

signature steak & chops

NEW YORK STRIP*

this USDA 12 oz Prime cut has a full-bodied texture that is slightly firmer than a ribeye 41

T-BONE*

a full-flavored classic cut of USDA Prime 52

LAMB CHOPS*

three chops cut extra thick, marinated overnight and served with fresh mint 45

RIBEYE*

an outstanding example of USDA Prime, well marbled for peak flavor, deliciously juicy

12 ounces - 41

16 ounces - 46

FILET*

the most tender cut of corn-fed midwestern beef 42

PETITE FILET*

a smaller, but equally tender filet 38

COWBOY RIBEYE*

a larger bone-in version of our famous ribeye, well marbled and flavorful 55

PORK CHOP*

a full flavored chop extra-fine grained and cut extra thick. broiled to perfection, served sizzling with sweet and spicy apple slices 28

PORTERHOUSE FOR TWO*

this USDA Prime cut combines the rich flavor of a strip with the tenderness of a filet 86

Specialty Cuts

BONE-IN FILET*

an incredibly tender 16 oz bone-in cut at the peak of flavor 58

BONE-IN NEW YORK STRIP*

USDA Prime, full-bodied 19 oz bone-in cut, our founder's favorite 52

TOMAHAWK RIBEYE*

USDA Prime bone-in 40 oz ribeye, well-marbled for peak flavor 115

entrée complements

SHRIMP

six jumbo shrimp 17

OSCAR STYLE

lump crabmeat, asparagus and hollandaise sauce 16

BÉARNAISE

clarified butter, egg yolk and tarragon reduction 4

BLEU CHEESE CRUST

bleu cheese, roasted garlic and a touch of panko bread crumbs 5

LOBSTER TAIL MARKET PRICE

RUTHS' DIPPING TRIO

black truffle butter, shiitake demi-glace, honey soy glaze 6

seafood & specialties

SIZZLING BLUE CRAB CAKES

three colossal lump crab cakes with sizzling lemon butter 31

PERSONALIZED POTATO AND VEGETABLE SELECTION

create the perfect vegetarian entrée by choosing three of your favorite ruth's chris side items 25

CHILEAN SEA BASS*

pan roasted, citrus-coconut butter, sweet potato and pineapple hash 39

STUFFED CHICKEN BREAST

oven-roasted free-range double chicken breast, garlic herb cheese, lemon butter 28

BARBECUED SHRIMP

our signature jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices, on a bed of roasted garlic mashed potatoes 29

NORWEGIAN SALMON*

over a blackened potato, topped with crabmeat and cajun hollandaise 32

potatoes & signature sides

AU GRATIN

sliced potatoes with a three cheese sauce 10

BAKED

a one-pounder, loaded 8.5

MASHED

with a hint of roasted garlic 9.5

FRENCH FRIES

classic cut 9

SWEET POTATO CASSEROLE

with pecan crust 9.5

LOBSTER MAC AND CHEESE

tender lobster tail, three cheese blend, mild green chiles 18

vegetables

CREAMED SPINACH

a ruth's classic 9.5

ROASTED BRUSSELS SPROUTS

bacon, honey butter 11.5

GRILLED ASPARAGUS

hollandaise sauce 11.5

FIRE-ROASTED CORN

hand-cut fresh from the cob, diced jalapeño 10

CREMINI MUSHROOMS

pan-roasted, fresh thyme 11

FRESH BROCCOLI

simply steamed 9

ruth's favorites in red

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