



LUNCH AT RUTH'S

APPETIZERS & SOUPS

NEW ORLEANS GUMBO

CUP \$6 / BOWL \$9

LOBSTER BISQUE

CUP \$6 / BOWL \$10

SEARED AHI-TUNA \$13

Ahi-tuna perfectly complemented by a spirited sauce with hints of mustard and beer.

BARBECUED SHRIMP \$15

Jumbo shrimp sautéed New Orleans-style in reduced white wine, butter, garlic and spices.

CALAMARI \$14

Our calamari is lightly fried and tossed in a sweet and spicy Thai chili sauce.

SHRIMP COCKTAIL/ \$16

SHRIMP REMOULADE

Chilled jumbo shrimp with your choice of our classic Creole remoulade sauce or our spicy New Orleans-style cocktail sauce.

SALADS

CAESAR SALAD \$8.5

Fresh chopped romaine hearts tossed with Romano cheese and a creamy Caesar dressing.
with CHICKEN \$14.5 with SHRIMP \$15.5 with FILET \$15.5

SEARED AHI-TUNA SALAD \$16

Fresh field greens, red onions and crunchy vegetables served with slices of our blackened Ahi-tuna and an Asian mustard sauce.

RUTH'S CHOP SALAD WITH SHRIMP \$16

Jumbo shrimp served with julienne iceberg lettuce, spinach and radicchio tossed with sliced red onions, mushrooms, chopped green olives, bacon, eggs, hearts of palm, croutons, Bleu Cheese and lemon basil dressing. Served with grape tomatoes and topped with crispy fried onions.

STEAK HOUSE SALAD \$7.5

Iceberg, baby arugula and baby lettuces with grape tomatoes, garlic croutons and red onions.
with CHICKEN \$13.5 with SHRIMP \$14.5 with FILET \$14.5

— BEVERAGES —

STILL MINERAL WATER \$5

SPARKLING WATER \$5

ARNOLD PALMER \$3.50

SPARKLING PINK LEMONADE \$3.50

RASPBERRY CITRUS SPLASH \$3.50

— COCKTAILS —

FLIRTINI \$12

Ketel One Vodka and Marquis de la Tour Champagne blended with pineapple and cranberry juices.

LEMON DROP MARTINI \$12

Absolut Citron Vodka, freshly squeezed lemons, and a splash of sweet & sour mix, served with a sugar rim.

FRESH BERRY MARTINI \$12

Grey Goose Vodka muddled with fresh berries, freshly squeezed lemon juice, and a splash of sweet & sour mix.

GRAND MARTINI \$12

Sobieski Orange Vodka, Grand Marnier, cranberry and orange juices.

BOURBON STREET MANHATTAN \$12

A twist on a classic; Gentleman Jack, Southern Comfort, and Sweet Vermouth.

BURGER & SANDWICHES

Served with hand-cut french fries

RUTH'S PRIME BURGER \$14

Prime ground beef cooked to the temperature of your liking. Topped with your choice of cheese and served with lettuce, tomato and onion. Toppings \$1.50 each (sautéed onions, sautéed mushrooms, bacon)

ROASTED CHICKEN SANDWICH \$14

A roasted chicken breast with creamy lemon basil dressing, roasted red bell peppers and fresh mozzarella.

CRAB CAKE SANDWICH \$16

Crab cake topped with remoulade sauce and served with lettuce, tomato and onion.

FRENCH DIP \$14

Sliced roast beef and melted mozzarella served on toasted French bread. Accompanied by Au jus and horseradish sauce for dipping.

PORTABELLO MUSHROOM SANDWICH \$12

Marinated Portabello mushroom topped with asparagus spears, roasted bell peppers, grilled red onions and swiss cheese.

ADD A HALF STEAK HOUSE SALAD OR HALF CAESAR SALAD TO ANY SANDWICH OR ENTREE FOR \$3.50

ENTRÉES

PETITE FILET/FILET \$34/\$39

The most tender cut of Corn-fed Midwestern beef, broiled to your liking.

RIBEYE \$35/\$41

Prime USDA ribeye well marbled for extra flavor.

NEW YORK STRIP \$37/\$43

This USDA Prime cut has a full-bodied texture that is slightly firmer than a ribeye.

SALMON FILLET \$26

Hand cut North Atlantic salmon available broiled or with Cajun spices.

MIXED GRILL \$38

Three guest favorites - a 6 oz. tenderloin filet prepared to your liking, an oven roasted free-range chicken breast stuffed with garlic herb cheese, and our home-made jumbo lump crab cake baked until golden brown.

STUFFED CHICKEN BREAST \$23

Oven roasted double chicken breast stuffed with garlic herb cheese and served with lemon butter.

BLACKENED LOLLIPOP LAMB CHOPS \$19

Four blackened lamb chops served on a bed of garlic mashed potatoes along with a side of mango chutney.

ENTRÉES ARE SERVED WITH MASHED POTATOES, FRENCH FRIES, CREAMED SPINACH OR FRESH BROCCOLI.

SIDES

FRENCH FRIES \$8.5

MASHED POTATOES \$8.5

CREAMED SPINACH \$8.5

BROCCOLI \$8.5

FRESH ASPARAGUS
with Hollandaise \$9.5

RUTH'S FAVORITE SELECTIONS

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

ABOUT YOUR STEAK

Ruth's Chris specializes in the finest custom-aged Midwestern beef. We broil it exactly the way you like it at 1800° F to lock in the corn-fed flavor. Then we serve your steak *sizzzzling* on a 500° plate so that it stays hot throughout your meal.

Our steaks are served sizzling in butter, specify extra butter or none.

RARE	MEDIUM	MEDIUM
Very red, cool center	RARE	Pink center
	Warm Red center	

MEDIUM	WELL
WELL	Broiled throughout,
Slightly pink center	no pink