

appetizer

LOLLIPOP LAMB CHOPS* | 18

french cut blackened new zealand lamb chops, seared rare, with a side of mango chutney

salad

BUTTER LETTUCE BLT SALAD | 9.5

crisp bacon, bleu cheese, grape tomatoes, red onion, basil-cucumber ranch dressing

entrées

ALMOND CRUSTED ORA KING SALMON | 43

citrus-thyme cream sauce, baked fennel

6 OZ. FILET* AND COLD-WATER LOBSTER TAIL | 44

8 oz. filet* add 11 | 11 oz. filet* add 15

ruth's classics

enjoy a complete meal that includes a starter, entrée, personal side dish and dessert

STARTERS: caesar salad | steak house salad
roasted tomato & crab soup | butter lettuce blt salad

\$54.95

filet mignon*
12 oz. ribeye* | 16 oz. ribeye* add \$3
almond crusted ora king salmon
6 oz filet* & cold water lobster tail

\$44.95

6 oz. filet* & shrimp
stuffed chicken breast
barbecued shrimp entrée

UPGRADE 6 OZ. FILET TO: 8 OZ. ADD \$11 | 11 OZ. ADD \$15

SIDES: creamed spinach | mashed potatoes | cream of sweet corn

DESSERT: toasted coconut & pineapple bread pudding with macadamia chocolate bark

Perfectly Paired With a Glass of

chardonnay, **ramey**, russian river valley, ca 22 glass | 88 bottle
cabernet sauvignon, **twenty bench**, napa valley, ca 16 glass | 64 bottle

*Are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

pictured on our cover is the original ruth's chris steak house on broad street in new orleans, 1965