

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 21

SHRIMP COCKTAIL 190 cal

chilled jumbo shrimp, choice of creole remoulade sauce or new orleans-style cocktail sauce 21

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 24

SIZZLING CRAB CAKES 320 cal

two jumbo lump crab cakes with sizzling lemon butter 28

CALAMARI 990 cal

lightly fried, with sweet & spicy asian chili sauce 21

VEAL OSSO BUCO RAVIOLI 460 cal

saffron-infused pasta with sautéed baby spinach & white wine demi-glace 18

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 13

LETTUCE WEDGE 220 cal

(calorie count does not include dressing)
crisp iceberg, field greens, bacon, bleu cheese & choice of dressing 13

LOBSTER BISQUE 210 cal 14

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 13

SOUP OF THE DAY MARKET PRICE

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.

20% gratuity added to reservations of six or more guests

signature steaks & chops

NEW YORK STRIP* 1390 cal
USDA Prime, full bodied 16 oz cut, slightly
firmer than a ribeye 60

T-BONE* 1220 cal
full-flavored 24 oz USDA Prime cut 65

LAMB CHOPS* 860 cal
three extra thick chops, marinated
overnight, with fresh mint 59

RIBEYE* 1370 cal
USDA Prime 16 oz cut, well marbled for
peak flavor, deliciously juicy 66

FILET* 500 cal
tender corn-fed midwestern beef,
11 oz cut 57

PETITE FILET* 340 cal
equally tender 8 oz filet 51

COWBOY RIBEYE* 1690 cal
bone-in 22 oz USDA Prime cut 75

PETITE FILET & SHRIMP* 490 cal
two 4 oz medallions with jumbo shrimp 58

PORTERHOUSE FOR TWO* 2260 cal
rich flavor of a strip, tenderness of a filet,
40 oz USDA Prime cut 115

Specialty Cuts

BONE-IN FILET* 470 cal
an incredibly tender 16 oz
bone-in cut at the peak of
flavor 75

TOMAHAWK RIBEYE* 3160 cal
USDA Prime bone-in 40 oz
ribeye, well-marbled for peak
flavor 145

entrée complements

SHRIMP 100 cal
six jumbo shrimp 17

LOBSTER TAIL 50 cal 20

OSCAR STYLE 520 cal
crab cake, asparagus & béarnaise sauce 18

BLEU CHEESE CRUST 200 cal
bleu cheese, roasted garlic, panko bread crumbs 6

ruth's favorites in red

We cannot guarantee your enjoyment of steaks that are ordered cooked "medium well" or "well done".

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seafood & specialties

STUFFED CHICKEN BREAST 720 cal

oven roasted double chicken breast,
garlic herb cheese, lemon butter 39

SIZZLING CRAB CAKES 480 cal

three jumbo lump crab cakes with sizzling
lemon butter 43

CHILEAN SEA BASS* 920 cal

pan roasted, citrus-coconut butter,
sweet potato & pineapple hash 47

BARBECUED SHRIMP 790 cal

jumbo shrimp sautéed in reduced white wine,
butter, garlic & spices on a bed of roasted
garlic mashed potatoes 38

SALMON FILET* 380 cal

broiled with lemon, salt & pepper 39

VEGETARIAN PLATE

ask your server for details MARKET PRICE

LOBSTER MAC & CHEESE 930 cal

tender lobster, three cheese blend, mild green-
chiles 36

potatoes & signature sides

AU GRATIN 560 cal

idaho sliced potatoes
with a three cheese sauce 13

BAKED 800 cal

one lb, fully loaded 12

GARLIC MASHED 440 cal

smooth and creamy, with hints of roasted
garlic 13

SHOESTRING FRIES 640 cal

extra thin & crispy 13

SWEET POTATO CASSEROLE 880 cal

with pecan crust 14

vegetables

CREAMED SPINACH 440 cal

a ruth's classic 13

GRILLED ASPARAGUS 100 cal

hollandaise sauce 290 cal 13

CREMINI MUSHROOMS 360 cal

pan-roasted, fresh thyme 14

FRESH BROCCOLI 80 cal

simply steamed 12

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