reduced white wine, butter, garlic & spices 20

MUSHROOMS STUFFED
WITH CRABMEAT 440 cal
broiled, topped with romano cheese 19

CHILLED SEAFOOD TOWER 690/1380 cal maine lobster, alaskan king crab legs, jumbo shrimp, colossal lump crab small 79 large 158

SPICY SHRIMP 350 cal succulent jumbo shrimp, lightly fried, tossed in a spicy cream sauce, served with a tangy cucumber salad 22

SIZZLING CRAB CAKES 320 cal two jumbo lump crab cakes with sizzling lemon butter 28

VEAL OSSO BUCO RAVIOLI 460 cal saffron-infused pasta with sautéed baby spinach & white wine demi-glace 17

SHRIMP COCKTAIL* 190-350 cal chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 21

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, RANCH 310 cal, THOUSAND ISLAND 170 cal, REMOULADE 290 cal AND VINAIGRETTE 350 cal

CAESAR SALAD* 500 cal

fresh romaine hearts, romano cheese, creamy caesar dressing, shaved parmesan & fresh ground black pepper 12

LETTUCE WEDGE 220 cal (calorie count does not include dressing) crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 12

SOUP OF THE DAY 11

RUTH'S CHOP SALAD* 470 cal our original... julienne iceberg lettuce, baby spinach, radicchio, red onions, mushrooms, green olives, bacon, eggs, hearts of palm, croutons, bleu cheese, lemon basil dressing, crispy onions 13

STEAK HOUSE SALAD 50 cal (calorie count does not include dressing) iceberg, baby arugula, baby lettuces, grape tomatoes, garlic croutons, red onions 11

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.

signature steaks & chops

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut, slightly
firmer than a ribeye 59

T-BONE* 1220 cal full-flavored 24 oz USDA Prime cut 75

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for peak flavor, deliciously juicy 65

PORK CHOP* 820 cal center cut chop, fine-grained & flavorful, served sizzling with sliced cinnamon apples 37 FILET* 500 cal tender corn-fed midwestern beef, 11 oz cut 56

PETITE FILET* 340 cal equally tender 8 oz filet 51

PETITE FILET & SHRIMP* 490 cal two 4 oz medallions with jumbo shrimp 63

PORTERHOUSE FOR TWO* 2260 cal rich flavor of a strip, tenderness of a filet, 40 oz USDA Prime cut 112

Specialty Cuts

COWBOY RIBEYE* 1690 cal LAMB CHOPS* 860 cal bone-in 22 oz USDA Prime cut 85 three extra thick chops, marinated overnight, with fresh mint 75

TOMAHAWK
RIBEYE* 3160 cal
USDA Prime bone-in 40 oz
ribeye, well-marbled for peak
flavor 140

entrée complements

SHRIMP 100 cal six jumbo shrimp 15

LOBSTER TAIL 50 cal 20

OSCAR STYLE* 400 cal lump crabmeat, asparagus & béarnaise sauce 18

BLEU CHEESE CRUST 200 cal bleu cheese, roasted garlic, panko bread crumbs 8

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal

oven roasted double chicken breast, garlic herb cheese, lemon butter 40

SIZZLING CRAB CAKES 480 cal

three jumbo lump crab cakes with sizzling lemon butter 40

CHILEAN SEA BASS* 920 cal

pan roasted, citrus-coconut butter, sweet potato & pineapple hash 45 SALMON FILET* 380 cal broiled with lemon, salt & pepper 36

VEGETARIAN PLATE

ask your server for details MP

potatoes & signature sides

AU GRATIN 560 cal

idaho sliced potatoes with a three cheese sauce 13

BAKED 800 cal

one lb, fully loaded 11

GARLIC MASHED 440 cal

smooth and creamy, with hints of roasted garlic 12

SHOESTRING FRIES

extra thin & crispy 12

SWEET POTATO CASSEROLE 880 cal

640 cal

with pecan crust 13

LOBSTER MAC & CHEESE 930 cal

tender lobster, three cheese blend, mild greenchiles 27

vegetables

CREAMED SPINACH 440 cal

a ruth's classic 13

ROASTED BRUSSELS SPROUTS 570 cal

bacon, honey butter 13

GRILLED ASPARAGUS 100 cal

hollandaise sauce 290 cal 13

CREMINI MUSHROOMS 360 cal pan-roasted, fresh thyme 13

FRESH BROCCOLI 80 cal

simply steamed 11

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SAUTÉED BABY SPINACH 160 cal 12

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